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SCOTTISH EDITION

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INVERLEITH
PARK
5-7 AUGUST

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and top chefs
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**NADIYA
HUSSAIN**

The Bake Off champion
talks food and family

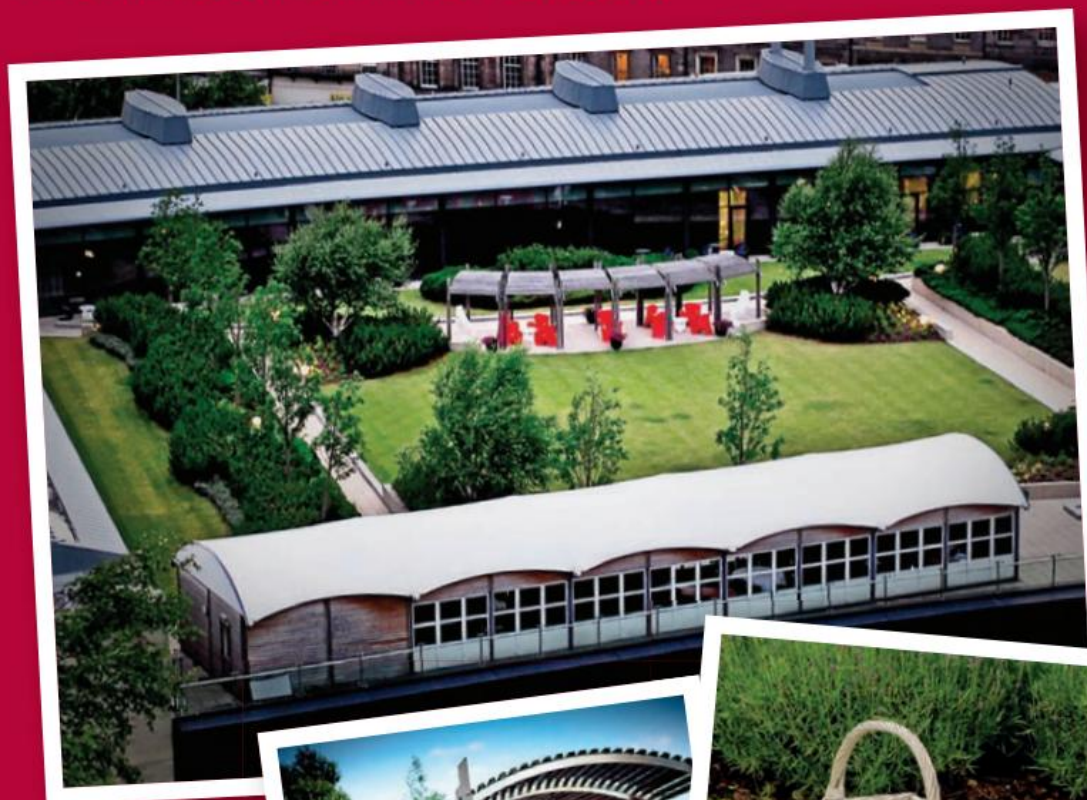
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Martha Collison's
stunning bakes

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WELCOME TO FOODIES

FOODIES FESTIVAL is back in its Edinburgh home. Inverleith Park will be transformed into a feasting paradise once again on 5th, 6th & 7th August, and this year promises to be bigger and better.

Our Aga Rangemaster Chefs Theatre line-up includes top chefs such as Michelin starred Brian Grigor and Harajuku Kitchen Head Chef Kaori Simpson, who'll be sharing their culinary secrets.

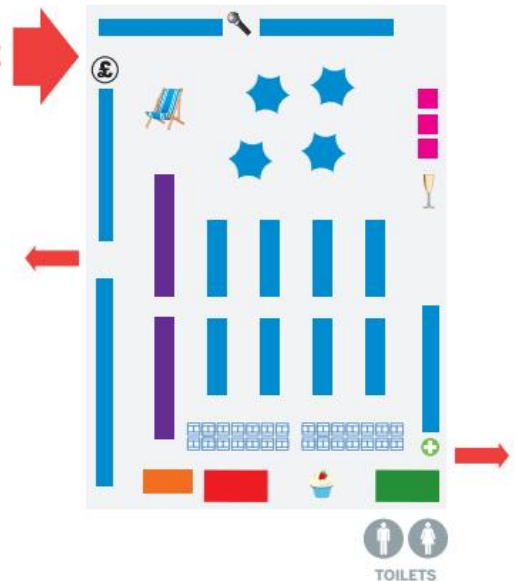
The Vintage Tea tent is a must stop for sweet lovers. If the gorgeous, vibrant cakes give you the urge to get

baking but you're lacking ideas, don't despair. This month we spoke to *Great British Bake Off* winner Nadiya Hussain and 2014 contestant Martha Collison - the youngest person to ever appear on the show. Nadiya's tasty recipes, pages 8-15, are the perfect way to bring the family together for a hearty meal, and Martha's sweet treats, pages 16-23, are bursting with colour as well as flavour.

Whether you're soaking up the sun while you enjoy the festival or just need some culinary inspiration, we have you covered. ●

FOODIES FESTIVAL INVERLEITH PARK 5-7 AUGUST 2016

- Chefs Theatre
- Drinks Theatre
- Kids Cookery Theatre
- Restaurant Tents
- ➔ **ENTRANCE**
- Tasting, Cake & Bake Theatre
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TOP TIPPLE

Festival first timers Airbikie Highland Estate are at the forefront of Scotland's spirit scene. Awarded Best UK Varietal Vodka and Best UK Traditional Gin by the prestigious World Drink Awards, Airbikie grow, distill, mature and bottle all their spirits in their farm. Head along to their stall to find out what the hype is all about -and indulge in a good tipple or two! www.arbikie.com

DINING WITH THE STARS

Meet some of the country's best culinary talent at the bustling Chefs Theatre, which welcomes the likes of *Great British Menu* contestants Adam Handling and Jacqueline O'Donnell and Michelin starred chef Brian Grigor. Tickets fly so be there early to catch yours!



SILVER SERVICE

Our restaurant tents this year are sure to whet your appetite. Newcomers Bespoke AwB, Angels with Bagpipes' recently launched sister venture, celebrate social dining with stunning, easy-to-eat and utterly delicious dishes. Experience a taste of relaxed fine dining, right in the middle of Inverleith Park! If you fancy something a little spicier, visit Thai cuisine experts Chaopraya; exciting, fresh and tasty dishes await.

POP TIL YOU DROP

We are delighted to welcome gourmet popcorn connoisseurs Joe & Seph's to Edinburgh Foodies Festival! Never ones to shy away from adventure, they boast over forty innovative flavours. Their latest addition, the love-it-or-hate-it Marmite popcorn, definitely pushes the boat out -and to great success! Go on, visit their stall and try it for yourself. It's definitely in the love-it camp. www.joeandsephs.co.uk



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TEA BREAK

Learn more about Britain's favourite drink with Edinburgh tea experts Eteaket. Whether you're obsessed with matcha or love a classic builder's brew, there's definitely a cuppa for everyone at their Morning Tea Talks in the Cake and Bake Theatre.



LITTLE FOODIES

Even little ones can get inspired at the Festival with the Edinburgh School of Food & Wine's hands-on demonstrations in the Kids Theatre. After learning all the top skills to whip up easy, healthy summer meals, these junior chefs will be creating dishes for all the family to enjoy in no time!

ICE COLE-D BEER

Edinburgh's beer enthusiasts can't miss award-winning beer connoisseur Melissa Cole. Having made her name as a forerunner in beer expertise thanks to her book, *Let Me Tell You All About Beer: A Beginners Guide to All Things Brewed*, Melissa blazes a trail. Her inspiring talks are on everyday at the Drinks Theatre.

BUBBLE TIME

If the release of *Absolutely Fabulous* has got bubbly on your mind, don't miss *The Scotsman* Food and Drink writer Brian Elliott's Champagne Talks in the Drinks Theatre. Focused on Canard Duchene, it's sure to get you in the mood to celebrate!



SWEET SUCCESS

Fiona Sciolti is an award-winning, International Artisan chocolatier who is sure to inspire you with her extraordinary chocolates and confectionery. Indulge your sweet tooth at her Chocolate Truffle Making and Confectionery Made Easy demonstrations in the Cake & Bake Theatre.



LOVE IS A PLACE

And in *Great British Bake Off* winner
Nadiya Hussain's house, it's the kitchen

IT'S THE ROOM where I sit at the table with a hot cup of tea, as I examine the surface of my worktops for the bit that I missed and challenge myself to see how long it takes before I have to get up and wipe it dry. I never last long enough to have one sip of my tea.

It's the functioning work station where I teeter in front of the kitchen sink, marigolds on, wrist-deep in foam as I deliberate about the unusual questions I have bouncing around in my head, like why are orangutans orange? And what would grass actually taste like if I cooked it?

It's the hub where my children run to straight after school and lift every lid on every pan as they scramble to catch the scent of what I have cooked for tea. Always followed by a rub of a tummy

and a large groan of excitement as they leave behind a trail of lunchboxes, jumpers, used tissues and rogue socks in their wake.

It's the shapeshifter that goes from a bright, messy topped hub of activity, with children, laughter, squabbles and leftovers, to a dim candlelit place of calm and simplicity with a table for two.

My kitchen is so much more than a room. It's the place where so much more happens than just cooking or baking. It's the place where I cook for sustenance. Bake for love. Congregate for company. Dance for fun. The exclusive venue for date night, tea time and after-school tantrums. The place where we cook together and everyone's the boss. My kitchen is so much more than my kitchen. It's our kitchen. ●



Nadiya's Kitchen, by
Nadiya Hussain, is
published by Penguin, £20



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MUSTARD KALE MAC AND CHEESE

Serves 6

500g pasta
 1 tbsp vegetable oil
 2 tbsp unsalted butter
 3 cloves of garlic, crushed
 1 tsp English mustard powder
 3 tbs plain flour
 250ml whole milk

250ml single cream
 250g mature Cheddar cheese, grated
 Large handful of kale leaves, chopped
 50g Parmesan cheese, grated
 freshly ground black pepper

- Preheat the oven to 200°C.
- Bring a large pan of salted water to the boil, and cook the pasta for 3 minutes less than the recommended time on the packet. Drain and add the oil, stirring it through. This will stop the pasta sticking together.
- Melt the butter in a small pan over a medium heat, then add the garlic and mustard powder and cook for 1 minute.
- Stir in the flour, and cook for another minute, mixing all the time.
- Add the milk and the cream, and whisk until the sauce is smooth and lump-free. Continue to whisk until the sauce thickens.
- Take the pan off the heat, add the grated Cheddar cheese and leave it to melt, stirring occasionally.
- Now tip the pasta and kale into an ovenproof dish, and pour over the sauce. Bake for 20 minutes, until the top is crisp and golden.
- Sprinkle with the Parmesan and a good grind of black pepper to serve.



