

Plaice surfacing at ASKR on Constitution Street

At ASKR, which is the Dean Banks Group Leith venue, a fish restaurant has just popped up where they will offer high quality fresh Scottish seafood. To celebrate the opening the restaurant will serve £10 lobster rolls this Saturday, 14 September.

The dining experience will be relaxed and informal with wine and small plates after work but also the option to have a sharing style celebration meal. The small plates will include sardines on toast, taramasalata on toast with breakfast radish, smoked mussel flatbread and trout pastrami on rye. All of these dishes range from £7 to £12. The new wine and aperitif menu will offer wine by the glass or carafe.

Chef Dean Banks trained with Rick Stein and now he is reflecting his recent visit to Portugal with seafood exclusively sourced from the North Sea prepared quite simply. Chef Banks' unique buyer's license allows the restaurant to purchase directly from North Sea fishing boats, ensuring unparalleled freshness and support for local fisheries. This local-first approach underscores Plaice's commitment to quality and sustainability.

The restaurant group has had success with Dune in St Andrews and will replicate the lobster rolls offered with lobster from

Yule Fisheries in Arbroath. The seafood will be delivered straight from boat to restaurant. The steamed lobster is served on a buttery brioche bun topped with crème fraîche, spring onion, chipotle, and fresh lemon. Priced at just £10 per roll and available for pick-up only, diners are encouraged to visit the restaurant and take advantage of this exclusive offer, as only 100 rolls will be available and are expected to sell out quickly.

Group Executive Chef, Dan Ashmore, said: “As a group, we specialise in curating the best and freshest Scottish seafood, sharing the bounty of the North Sea with our diners. Plaice reflects what we do best, and by introducing this concept within the historic port of Leith, we’re building upon those strong ties to fishing and industry that bring the community together, with a goal to become a social destination for the neighbourhood.”

Group CEO, Dean Banks, said: “We know that our customers are making more conscious decisions about how to spread their budgets – but that shouldn’t mean that they can’t enjoy an evening out and a fresh, delicious meal. By paring back on the frills and embellishments of fine dining, we can use the same incredible local fisherman to provide the high quality our diners deserve at a much lower price point.”

Plaice is open from Thursday 12 September, for dinner Tuesday – Saturday and lunch from 12pm, Wednesday – Saturday, and is easily accessible by tram.

Book your table by calling 0131 283 3309 or visiting <https://www.askr.co.uk>



PLAICE

SEAFOOD & WINE

TO BEGIN

SOURDOUGH, DAILY BUTTER - 5

OYSTERS 6-12, 18-35
DAILY DRESSING

CRISPY OYSTER - 4 EACH
BUFFALO SAUCE

SARDINES ON TOAST - 7

CEPS ON TOAST - 10

TARAMASALATA ON TOAST - 8
BREAKFAST RADISH

KFP FRIED PLAICE - 9

CURED & SMOKED

SMOKED MUSSEL FLATBREAD - 9

TUNA CEVICHE - JALAPEÑO - 12

CAVIAR 20G, CREME FRAICHE, RYE - 45

TROUT PASTRAMI - RYE - 12

GRILLED 1/2 ARBROATH SMOKIE - LEMON - 9

HOT SMOKED SALMON - POTATO SALAD - 9

SHELLFISH

PORTUGUESE STYLE CLAMS - 14
GARLIC AND WHITE WINE

PERI PERI PRAWNS - 12

HAND DIVED SCALLOP - 9
WILD MUSHROOM XO

1/2 or WHOLE ST ABBS LOBSTER - 27/50
MIRIN & DULSE BUTTER SAUCE

MUSSELS - 11
THAI RED CURRY

FISH

BLACKENED MACKEREL - 19
HARRISA - KACHUMBA SALAD

BAKED PLAICE - SEE BOARD
CHAMPAGNE SAUCE

NORTH SEA COLLEY - 26
CULLEN SKINK

OCTOPUS - 32
CHORIZO & BEAN RAGU

SCOTTISH TUNA - 29
GREEN MANGO SALA, CHILLI

STEAK FRITES - 24
WILD MUSHROOM SAUCE

SIDES

SKINNY FRIES - 4

BUTTERNUT SQUASH - 5
SALSA VERDE

AUTUMN LEAF SALAD - 5

BROCCOLI - 5
CRISPY GARLIC & CHILLI