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CHILLI CHEESE BURRITOS

Serves 4

For the chilli

1 tbsp olive oil
 1 medium onion, peeled and finely chopped
 3 garlic cloves, peeled and crushed
 500g lean lamb or beef mince
 700g passata
 400g red kidney beans, drained and rinsed
 1 tbsp ground cumin
 1 tsp mild chilli powder
 Salt and freshly ground black pepper

To serve

8 corn tortillas
 200g cooked white rice
 125g Cheddar cheese, grated
 125g soured cream
 large handful of coriander, roughly chopped



- Heat the oil in a large frying pan, then add the garlic and onion.
- Cook for 10 minutes over a low to medium heat until the onion has softened. Remove from the pan and place in a bowl.
- Add the mince to the same pan and cook for another 5 minutes, until brown, using a wooden spoon to separate out the strands.
- Add the onions back into the pan.

Now add the passata, kidney beans, cumin, chilli powder and salt and pepper to taste. Stir and cook over a medium heat for 15 minutes, until thickened.

- Meanwhile, have all the other elements ready on the table so everyone can make their own burrito. Warm the tortillas in the oven for 5 minutes at 220°C, or use the instructions in the back of the packet.

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FETA AND DILL SAVOURY MUFFINS

Makes 12

175g plain flour
50g wholewheat flour
2 ½ tsp baking powder
1 tsp fine salt
275ml whole milk
1 medium egg
100g cottage cheese
75g unsalted butter,
melted and cooled
50g feta cheese,
crumbled

½ tsp wholegrain mustard
2 tbsp fresh dill, chopped
1 tsp ground black pepper
8 sundried tomatoes,
chopped
25g pumpkin seeds

- Preheat the oven to 200°C. Line a 12-hole muffin tin with cases.
- Put the flours, baking powder and salt in a bowl, and stir everything together.
- Now add the milk, egg, cottage cheese, melted butter, feta cheese, mustard, dill and black pepper. Mix it all together and spoon into muffin cases.
- Top each muffin with a little chopped sundried tomato and sprinkle with the pumpkin seeds.
- Bake in the oven for 20–25 minutes, or until a skewer inserted comes out clean.



BLOOM OF YOUTH

Martha Collison took on the *Great British Bake Off* at seventeen. Two years later, her love of baking grows strong

WHEN I WAS eight years old, I was given my first recipe book as a Christmas present. Inspired by the big, child-friendly pictures, I pulled out my step-stool and got my hands straight into my first ever bake: rock cakes. As I pulled the dense, slightly charred lumps from the oven, my family smiled doubtfully then politely gulped down the dry crumbs, hoping that baking would be just another childish phase.

However, as time went on, batch after batch of different rock cakes would come out of our old, unpredictable oven. I'd mix in whatever

I could find, from chocolate buttons to pink sprinkles to dried fruit. Every recipe was an adventure and I fell in love with baking.

I approached recipes as something to inspire new creations rather than as a set of rules to be followed; they were beginnings rather than endings. I wanted to understand how a recipe worked, what to do when they went wrong, and what roles different ingredients have to play. Understanding the science behind baking along with my curiosity, has given me the confidence and freedom to bake anything. Being part of series five of *The Great British Bake Off* required all of that confidence, and through the recipe development and competition stages I learnt a huge amount about designing and creating exciting bakes. Appearing on the show threw me headfirst into the world of food writing and experimental baking, and I have enjoyed it so much I hope I never have to leave! ●



Twist: Creative Ideas to Reinvent Your Baking, by Martha Collison is published by HarperCollins, £16.99.





MINT CHOCOLATE ICE-CREAM CAKE

Serves 10–12

Butter, for greasing

Chocolate cake

125g plain flour
 225g caster sugar
 50g cocoa powder
 1 tsp bicarbonate of soda
 ¼ tsp salt
 125ml buttermilk
 60g butter, melted
 1 egg
 125ml coffee (or water)

Buttercream

250g unsalted butter, softened
 600g icing sugar
 1 tsp peppermint extract
 1–2 tsp milk
 Green gel food colouring
 25g dark chocolate, chopped into very small cubes

Ice-Cream

100g dark chocolate, chopped
 1 ice-cream cone
 Sprinkles, to decorate

Drizzle

125g dark chocolate, chopped
 75g butter

- Preheat the oven to 180°C then grease three 18cm tins and line with baking parchment.
- Put the plain flour, caster sugar, cocoa powder, bicarbonate of soda and salt into a large bowl. Whisk to combine.
- Whisk the buttermilk into the melted butter and egg followed by the coffee or water.
- Pour the wet mixture into the dry ingredients, whisking until a smooth batter has formed. Make another batch and divide between the tins.
- Bake for 25–30 minutes until risen and a skewer inserted comes out clean. Leave to cool in the tin for ten minutes before turning out onto a cooling rack.
- To make the buttercream, beat the butter and icing sugar together using an electric hand-held whisk until really light and fluffy. Start on a slow speed to mix in the sugar, then turn up the speed to incorporate as much air as possible. Add the peppermint extract and enough milk to loosen the icing a little. Add a tiny amount of green food colouring, being really careful to tint the icing just enough to resemble the classic ice-cream – you don't want it too dark.
- Sift the dark chocolate cubes to remove any chocolate dust or flakes as these will turn the icing brown and make it look less authentic. Fold the chips into the icing by hand.
- Use a palette knife to spread some of the mint buttercream onto each cake, then stack the layers on top of each other. Cover the whole cake with the remaining icing, smoothing the top and sides as much as possible. You don't need to crumb coat this cake, as the chocolate crumbs will blend into the mint chocolate chip icing. Chill the cake for at least 30 minutes.
- To make the ice-cream ball, melt the chocolate in a small heatproof bowl over a pan of simmering water. When it is completely melted, add 1 tablespoon of water and stir quickly. The chocolate will seize and go grainy, which while usually undesirable, creates a great ball of 'ice-cream'. You may need to add a little more water. When the mixture is thick, use an ice-cream scoop to make a large ball. Gently put into the cone and leave to cool.
- To make the chocolate drizzle, melt the chocolate and butter together in another small heatproof bowl over a pan of simmering water. When smooth, leave to cool for five minutes before carefully pouring over the top of the chilled cake. Use the back of a spoon to encourage the glaze to run over the edges of the cake.
- Put the ice-cream cone face down into the middle of the glaze, then arrange a few sprinkles around the centre.





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OMBRE CAKES

Serves 10–12

Butter, for greasing

Chocolate Cake
recipe on page 10

Jam

150g blackberries
100g caster sugar

Honeycomb

100g caster sugar
4 tbsp golden syrup
1½ tsp bicarbonate
of soda

Buttercream

250g unsalted
butter, softened
600g icing sugar
1 tsp milk

To decorate

12 blackberries Mint
leaves

- Make two batches of the chocolate cake as per page 10.
- To make the jam, put the blackberries, sugar and 50ml of water into a small saucepan and simmer for 15 minutes. Stir often, gently crushing the blackberries so they release their colour. Drain the purple syrup into a small heatproof jug using a sieve, and reserve the pulp to fill the cakes.
- To make the honeycomb, put the sugar and golden syrup into a medium saucepan. Boil until it turns a dark golden colour, then remove from the heat and quickly whisk in the bicarbonate of soda. Pour out onto a piece of baking parchment and leave to harden before breaking into shards.
- To make the buttercream, beat the butter and icing sugar together until smooth and light. This takes around ten minutes with an electric hand-held whisk. Put one third of the icing into a small bowl and add five teaspoons of the blackberry syrup. Repeat with another third in a separate bowl, only using one

teaspoon of syrup this time. Add the milk to the remaining white icing to loosen it slightly. You should now have three different shades of icing that are all the same consistency.

- Take the cooled sponges and sandwich them together with a little of the white icing and the pulp leftover from making the syrup. Cover the top and sides of the top layer of the cake with the white icing, applying it thickly.
- Cover the bottom third of the cake with a thick layer of the darkest icing, then fill in the gap between the two colours with the pale purple. Use a large palette knife, set at a 45° angle to the cake, to scrape off the excess icing and create a smooth finish. The colours should blend together slightly, creating the ombre effect.
- Transfer the leftover icing into a piping bag fitted with a closed star nozzle. You can gently mix all the colours together to get a rippled effect. Pipe a wiggly border around the top of the cake, then decorate with honeycomb, blackberries and a few mint leaves.





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PEACH AND POMEGRANATE PAVLOVA

Serves 8

Your favourite meringue recipe

2 tbsp freeze-dried raspberries,
crushed to a fine powder

300ml double cream

4 ripe peaches, stoned and thinly
sliced

1 pomegranate, deseeded

- Make your favourite meringue recipe. Once the mixture is ready, sprinkle the raspberry powder over the top and fold through a few times. You want to see ripples of raspberry, so don't mix it in completely.
- Spoon onto the baking sheet and spread it out into a large rectangle that is the same thickness all over. Bake for three hours so the meringue is completely dried out and crisp. To ensure a crunchy shell and soft, chewy middle, I like to turn the oven off and leave the meringue to cool in the oven overnight. If you don't have time, just leave it to cool on the tray until completely cold.
- Whip the cream into soft peaks and just before serving, spoon it onto the top of the meringue. Arrange the peach slices on top of the cream, fanning them out, then sprinkle over the pomegranate seeds.



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SUMMER BERRIES WITH GOATS CHEESE AND LOCAL HONEY

Serves 4

Half a punnet Scottish raspberries
Half a punnet Scottish strawberries
Half a punnet blueberries
Half a punnet Scottish cherries
Small log soft, rindless goats cheese
Splash of milk, to loosen the cheese
Flaked almonds
Pinch of salt
Dessert spoon local honey

- Cut the cherries in half and remove the stone. Cut the strawberries in half but leave the raspberries and blueberries whole.
- Lightly toast the almonds in a dry frying pan – this takes about 30 seconds but releases the flavour.
- Remove the rind from the goats cheese and whip lightly with a splash of milk to soften.

- Spoon the berries into a glass serving dish, sprinkle with almonds and a touch of salt if you like the contrast in taste and then finish with a drizzle of honey. Top with a scoop of goat's cheese.

Graeme Pallister is Chef Patron at 63 Tay Street in Perth. See him at the Chefs Theatre on Sunday 7th August.





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VENISON, ITS OWN HAGGIS, CHANTERELLES, LEEKS, BEETROOT, BASIL PESTO, TRUFFLED JUS

Serves 4

4 x 250g pieces venison loin
500g venison haggis
16 cubes beetroot
75g basil pesto
5ml white truffle oil
200ml venison jus
2 floury potatoes, diced
2 leeks, chopped
125g chanterelle mushroom
Butter
Salt and pepper
Oil for frying

- Preheat oven to 200°C.
- Gently fry the leeks and mushrooms until soft, season to taste.
- In a hot pan, seal off the venison and then place in the oven for 8 minutes, cook for more if you like it more than medium rare. When cooked to your preference, remove from the oven, season then leave somewhere warm and allow to rest for 4 minutes.
- Deep fry the potato's until golden and crisp.
- Heat the jus and add the truffle oil, whisking well to incorporate.
- Heat the haggis and then mould it in a metal ring about half full. Top with the leeks and mushrooms.



- Arrange the beetroot and pesto and crisp potato's around the plate. Drizzle with the truffle jus.
- Remove the metal

mould from the haggis and leeks.

- Slice the rested venison in half and place on either side of the haggis and leeks. Serve.

Paul Wedgwood

is the Chef Proprietor of Wedgwood Restaurant. See him at the Chefs Theatre on Friday 5th August.

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LASAGNE OF CRAB WITH BEURRE NANTAISE

Serves 10

For the mousse

650g crab meat
400g scallops,
480ml double
cream
Sea salt
Cayenne pepper

For the pasta dough

280g plain flour
Pinch sea salt
2 eggs
3 egg yolks
1 tbsp olive oil

For the sauce

1 shallot, finely diced
200g unsalted
butter, diced
50ml water
25ml white wine
vinegar
50ml white wine
100ml chicken stock
25ml double cream
Sea salt
White pepper

- First, make the pasta dough. Sift together the flour and salt into a food processor. Blend with the other ingredients.
- Knead until completely smooth and springy. Wrap it in cling film and chill for 1 hour.
- Remove from the fridge at least 30 minutes before using. Roll out until thin enough to pass through the pasta machine. Roll until the pasta is thin.
- Cut the rolled pasta into 30cm rectangular sheets. Blanch in salted boiling water for 1 minute. Immediately after blanching, place into a bowl of iced water and cool for 1 minute.
- Drain and lay the sheets out onto a clean work bench. Use a 6cm metal ring to punch out 30 pasta discs, then transfer to a baking tray. Store in the fridge.
- Blitz the scallops 3-4 minutes until puréed.
- Gradually pour in half of the double cream until incorporated. Season with salt and cayenne, add the remaining cream then blend until smooth.
- Fold in the crab meat, then poach a little of the mix until cooked through. Adjust seasoning and transfer to a piping bag.
- To finish your lasagnes, arrange the 6cm metal rings onto a baking tray lined with parchment paper. Press a pasta disc into the base of each one, use the crab mousse mix to fill the rings halfway, then add another sheet of pasta. Repeat three times. Chill.
- Add a knob of butter to a pan and place over a

medium heat. When the butter foams, add the shallots and cook until soft. Pour in the water, vinegar and white wine. Simmer until reduced to a thick syrup.

- Add the chicken stock, bring to the boil and reduce by half, then add the double cream and return to the boil for 1 minute. Reduce the heat slightly and whisk in the cold butter. Adjust the seasoning.
- Steam for 12 minutes, then transfer each one to a serving bowl.
- Pour some sauce over and garnish with a chervil sprig. Serve.

Fraser Allan is Executive Chef at The Pompadour by Galvin and Galving Brasserie de Luxe. See him at the Chefs Theatre on Sunday 7th August.

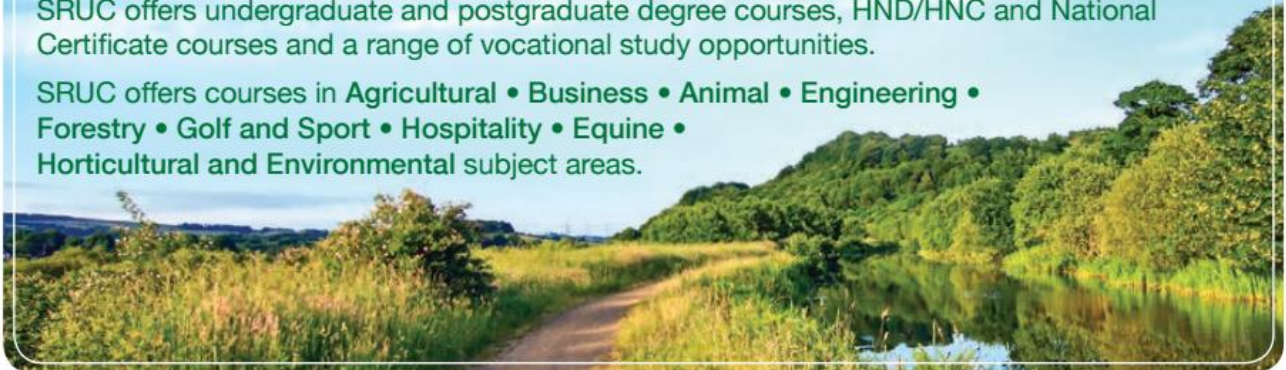
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GLORIOUS GROUSE

Serves 4

For the grouse
2 young grouse
Rapeseed oil
Juniper Berries

For the salt dough
110g egg whites
700g salt
1 head celeriac
Thyme and Rosemary
Egg wash

For the celeriac purée
1 head celeriac
Milk, to cook

To serve
Grouse jus
12 girolle mushrooms, sautéed
1 head of rainbow chard
10g pistachios, chopped
10g of hazelnuts, chopped

- To make the salt dough, whisk the egg whites until foamy, add the salt and herbs until it forms a dough.
- Wrap the whole celeriac in the dough making sure there are no holes. Glaze with egg wash and place on a bed of salt on a tray. Cook in the oven at 170°C for 45 minutes to an hour. You can use a cooking needle to check if it's cooked.
- Remove the head, legs and wings from the grouse and take out the wish bone. Confit the legs slowly in rapeseed oil and Juniper berries until tender. Flake the meat when cooled.
- Roast the crown in a hot pan until evenly coloured, place on its back and roast in the oven for around 8-10

minutes or until cooked. Leave to rest for 10 minutes.

- Remove the celeriac from the salt crust and slice 1cm thick. Cut out a square from the slice.
- To make the celeriac purée, peel and dice the celeriac and cook slowly in milk until soft. Drain and blitz with some of the cooking milk until smooth.
- Serve the grouse breasts on top of the celeriac, rainbow chard and the confit meat. Garnish with sautéed Scottish Girolle mushrooms, Celeriac purée and the chopped nuts. Drizzle grouse jus on top.

Brian Grigor is Head Chef at Number One Restaurant at The Balmoral. See him in the Chefs Theatre on Sunday 7th August.

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GRILLED LAMB CHOPS WITH YOGHURT AND CUCUMBER

Serves 4

12 lamb chops, ask your butcher to French trim them
A few sprigs thyme and marjoram
400g 10% full-fat natural Greek yoghurt
1 medium-sized cucumber
1 small clove garlic, crushed
Good salt and pepper
Olive oil, to drizzle
Half a lemon

- Place a griddle on the hob to heat whilst you marinate the chops in olive oil, thyme and marjoram (reserve some of the herbs for garnish). Aim to get the griddle to a moderate heat.
- Grate the cucumber into a bowl. Squeeze the water out of the cucumber and mix in the yoghurt and crushed garlic. Season with a little salt and pepper.
- Remove the excess oil and herbs from the chops and place onto the griddle and cook for around 5 to 7 minutes

on each side in total. Check them as you go and turn them frequently. Don't cook to well done stage, but don't cook too rare either.

● At the end of cooking, season the chops and squeeze over the juice of half a lemon. Serve with a huge dollop of the yoghurt mix and garnish with some marjoram and thyme.

Neil Forbes is Chef Director of Café St Honore. See him at the Chefs Theatre on Saturday 6th August.



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3 Royal Terrace
www.21212restaurant.co.uk
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Famous for his experimental approach to fine dining, acclaimed chef Paul Kitching has made his Edinburgh restaurant a place where creativity and flavour collide. 21212 won its Michelin star in 2009 and has been at the forefront of Edinburgh's gourmet restaurant scene since.

Top dish The tantalising lemon tart with glazed curds and blueberry compote.

THE KITCHIN

78 Commercial Quay
www.thekitchin.com
0131 555 1755

Since becoming Scotland's youngest Michelin-starred chef and proprietor at the age of 29,



Clockwise from top: Number One, The Kitchin and 21212

Tom Kitchin has gone on to write several cookbooks, appear on numerous TV shows and open another two restaurants in Edinburgh. His famous 'From Nature to Plate' philosophy reflects his passion for the finest, freshest Scottish produce.

Top dish Try the boned and rolled pig's head served with roasted langoustine tails from Tobermory, a crispy ear salad and gribiche cream.

NUMBER ONE

Balmoral Hotel, 1 Princes Street
www.roccofortehotels.com
0131 557 6727

Nestled in a stylish basement below the iconic Balmoral Hotel, the emblematic Number One restaurant is a culinary crossroad between the classic and the inventive. The stylish eatery has retained its Michelin star since 2003, a testament to its commitment to gourmet dining. Head chef Brian Grigor transforms Scottish classics such as smoked salmon into mind-blowing culinary experiences.

Top dish Finish your meal with the spectacularly reinvented Valrhona chocolate tart.



RESTAURANT MARTIN WISHART

54 The Shore
www.restaurantmartinwishart.co.uk
0131 553 3557

Martin Wishart's eponymous restaurant is an Edinburgh fine-dining institution. Opened in 1999 and retaining its Michelin star since 2001, the recently refurbished eatery navigates the threshold between tradition and innovation with the confidence of a gourmet veteran.

Top dish The exquisite ceviche of halibut is always on the menu, but is never served the same. ○

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BADGER & CO

32 Castle Street
www.badgerandco.com
 0131 226 5430

The latest addition to Castle Street has been inspired by the iconic children's novel *The Wind in the Willows* – its author, Kenneth Grahame, was born here.

Top dish The homemade pies are glorious.

FIELD

41 West Nicolson Street
www.fieldgrillhouse.co.uk
 0131 667 7010

Despite its casual approach to fine-dining, Field has been a firm presence in the Michelin Guide since 2014. Its unpretentious yet exciting dishes make for an utterly delicious dining experience.

Top dish The Field classic of beetroot-cured salmon with sweetfire beetroot and pickled cucumber.

FORTH FLOOR RESTAURANT

Harvey Nichols, St Andrew Square
www.harveynichols.com
 0131 524 8350

Dinner here comes with a special ingredient: a spectacular view of Edinburgh's stunning city-scape and the waters of the Firth of Forth. **Top dish** Braised pork cheek served with grilled langoustine and a touch of fennel.

THE MAGNUM

1 Albany Street
www.themagnumrestaurant.co.uk
 0131 557 4366

Tucked away in the New Town, the Magnum is central enough to walk to, but far enough away to feel transported to a rustic chic heaven. **Top dish** The meaty venison steak with black pudding and chorizo croquette. Yum!



Above: One Square, Badger and Co and Restaurant Mark Greenaway

NORN

50 Henderson Street
www.nornrestaurant.com
 0131 629 2525

There was a great buzz surrounding concept restaurant Norn before it opened earlier this year. Thankfully, patron Scott Smith managed to surpass expectations and establish himself at the forefront of modern Scottish cuisine. **Top dish** The divine carrots cooked in crab stock with velvet crab meat, sweet cicely and smoked sea urchin cream.

THE POMPADOUR BY GALVIN

Waldorf Astoria, The Caledonian,
 Rutland Street
www.thepompadourbygalvin.com
 0131 222 8975

Ascend to this lavish dining room atop the Waldorf Astoria and marvel at the stunning views of Edinburgh Castle. The very best of Scottish produce is served with a decidedly French twist.

Top dish The signature apple tarte tatin with crème Normande.

RESTAURANT MARK GREENAWAY

69 North Castle Street
www.markgreenaway.com
 0131 226 1155

Talented chef and cookbook author Mark Greenaway's eponymous restaurant holds 3 AA rosettes for Culinary Excellence and has been named number 13 of the top 100 restaurants in the UK by Square Meal. **Top dish** The Knot Chocolate Tart is a must-try.

THE SCRAN & SCALLIE

1 Comely Bank Road
www.scranandscallie.com
 0131 332 6281

A gastro-pub run by Tom Kitchin, the Scran & Scallie serves refined Scottish grub at its best.

Top dish Try the tasty burger.

TIMBERYARD

10 Lady Lawson Street
www.timberyard.co
 0131 221 1222

This former lumberyard turned family-run restaurant is the closest you'll get to a gourmet glamping experience, without the overnight stay. Many of the ingredients are foraged or picked from the family's herb-growing patch. **Top dish** The trout, mussels and fennel with coastal herbs is a favourite. ○

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AIZLE**107 St Leonard's Street****www.aizle.co.uk****0131 662 9349**

Aizle is anything but conventional. Instead of a traditional menu, talented head chef Stuart Ralston offers a monthly harvest, in which seasonal ingredients are combined to create a five-course dinner designed to blow your mind. **Top dish** The Szechuan pepper meringue with blood-orange sorbet is delightful.

CASTLE TERRACE**33 Castle Terrace****www.castleterracerestaurant.com****0131 229 1222**

After a deluxe renovation, Castle Terrace's status as one of the city's most sophisticated restaurants has been reaffirmed. The state-of-the-art interior is complete with a huge new kitchen, where you can marvel at head chef Dominic Jack and his team as they create exquisite dishes bursting with flavour.

Top dish The paella 'Castle Terrace style' is something to behold.

GALVIN BRASSERIE DE LUXE**Waldorf Astoria, The Caledonian, Rutland Street****www.galvinbrasserie deluxe.com****0131 222 8988**

With a menu that combines French brasserie classics with the very best of Scotland's seafood, the Galvin brothers' second Edinburgh restaurant oozes *joie de vivre*. The Tattoo menu gives you the chance to taste the brasserie's amazing dishes for great value, with two courses for £16 or three for £19.

Top dish Try the Cumbrae oysters with shallot vinegar.



Above: Aizle and New Chapter

IRIS**47a Thistle Street****www.irisedinburgh.co.uk****0131 220 2111**

Thistle Street has no shortage of acclaimed restaurants, but intimate Iris stands out thanks to its cosmopolitan vibe and Asian-European fusion food.

Top dish Keep an eye out for the daily changing specials, and be sure to try the vanilla bean ice-cream.

NEW CHAPTER**18 Eyre Place****www.newchapterrestaurant.co.uk****0131 556 0006**

This neighbourhood restaurant blends Scottish and modern European cuisine to create intriguing dishes, which always feature an interesting twist. Expect the unexpected!

Top dish The popular hand-dived scallops served with pork belly and black pudding terrine.

TREACLE**39 Broughton Street****www.treacleedinburgh.co.uk****0131 557 0627**

A stylish bar-eatery on trendy Broughton Street, Treacle offers delicious pan-Asian food that's far more sophisticated than the usual pub grub. The menu shows off the kitchen's creative flair, but if you're only in for a drink, try the cocktails – they're just as inventive.

Top dish Go for the Tskune banh mi, a Vietnamese-style sandwich with Japanese meatballs, a rum-and-ginger glaze and coriander.

TWENTY PRINCES STREET**20 Princes Street****www.twentyprincesstreet.co.uk****0131 652 7370**

Stunning views of Edinburgh Castle pour in through the grand windows of this elegant restaurant. The glamorous but not glitzy ambience invites diners to sit back, relax and enjoy executive chef Tony Sarton's eclectic menu.

Top dish The chipotle and maple-glazed Iberico pork with piquillo pepper gnocchi and green beans.

WEDGWOOD THE RESTAURANT**267 Canongate****www.wedgwoodtherestaurant.co.uk****0131 558 8737**

Designer Nikki Rennie was chosen at the beginning of the year to give Wedgwood a makeover, and the result is a striking interior that perfectly embodies owners Paul and Lisa's relaxed dining ethos. Natural materials and wood finishes add an earthy touch to the elegant restaurant.

Top dish Anything featuring Paul's guinea pig haggis, inspired by one of his culinary journeys to Lima. ○



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FISHERS IN THE CITY**58 Thistle Street****www.fishersrestaurants.co.uk****0131 225 5109**

The most central of the three Fishers venues in Edinburgh has been satisfying the city's seafood cravings for more than 15 years. A great mix of crowd-pleasing dishes and more upscale à la carte options keeps everybody happy, and the welcoming atmosphere encourages you to linger.

Top dish The fish and chips are legendary.

LOCH FYNE SEAFOOD AND GRILL**Newhaven Harbour, 25 Pier Place****www.lochfyneseafoodandgrill.co.uk****0131 559 3900**

Formerly a 19th-century fish-market, this venue is the perfect host for a fish restaurant – with a fishmonger on-site in case you want to try your hand at any of the dishes at home.

Top dish If you want to see how good Scottish produce is, go for the Loch Fyne langoustines. If you'd prefer something a little different, take a chance on the crab burger.

THE MUSSEL AND STEAK BAR**110 West Bow****www.musselandsteakbar.com****0131 225 5028**

This restaurant's name says it all, really. Although you'll find other tempting items on the menu (and the board of specials is definitely worth a look if you're feeling adventurous), the mussels and the steak are definitely the way to go when you visit this Grassmarket stalwart, whose tables are spread over two floors.

Top dish The kilo of blue shell



Above: Ondine and Fisher's

mussels in a whisky, bacon and cream sauce is bursting with Scottish flavours.

MUSSEL INN**61 Rose Street****www.mussel-inn.com****0843 289 2481**

Right in the centre of town, this busy eatery has been serving its homely, unassuming yet delicious food since 1998. It boasts a buzzing atmosphere and a terrace that is perfect for soaking up the sun on those rare afternoons when it makes an appearance.

Top dish Prepare to get your hands messy with the eponymous mussels, which come in a variety of sauces, each more adventurous than the last.

**ONDINE****2 George IV Bridge****www.ondinerestaurant.co.uk****0131 226 1888**

Settle in for a luxurious dining experience at this stylish eatery just off the Royal Mile. Fresh, unpretentious and delicious fish and shellfish dishes add to the gourmet feel of the restaurant, while the made-for-dining Oyster Bar adds a modern touch.

Top dish The roasted shellfish platter captures the essence of the restaurant perfectly.

THE SHIP ON THE SHORE**24 The Shore****www.theshipontheshore.co.uk****0131 555 0409**

The Shore is the perfect home for this romantic fish and shellfish hotspot, as it adds a touch of authenticity to go with the delicious menu. **Top dish** The crustacea platters are an excellent way to sample the ethically sourced catches. **O**

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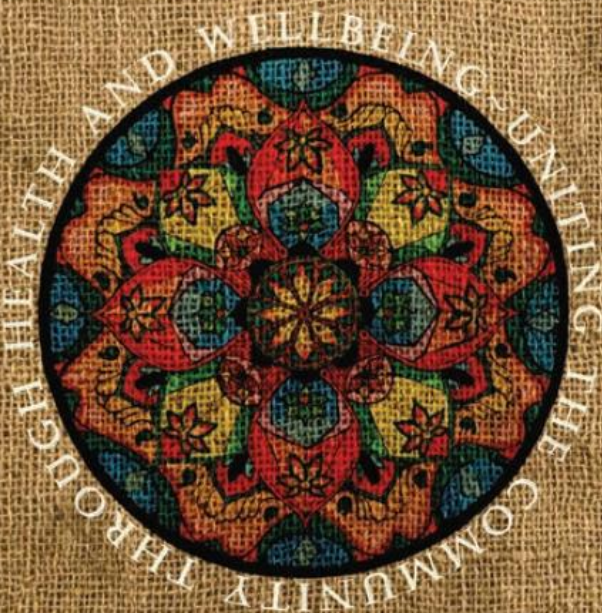


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AMARONE**12 St Andrew Square****www.amaronerestaurant.co.uk****0131 523 1171**

This contemporary restaurant and pizzeria has more than a touch of Milanese grandeur and style. **Top dish** The prawn and smoked salmon risotto with mascarpone and lemon – simple yet delicious.

CONTINI RISTORANTE**103 George Street****www.contini.com****0131 225 1550**

Run by third-generation Italian restaurateurs Victor and Carina Contini, this restaurant offers delicious dishes from ingredients imported directly from Italy.

Top dish The classic Contadino, with fresh picante sausage, porcini mushrooms and lots of parmesan.

CUCINA**1 George IV Bridge****www.quorvuscollection.com****0131 240 1666**

Classic Italian cuisine is taken up a notch in this charming restaurant, where rich Italian flavours meet Scottish produce. Executive chef Mattia Camorani likes to push the boundaries, so expect the unexpected.

Top dish From Camorani's home region, the tagliatelle with pork ragu is excellent.

LA FAVORITA**331 Leith Walk****www.vittoriagroup.co.uk****0131 554 3430**

La Favorita is a popular spot for relaxed Italian dining. The award-winning pizzeria uses a wood-fired oven to cook its legendary pizzas and serves its pastas with



Above: Sasso

a healthy dose of gourmet style. **Top dish** The Campione di Scozia won pizza of the year in 2014.

LOCANDA DE GUSTI**102 Dalry Road****www.locandadegusti.com****0131 346 8800**

Chef Rosario Sartore brings a taste of Naples to Edinburgh. The traditional dishes of his childhood make up most of the unpretentious menu, which is bursting with authentic gems.

Top dish You can't go wrong with the Neapolitan calzone.

NONNA'S KITCHEN**45 Morningside Road****www.nonnas-kitchen.co.uk****0131 466 6767**

Venture to the southern edge of the city and you'll find this contemporary, family-run Italian eatery. The upcycled retro vibe encourages you to sit back, relax,

and tuck in. **Top dish** The vitello milanese – a true classic.

ORIGANO**236 Leith Walk****www.origano-leith.co.uk****0131 554 6539**

The relaxed, candlelit vibe makes this a great spot for a relaxed dinner or leisurely catch-up over authentic and delectable food, and a bottle of wine or two.

Top dish The vegetarian Origano pizza – packed full of flavour.

SASSO**100 Lindsay Road****www.sassoedinburgh.com****0131 552 2100**

Head to Newhaven for a taste of Italy in this smart new restaurant. The décor follows a modern log cabin theme, complete with a real log fire and a stylish deck outside.

Top dish The filetto di maiale – pork tenderloin with buttered leeks, beetroot and apple compote. ○

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www.chop-chop.co.uk
0131 221 1155

Chop Chop's iconic dumplings are the stuff of dreams. Bearing the Gordon Ramsay seal of approval and holding an AA Rosette since 2010, Chop Chop is the place to go for authentic yet affordable Chinese cuisine. **Top dish** The pork and coriander fried dumplings.

DUSIT

49 Thistle Street
www.dusit.co.uk
0131 220 6846

This contemporary Thai restaurant is all about fine dining in a relaxed



Above: V Deep

atmosphere. A long-established favourite of both diners and critics, it's a must stop if you're looking for authentic Thai flavours.

Top dish The Dusit Curry features a succulent marinated sirloin steak served in a secret sauce.

KHUSHI'S

10 Antigua Street
www.khushis.com
0131 558 1947

The first Indian restaurant to open in Edinburgh, Khushi's still upholds its original values of fresh, authentic and delicious cuisine after more than half a century in the business. Expect homemade

cheese and yoghurt and colourful decor. It's also very handy for shows at the Playhouse across the road. **Top dish** The stuffed tawa paneer is fresh and flavoursome.

MOTHER INDIA'S CAFÉ

3 Infirmery Street
www.motherindia.co.uk
0131 524 9801

A Glasgow institution, Mother India's Edinburgh incarnation is just as popular. Owner Monir Mohammed's recipes are legendary. **Top dish** The butter chicken is out of this world.

V DEEP

60 Henderson Street
www.vdeep.co.uk
0131 563 5293

This stylish eatery was Scotland's first communal craft beer and curry bar. A menu comprised of 21 tasty plates designed to be shared offers an experimental take on Indian cuisine. **Top dish** Head chef Spencer Barrie recommends the pork ribs glazed with William Bros. Black Bill stout, chilli and tamarind. ○

STREET FOOD**BAR SOBA**

104 Hanover Street
www.barsoba.co.uk
0131 225 6220

South-east Asian street food, tropical cocktails and a cool DJ make this trendy fusion hotspot in the city centre the perfect Friday-night hangout.

CIVERINO'S

5 Hunter Square
www.civerinos.com
0131 220 0851

Family recipes make up most of

the menu at this Italian street food place. Expect hangover pizzas (yes, really), authentic flavours and good tunes.

TUK TUK

1 Leven Street
www.tuktukonline.com
0131 228 3322

You'll find some of Edinburgh's best Indian street food at Tuk Tuk. The vibrant atmosphere, colourful décor and menu of small plates are all brilliant – and it's BYOB.

TUPINIQUIM

Green Police Box, Lauriston Pl
www.tupiniquim.co.uk
0790 888 6184

The long queue for this tiny Brazilian 'restaurant' on the edge of the Meadows confirms what Edinburgh foodies have known for quite some time: the gluten-free crepes in this amazing little police box are utterly divine. ○



LEITH X CHOP HOUSE
102 Constitution St
0131 629 1919

MARKET ST X CHOP HOUSE
15 East Market St
0131 629 1551

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BREAD MEATS BREAD

92 Lothian Road

www.breadmeatsbread.com

0131 225 3000

Bread Meats Bread is the latest addition to the growing burger scene in Edinburgh. It may be a newbie, but its reputation already speaks for itself, with queues often extending along Lothian Road as hungry diners wait for a table. **Top dish** The signature Lothian Wolf. Not for the faint-hearted, but utterly delicious.

BURGER.94a Fountainbridge and
91 Shandwick Placewww.burgeruk.co.uk

0131 228 5367/0131 228 1429

If it weren't for its focus on local produce, unique specials board and trendy vibe, Burger. could easily be mistaken for a fast-food chain. Thankfully, mediocre chips and soggy buns are not on the menu in this unpretentious, good value eatery. **Top dish** Whatever the seasonal burger, it's definitely worth a try.

BURGER MEATS BUN

1 Forth Street

www.burger-meats-bun.co.uk

0131 556 7023

Hailing from Glasgow, Burger Meats Bun was one of the first punnily named burger restaurants to emerge in Edinburgh.

Top dish You can't go wrong with the Beef, especially if you have it with the amazing mac-nuggets.

**BURGERS & BEERS
GRILLHOUSE**

192a High Street

burgersandbeersgrillhouse.co.uk

0131 226 1214

Gourmet burgers and craft beers: it's a marriage made in heaven.



Above: Burgers

Especially when you add in the stylish surroundings, quirky décor and comfortable seating.

Top dish The signature haggis fritters go down a treat.

THE CAMBRIDGE BAR

20 Young Street

www.thecambridgebar.co.uk

0131 226 2120

This charming, independent gastropub offers great beers and homemade burgers that have acquired legendary status. You can pick and choose among the various tempting options to create a truly bespoke burger experience. **Top dish** The finger-lickin' buffalo patty with camembert and cranberry sauce is delicious.

THE HOLYROOD 9A

9a Holyrood Road

www.theholyrood.co.uk

0131 556 5044

Don't be fooled by this unpretentious pub's laid-back vibe: the food and drink served here is among the best you'll get in the city. The gourmet burgers are amazing. **Top dish** If you like it hot, the Chilli Death is for you.

**KYLOE**

1 Rutland Street

www.kyloerestaurant.com

0131 229 3402

'Kyløe' is an old Scots word for Highland beef cattle, and Highland beef cattle is what you'll get here – supplied by some of Scotland's top farms and butchers, and cooked to tailored perfection. **Top dish** Don't miss the new chargrilled bavette.

LEITH CHOP HOUSE

102 Constitution Street

www.chophousesteak.co.uk

0131 629 1919

A new addition to Edinburgh's carnivore scene, Leith Chop House celebrates all things meaty. The upscale, trendy decor is also extremely inviting, and the menu offers modern reinventions of classics. **Top dish** Start with the sticky BBQ ribs before you tuck into your steak.

SHEBEEN BAR & BRAI

8 Morrison Street

www.shebeenbar.co.uk

0131 629 0261

Sample traditional South African cuisine at this friendly meat joint. Make sure you're hungry before you arrive – portions are huge and the food is too delicious to leave on the plate. **Top dish** The Joburger – a 1.2kg patty served in a 10-inch bun and toppings.

SMOKE STACK

53 Broughton Street

www.smokestack.org.uk

0131 556 6032

Broughton Street is one of the coolest areas in Edinburgh, and Smoke Stack is one reason why. Understated yet elegant, intimate yet lively, and hearty yet refined. **Top dish** Any of the steak cuts or the beef burgers will do the job. ○



Planning a besties' weekend in Aberdeen? Make sure everyone fits in.

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skene-house.co.uk

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BODEGA

62 Elm Row

www.ilovebodega.com

0131 556 7930

This taqueria at the top end of Leith Walk may be on the small side, but it packs a spicy punch. The world's cuisines are wrapped up in corn tortillas and infused with fresh, hot and adventurous flavours. The menu changes weekly to reflect the best of seasonal produce, but you can always expect delicious food with a Mexican heart.

Top dish The succulent baja-style crispy cod bites, served with fried potato matchsticks and chipotle mayo tacos.

EL QUIJOTE

13 Brougham Street

www.quijotetapas.co.uk

0131 478 2856

Capturing the essence of a classic Iberian tavern, this eatery oozes rustic charm. The menu aims to give diners a taste of the authentic Spain, rather than just the tried-and-tested tapas we're all so familiar with. **Top dish** The Presa Iberica, an incredibly juicy Iberian pork shoulder cut, is a delicacy that's not to be missed!

INDABA

3 Lochrin Terrace

www.edindaba.co.uk

0131 221 1554

Following the Edinburgh trend for small eateries that pack a punch, Indaba is Spanish at heart - with the occasional South African and Scottish inspired tapa making a delicious appearance to mix up the classics. **Top dish** Aside from the arepa special, the Haggis a la Murciana puts a Scottish spin on a Spanish favourite.

**LASAL**

6 Howden Street

www.lasal.co.uk

0131 667 3600

This family-owned tapas bar combines the classic flavours of Spanish cuisine with modern techniques to create an exciting and enjoyable dining experience.

Top dish Go for one of the dishes from LaSal's Navarre menu to try some regional flavours.

LOS ARGENTINOS

28 West Preston Street

www.losargentinossteakhouseinedinburgh.co.uk

0131 668 3111

Not one for vegetarians, this friendly south-side restaurant is a meat heaven. Argentinians are just as proud as Scots are of their cattle, and this steakhouse definitely proves why.

Top dish The Tres Carnes has a bit of everything.

Below: The Basement

**SERRANO MANCHEGO**

297 Leith Walk

www.serranomanchego.co.uk

0131 554 0955

The modern yet cosy atmosphere at this swanky eatery makes for a great dining experience.

Top dish Leave space for dessert – the churros are delicious.

TAPA

19 Shore Place

www.tapaedinburgh.co.uk

0131 476 6776

A culinary heaven with vaulted ceilings and an authentic Mediterranean vibe, Tapa sits at the foot of the Shore. Gourmet Spanish food is on the menu, so expect to see innovative dishes. **Top dish** The Morcilla de Burgos topped with a fried quail's egg is divine.

TAPAME

19 Teviot Place

facebook.com/tapameedinburgh

0131 220 6804

The latest addition to Edinburgh's Spanish dining scene, Tapame offers unpretentious yet utterly delicious homely food. Try pairing your tapas with a refreshing caipirinha cocktail to top it all off.

Top dish The Cochifrito – slow roasted pork with rosemary, jamon Serrano fat and apple juice.

THE BASEMENT

10a Broughton Street

basement-bar-edinburgh.co.uk

0131 557 0097

Vibrant, colourful décor, great music, authentic recipes and a creative cocktail menu make this spot a long-standing favourite among Broughton Street's trendy joints. The guacamole is made to order at your table!

Top dish You can't go wrong with the sizzling fajitas. ○


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6 College Street
www.brewlabcoffee.co.uk
 0131 662 8963

Just a stone's throw from George Square, this is the ideal spot to nip into before, during or after a busy day of catching shows. It serves some of the best coffee in Edinburgh, brilliant breakfasts and a mouth-watering selection of cakes and pastries.

THE CHOCOLATE TREE

123 Bruntsfield Place
www.choctree.co.uk
 0131 228 3144

Edinburghers have long flocked to this charming artisan café in Bruntsfield to get their chocolate fix – so much so that you'll very likely have to wait for a seat. But it will be worth it when you taste the delectable treats on offer.

CUCKOO'S BAKERY

150 Dundas Street
www.cuckoosbakery.co.uk
 0131 556 6224

Pastel tones and a cosy atmosphere



Above: Cuckoo's Bakery

create the perfect backdrop to enjoy Cuckoo's outrageously popular cupcakes. Try the mystery special cupcake – flavours change weekly but you'll definitely be surprised!

LOVECRUMBS

155 West Port
www.lovecrumbs.co.uk
 0131 629 0626

If it's cake you crave, cake is what you'll get at this delightful café: fluffy, blissful, indulgent, homemade cake. Adventurous flavours, such as rhubarb and lavender, as well as classics, make for a vibrant selection.

ETEAKET

41 Frederick Street
www.eteaket.co.uk
 0131 226 2982

If you fancy a good cuppa with a sweet treat, Eteaket is the place to go. Homemade baked goodies, an amazing selection of teas and even tea cocktails are at hand.

MIMI'S BAKEHOUSE

63 The Shore
www.mimisbakehouse.com
 0131 555 5908

Three-tiered stands filled with a beautiful array of golden scones, scrumptious tray bakes, cupcakes and pavlovas as well as some great sarnies make the trip to Leith for Mimi's afternoon tea worth it.

THE COLONNADES

Signet Library, Parliament Square
www.thesignetlibrary.co.uk
 0131 226 1064

The wonderfully stylish Colonnades offers a refuge from the hustle and bustle of the High Street. Its afternoon tea is a luxurious affair, glass of bubbly included.

ICE CREAM**AFFOGATO**

36 Queensferry Street
www.affogatogelato.co.uk
 0131 225 1444

This amazing gelateria in the West End uses quality ingredients to make authentic Italian ice cream on the premises. If you're lucky, you'll get to meet the famous shop dog!

S. LUCA

16 Morningside Road
www.s-luca.co.uk
 0131 446 0233

The Morningside branch of Musselburgh's S. Luca empire is a

great place to sample the century-old legendary ice cream.

MARY'S MILK BAR

19 Grassmarket
www.marysmilkbar.com

This tiny shop in the shadow of the castle oozes retro vibes. Expect fresh ingredients, traditional techniques and seasonal flavours.

SCOOPZ

25 Nicolson Street
www.scoopz-uk.com
 0131 667 8789

A fantastic selection of sundaes,

waffles and milkshakes await at this cool dessert parlour that's bursting with sweet treats.

**WENDY'S ICE CREAMS**

26 Hamilton Place
[www.facebook.com/](http://www.facebook.com/WendysIceCreams)

WendysIceCreams
 0739 143 2385

The new ice cream kid on the block, Wendy's Ice Cream offers amazing homemade ice cream, tasty seasonal milkshakes and plenty of charm. Visit their Facebook to find out about their seasonal flavours.

A TASTE OF ANGUS

www.atasteofangus.com

Discover everything this rich area has to offer, from Angus Beef to freshly-caught seafood, ripe and juicy berries and world renowned asparagus.

ALL ABOUT PATISSERIE

www.allaboutpatisserie.co.uk

All About Patisserie is a bespoke patisserie company specialising in all things sweet. They make everything from contemporary & novelty wedding cakes, through to traditional puddings & tarts!

AMAZING EATALY LTD

www.unknownitaly.co.uk

Unknownitaly is a warm-hearted business specializing in the importation, distribution and sale of fine Italian food & beverage in Scotland.

APPLETON ESTATE RUM

www.appletonestate.com

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ARBIEKIE HIGHLAND ESTATE

www.arbiekie.com

Arbiekie Highland Estate is Scotland's first farm to bottle distillery that grows, distills, matures, and bottles all in one location!

AYE LOVE REAL FOOD

www.ayeloverealfood.co.uk

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BELHAVEN BREWERY

www.belhaven.co.uk

Belhaven (or Beautiful Harbour in Gaelic) Brewery is the oldest working brewery in Scotland. At the home of Scottish brewing, through their unique heritage and contemporary award winning craft beers, they pour proudly in pubs and bars around the world.

BESPOKE AWB

www.bespokeawb.co.uk

The essence of Bespoke AwB - the brand new venture from sister restaurant Angels with Bagpipes - is to share great food in a social dining experience. Try it for yourself, and bring your friends!

BONNE MAMAN

www.bonneemaman.co.uk

Famed worldwide for taking inspiration from France's patisserie heritage, Bonne Maman's 'treats petites' are baked using authentic, traditional recipes and the finest natural ingredients. Delicious!

BORDER TABLET

www.bordertablet.co.uk

Border Tablet is a producer of traditional handmade Scottish Tablet. Based in Langholm, they produce small batches by hand, using a traditional Scottish recipe. No artificial flavours are used, so you know you're eating the freshest, natural ingredients.

CALEDONIAN BREWERY

www.caledonianbeer.com

An Edinburgh institution for almost 150 years, Caledonian Brewery is one of Britain's original Victorian breweries. The Caley is the only one still to use direct open fired coppers, and the brewers manage the entire process by hand using no more than elbow grease and a big wooden stick.

CALEDONIA PIE GUY

www.facebook.com/Caledoniapieguy

Providing the freshest pies with the freshest ingredients, made using both traditional and contemporary recipes to ensure scrumptious pastry with quality filling.

CAMPERVAN BREWERY

www.campervanbrewery.com

This micro brewery includes a converted 1973 VW campervan and mobile brew kit. Prepare to be "All Shook Up" by the champagne-style beer or for that taste of summer, take our "Blonde Voyage" - plus, meet the brewer himself, Paul Gibson.

CANDY KITTENS

www.candykittens.co.uk

Candy Kittens consider themselves to be modern confectioners as a young team inspired by the dated traditions of the market, striving to make the finest gummy candy in the world. Fresh and very unique -they're a must try!

CASA AMIGA

www.casa-amiga.com

A traditional Portuguese pastry shop, specialising in some of Portugal's most famous and well loved pastries, such as the very famous "pastel de nata" - also known as the Portuguese custard tart.

CHANG BEER

www.changbeer.com

Chang Beer is a flavourful, well-balanced, premium beer brewed from the finest mated barley, hops and purest deep-well water. It is lovingly brewed at the state-of-the-art Cosmo Brewery in Thailand.

CHAOPHRAYA

www.chaophraya.co.uk

Offering first class Thai dining in inspirational surroundings, Chaophraya aim to combine fine dining style with street food concepts to create the tastiest Thai dishes around! Pick up a dish this festival and let them blow you away!

CHARLES TAYLOR FURNITURE

www.charlestaylortrading.com

Charles Taylor Trading specialise in traditional handcrafted garden furniture, made in the UK and delivered fully treated and assembled. They deliver your furniture through their white glove delivery service and their drivers will help you throughout the whole process!

CHIQI BY CHIQUITO

www.chiquito.com/chiqui

Chiqui by Chiquito will be serving up fresh Tex-Mex street food out of their colourful, fiesta ready 1960's Citroen H Van. Think classic burritos, nachos with jalapeño cheese sauce, and their famous Agua Fresca Mocktails! Come and say hola to your amigos at the Chiqui van!

COLGATE SENSITIVE PRO RELIEF

www.colgatesensitiveprorelief.co.uk

Take an extra bite out of life and join Colgate for the Ultimate Sensitivity Challenge! Simply try Colgate® Sensitive Pro-Relief™ and put their toothpaste to the ultimate test with their sensitising ice-cream flavours.

CONSERVATORY INSULATIONS

www.conservatoryinsulations.com

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www.costco.co.uk

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DAFFY'S GIN

www.daffysgin.com

Named Best London Dry Gin in the World by 2015 IWSC Awards, Daffy's is crafted in small, single batches using an ancient copper pot still. Stylish, delicious and unmissable!

DOGS TRUST

www.dogstrust.org.uk

Dogs Trust is the UK's largest dog welfare charity. They care for around 17,000 lost and abandoned dogs each year through their network of 20 Rehoming Centres. By sponsoring one of these dogs you can help Dogs Trust give them all the love, care and cuddles they deserve.

DOL ROSA CANINA

www.dolrosacanina.co.uk

Dol Rosa Canina are a small family run business from the ancient rural Roman village of Marcham in Oxfordshire, that specialise in making great tasting hand-made natural healthy herbal syrups & botanical products to traditional recipes.

ETEAKET TEA

www.eteaket.co.uk

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FINEST FUDGE

www.thefinestfudgeco.co.uk

Using age-old recipes, the finest of ingredients and a dedicated creative team, Finest Fudge create the tastiest treats going for you to devour!

FLAMIN' ROOSTER BBQ

www.flamingroosterbbq.com

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FLAT OUT FOOD

www.flatoutfood.com

Flat Out Food offer a selection of home made meatballs served in their very own flatbread from a converted Citroen H van, Belle. From their base in Edinburgh, they make everything from scratch, and it tastes delicious.

FLINT AND FLAME

www.flintandflame.co.uk

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www.fieldandflower.co.uk

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www.gustoartisan.com

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HARRY'S GOURMET TREATS

www.harrystreats.co.uk

Harry's Gourmet Treats were created so that Harry and his friends could enjoy handmade, healthy treats made with quality ingredients. Harry believes his treats are good enough for him and his friends (including his humans).

HELLO FRESH!

www.hellofresh.co.uk

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HILLTOP HONEY

www.hilltop-honey.com

Discover everything there is to know and more about honey. The product ranges include raw national honeys, cut comb set in honey, flavour infused honey, honeys of the world, bee pollen & gift ranges!

HIMACHAL

www.himachalcider.co.uk

Himachal premium Indian cider is the only, truly authentic Indian cider available in the UK. Brewed and bottled in the Himalayan foothills, Himachal is made with local apples and mountain water and bursting with health benefits!

I HEART VODKA & RIVERSIDE GIN

www.iheartvodka.co.uk

A small family business busy making national award winning vodka and gin liqueurs, like their delicious Salted Caramel Vodka or Passion Fruit Gin, they can certainly add the fun and flavour to your cocktails.

JOE & SEPH'S GOURMET POPCORN

www.joandsephs.com

Joe & Seph's have shaken up the popcorn scene in the UK since their launch 5 years ago. All handmade by chefs in their kitchens using the best ingredients, they now have over 40 innovative flavours, not to mention 24 Great Taste Awards.

KASSELLS KITCHEN

www.kassellskitchen.com

Kassells Kitchen changes people's opinion of chutneys and savoury jams. Their products have a smooth texture, contain no artificial colourings and are natural in colour due to their fresh ingredients.

KINGFISHER BEER

www.kingfisherbeer.co.uk

Kingfisher is India's No.1 choice of beer. Brewed to an authentic and most venerable recipe for more than 150 years, it is the perfect partnership for the heat and spice of even the richest of curries.

LIMPOPO BUTCHERS

www.limpobobiltong.com

Limpopo are specialists in dry cured meats. Director and founder Francois Van Der Zee has been in the farming business for over 20 years, both here in the UK and as a game farmer in Limpopo, South Africa. Be adventurous, give them a try!

LOCA MEXICANA

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www.highlandfavours.co.uk

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www.luckiebeans.co.uk

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www.postacheese.com

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MADEMOISELLE MACARON

www.mademoisellemacaron.co.uk

www.mademoisellemacaron.co.uk
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MAGNUM UK

www.magnumcreamliqueur.com

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MARSHMALLOW HEAVEN

www.marshmallowheaven.org

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MASONS YORKSHIRE GIN

www.masonsyrkshiregin.com

Created by gin lovers Karl and Cathy Mason in 2013, Masons Yorkshire Gin is distilled in a 300 litre copper alembic still called Steve. Their award-winning gin is amazing!

MY SECRET KITCHEN

www.helenchick.com

yourinspirationathome.com.au

Send your tastebuds on a journey across the world with amazing flavours, handblended using ethically sourced ingredients, no preservatives, chemicals or GMOs. Come and try!

NORTHUMBERLAND SAUSAGE COMPANY

www.northumberlandsausagecompany.co.uk

Aiming to turn the humble banger into a delicious delight, these gourmet British sausages are made using the freshest ingredients, incorporating favourites like leeks, apples, red onion and chutney into the mix to keep them interesting!

OGILVY SPIRITS

www.ogilvyspirits.com

Ogilvy Scottish Potato Vodka is produced in the heart of Angus at Hatton of Ogilvy Farm. Tended by the Jarron family for four generations, it is now producing award winning single estate premium vodka.

OPSONO FOOD TRUCK

www.opsono.uk

Laurent and Stephanie are two French brothers, who decided to join forces to create their own version of 'tourtons' based on their grandmother's traditional recipe and utilising Scottish produce. Tourtons are a savoury pastry and, after your first try, you'll want more!



• BBQ JERK • MUSIC • LIMING • CHANCE TO WIN BOTTLES OF RUM •
 Global Rum Ambassador, Ian Burrell will be making guest appearances on the bus.
 Check out the Rum Master Class each Saturday at 3.30pm in the Drinks Theatre. #RumBus

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PACARI CHOCOLATES

Home.pacarichocolates.uk

Pacari produces some of the world's best chocolates that have been rewarded by the International Chocolate Awards for many years. Besides offering fine premium organic chocolates, Pacari also supports local farmers. Win-win.

PEPPUP LIMITED

www.peppupsauce.co.uk

PEPPUP roasted pepper and tomato ketchup is an authentic and versatile Italian sauce. Intense flavour perfect to complement everything!

PERTSHIRE OATCAKES

www.thehandmadeoatcakecompany.co.uk

Award-winning handmade oatcakes from our family bakehouse in Perthshire, in a range of great flavours, perfect for cheese boards, charcuterie, pates, soups and snacking.

PERTSHIRE PRESERVES

www.perthshirepreserves.co.uk

Perthshire Preserves is an artisan producer of award-winning preserves, using the best quality ingredients, including Scottish produce whenever possible. Healthy, delicious and unique.

PINE NUT PATH

www.pinenutpath.com

Offering up Croatian artisan delicacies, Pine Nut Path has products to add unmistakable edge to your cooking with something a little bit different.

PORTER'S GIN

www.portersgin.co.uk

A refreshing fusion of old and new, Porter's Gin was created by a young innovative bar team from Aberdeen. Old and new meet in this delicious summer spirit!

QUANTUM (PILSNER)

www.qm-eu.com

As the original pilsner, unchanged since 1842, Pilsner like to think that they have not only inspired the creation of other beers but also set the standards to how

great beer should taste. With a perfect balance of fuller flavours and a stunning clean finish, Pilsner Urquell has been proudly created to taste like no other.

R&B DISTILLERS

www.rbdistillers.com

With roots in the Scottish Borders and the Hebrides, R&B Distillers are building distilleries in both - uncommon provenance for whisky production. Co-founder Alasdair Day's great-grandfather was a Borders master blender, while his other great-grandfather hailed from the Hebrides. While they wait, they're handcrafting the styles of their future Scotch.

RAMSAY OF CARLUKE LTD

www.ramsayofcarluke.co.uk

Ramsay's, a Rick Stein Food Hero, have been producing award winning traditional Ayrshire bacon for almost 160 years. As an accompaniment to the bacon, Ramsay's produce a range of medal winning products, including their 3 Star Gold Taste Award black pudding, white pudding, fruit pudding, sausages, cooked meats and champion haggis.

RHUCELLO

www.rhucello.co.uk

This delicious rhubarb liqueur is Yorkshire's answer to Limoncello. Try it for yourself and get on board!

ROSEVEAR TEA

www.roseveartea.co.uk

A specialist tea shop in Edinburgh's Bruntsfield, stocking 50 great loose leaf teas, rooibos and herbal teas and a range of beautiful teaware and accessories. Visit them to sample their range of flavours and discover your new favourite!

ROYAL SOCIETY FOR THE PROTECTION OF BIRDS

www.rspb.org.uk

The RSPB is the UK's largest conservation charity working to stop the decline in nature and wildlife in the UK and further afield. Visit them to find out how you can give nature a home and protect wildlife for future generations.

SARDINIAN FOOD SPECIALITIES

Specialists in Sardinian products made only on small farms to guarantee the highest in quality and providing unusual flavours unique to the island.

SCIOLTI CHOCOLATES

www.scioltichocolates.com

Taste the delicious range of real, natural, flavoured chocolate bars, designed and made by international chocolatier, Fiona Sciolti. No palm oil, no gluten, ethically sourced and a great range of vegan flavours too. Fiona will also be live on stage at the Cake and Bake Theatre.

SCOTTISH WILDLIFE TRUST

www.scottishwildlifetrust.org.uk

From major species and landscape projects to managing 120 wildlife reserves, education work and campaigning for nature: we are protecting Scotland's wildlife for the future and have been doing so since 1864. Join today and help protect Scotland's precious wildlife, every penny you give stays in Scotland.

SCREAMING PEACOCK

www.screamingpeacock.co.uk

This beautifully quirky burger bar sells scrumptious burgers and meatballs handmade in Fife from wild Scottish Highland venison. Strut along to their PEACOCK PARTY at 1:00pm! Make the best peacock noise and you'll get a fabulous free burger worth Screaming about.

SENGA'S CHILLI KITCHEN

www.sengas-chillikitchen.co.uk

Senga's Chilli Kitchen is focused on utilising chilli in jam, jellies, chutneys, relishes and hot sauces to compliment and draw out the flavours of Scottish produce and bring it to its best!

SEVILLE SAUCES

www.sevillesauces.co.uk

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www.snowdoniacheese.co.uk

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www.edinburghgindistillery.com

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SUMMERHALL DISTILLERY

www.pickeringsgin.com

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STEWART BREWING

www.stewartbrewing.co.uk

Established in 2004, Stewart Brewing is an independent brewery producing hand crafted, award winning Scottish beer. They also run Craft Beer Kitchen, the UK's first on premise brew-it-yourself facility where you can be a brewer for the day.

TEENIE TINGS TERRARIUMS

www.teenietingsterrariums.com

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THAT HUNGRY CHEF

www.thathungrychef.com

Pratap Chahal started his artisan condiments company after a decade of working in Michelin-starred restaurants. His products are handmade in Britain and inspired by his travels, Indian heritage and life in London. The current range includes award winning chilli relishes and Asian-spiced potted meats and pates. Visit That Hungry Chef in the market stalls to have a taste of amazing flavours.

THE ANTIPODEAN SOMMELIER

www.taswines.co.uk

Tony, James and Marcus at The Antipodean Sommelier are back once again for the Foodies Festival summer season, so make sure to taste their amazing portfolio of award winning New Zealand Wines.

THE BROWNIE BAR

www.thebrowniebar.co.uk

The Brownie Bar expertly bake a delicious selection of gorgeously gooey, rich chocolate brownies and white chocolate blondies to treat you! Favourites include their salted caramel brownie or Nutella and peanut butter blondie. Which one will you choose?

THE BUFFALO TRUCK

www.facebook.com/thebuffalotruck

The Buffalo Truck is a street food wagon serving gourmet buttermilk-fried chicken buns and its namesake Buffalo wings, from a big old British van. Everything is made fresh to the highest standard!

THE FOOD SHELTER

Cooking proper, homemade Czech inspired street food, the motto at The Food Shelter is 'simply fresh, fair and fantastic!' All is made from scratch and from fresh Scottish ingredients, often picked and bought from local markets.

THE GOOD GRANOLA COMPANY

www.goodgranola.co.uk

The Good Granola Company thrive on adventure and are dedicated to providing the right fuel to do so - healthy sustenance that doesn't compromise on taste! Is there a better way to start your day than with a great bowl of granola? We don't think so!

THE GREAT BRITISH SAUSAGE CO. LTD

www.britishsausages.co.uk

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THE INTERNATIONAL WINE CENTRE

www.pieroth.co.uk

Meet the experts at The International Wine Centre, whose prestige wine tasting service is sure to be a hit at your next party! Visit them to find out more.

THE MANOR VILLAGE PUB

www.kro.co.uk

Go and visit the Manor Village Pub, offering you the latest in tastes; from Hobgoblin Gold to King Star lager, or 'Old Conky' to a more refreshing Sheppy's raspberry cider. You'll find them in the village fete tent, with hay bales and benches to relax on, so perfect whatever the weather.

THE OYSTERMAN EVENTS

www.theoystermanevents.co.uk

The Oysterman Events will be offering Foodies oyster lovers freshly shucked Scottish oysters with a selection of seasonings. The Oysterman Events is an interactive catering service which brings Scottish oysters to events, parties and celebrations. Oystermen mingle amongst guests offering oysters. Pop along for a chat and see what they do.

THE SWEET BEET

www.facebook.com/sweetbeet

Nutritious Texas style street food served with authentic Southern hospitality. From their bacon mayo to the habanero lime jelly, this is a Texan adventure with a twist.

THE TIPSY TART

www.thetipsytart.co.uk

The Tippy Tart is all about fun and laughter and sharing her unique and award winning liqueurs and cocktails with you all so that you too can enjoy a festival of taste sensations and make every hour your happy hour.

THE WONKY KITCHEN

www.thewonkykitchen.com

Delicious handmade fudge in a variety of flavours including strawberry and balsamic, clotted cream, chocolate orange, raspberry and white chocolate and brown sugar and walnut.



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www.thistlycrosscider.co.uk

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TIKI-TASTIC

www.theblackfoxleith.com

"Why so serious?" Putting the fun back into cocktails, Tiki-Tastic brings weird and wonderful flavours to tiki classics and will be serving up an assortment of fabulous frozen rum concoctions that will help you cool down in the Summer heat this festival!

TIPHERETH TRADING

www.tiphereth.org.uk

A social enterprise offering employment opportunities for people with support needs. Sample the produce from their 'In A Jar' project, creating organic jams, chutney & marmalades, made traditionally in small batches in Scotland's capital. A non-profit enterprise.

TOP OUT BREWERY

www.topoutbrewery.com

Top Out's beers appeal to discerning beer drinkers who seek out great tasting, original craft ales. Their Edinburgh brew house has been brewing acclaimed beers since 2013 and their beer labels show Ordnance Survey maps of famous mountains, because climbing is our other great passion.

TWIST A CHIP

www.twistachip.co.uk

Don't miss out on Twist a Chip's spiral-shaped potato, twisted round a skewer and deep fried in batter and seasoned with delicious mouth-watering flavours to give you the best in crispy taste! For dessert, they also have their Waffles on a Stick, made with their finest Belgian dough!

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www.venturephotography.com

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fun for everyone. They create stunning images which tell your unique story by reflecting what makes your family special. The Venture Edinburgh experience is innovative and first class. They pride themselves on continuing to redefine photography, creating lasting memories for everyone.

VINTEAGE

www.vintage.co.uk

Enjoy a jolly good time at vinTEAge pop up vintage tea room. Soak up the atmosphere listening to authentic vintage music while drinking tea from vintage tea-ware. Their vintage tea ladies and gentlemen serve a plethora of delights including luxury afternoon tea, handmade cakes and doorstep sandwiches.

VISITSCOTLAND

www.visitscotland.com

A holiday in Scotland is always amazing thanks to the #ScotSpirit. But this year, VisitScotland are combining the country's unique landscapes, enriching culture and famed warm welcome with a celebration of their built heritage in the Year of Innovation, Architecture and Design. Visit their stall to find out more and be inspired!

VITA COCO COCONUT OIL

www.swearbyit.com

Organic, 100% raw, extra-virgin and cold-pressed, Vita Coco Coconut Oil is the oil for every occasion. The ultimate cooking ingredient; use it in place of other cooking oils in baking and frying and add to your morning smoothie or cup of tea or coffee for a sustained energy release. Also a do-all natural beauty saviour; it can be used to soften and strengthen hair, cleanse and moisturise your skin and even remove waterproof mascara!

VIVE LA CREPE

www.vive-la-crepe.co.uk

Vive La Crêpe pride themselves on providing excellent service, outstanding customer service and, of course, really tasty crepes! They are committed to helping local businesses and source most of their ingredients from local farmers, as well as running the 'Give a Crepe'

campaign which sees the profit from every tenth crepe sold go to a charity - making your guilty pleasure a little more innocent!

WINES FROM RIOJA

Uk.riojawine.com

Wines from Rioja are returning to Foodies Festival as part of its Tapas Fantasticas on Tour campaign, where they'll be serving up a selection of Rioja wines alongside classic and contemporary tapas dishes provided by Spanish caterers and jamón specialists, Bar Tozino.

WINES OF GERMANY

www.winesofgermany.co.uk

German wines are incredibly versatile, food friendly and delicious. Grown in marginal, unique climates they bring real thrill to your table. Head a long to their stall to find out more.

WOODBURNS PIZZA

www.woodburnstreetfood.com

Hand-made pizza made from scratch on the premises with a wide choice of fresh, British ingredients. This is Neapolitan Pizza with a Scottish twist, baked in a wood-fired (an old oak Speyside whisky barrel saved from land-fill) clay oven. Winners of the "Healthy Living Award" 2014 & 2015.

WOOD'S BROWNIE CO.

www.facebook.com/woodsbrownieco

Offering up the world's most luxurious hand-crafted Belgian chocolate brownies, Wood's are winners of the Guild of Fine Foods award and are bringing their delicious treats to Edinburgh! Sample from their selection of flavours, including morello cherry and almond, stem ginger and cardamom and maple and pecan to name a few!

WORLD FOOD CAFE

Award-winning chef and restaurateur Edmond Davari brings a taste of Persia to the festival with his delicious saffron-infused chicken flatbreads, served with a whole array of fresh colourful salads just like those found in a Middle Eastern food market. Be sure to visit to get a taste!

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FRIDAY 5TH AUGUST

Register for free entry at the Registration Point by the entrance.
Tickets for sessions are released throughout the day and subject to availability

AGA RANGEMASTER CHEFS THEATRE

- 12.00 Kaori Simpson – Harajuku Kitchen
- 13.00 Paul Wedgwood – Wedgwood
- 14.00 Fraser Smith – Angels With Bagpipes
- 15.00 Mark Greenaway – Restaurant Mark Greenaway
- 16.00 Ian Pirrie – Edinburgh School of Food & Wine
- 17.00 Three Sisters Bake - Chefs, Bakers & Authors



DRINKS THEATRE

- 11.30 Beer Tasting & Tutorial with Melissa Cole
- 12.30 'Family of Twelve New Zealand Wines'
- 13.30 Beer Tasting & Tutorial with Melissa Cole
- 14.30 "The Fascinating story of Champagne Canard-Duchêne"
- 15.30 'Cramele Recas, the New Wines of Romania'
- 16.30 Lidl Surprises with Brian Elliott
- 17.30 'Wines of Germany' with Charles Metcalfe



TASTING, CAKE AND BAKE THEATRE

- 11.30 Eteaket Tea Tasting
- 12.30 'How to Taste & Pair Fine Chocolate with Beer'
- 13.30 Charlotte White - 'The Burlesque Baker'
- 14.30 'Sweet Success' with Fiona Sciolti
- 15.30 Charlotte White - 'The Burlesque Baker'
- 16.30 Bake Easy Chocolate Desserts
- 17.30 Chilli Eating Competition



CHILDRENS COOKERY THEATRE

- 10.30 Picnic in The Park
- 11.45 Easy Peasy Healthy Meals
- 13.00 Picnic in The Park
- 14.15 Easy Peasy Healthy Meals
- 15.30 Picnic in The Park



**CHEFS THEATRE
COMPERES
THREE SISTERS
BAKE**



**IN THE DRINKS
THEATRE
CHARLES
METCALFE**



**CAKE & BAKE
THEATRE
CHARLOTTE WHITE**

ENTERTAINMENT STAGE

- 11.00 Monticule
- 12.00 The Bluesbrokers
- 13.00 Break the Butterfly
- 14.00 The Blues Brothers
- 15.00 Monticule
- 16.00 Break the Butterfly
- 17.00 Monticule
- 18.00 Break the Butterfly





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TENTERDEN



ENGLAND

SATURDAY 6TH AUGUST

Register for free entry at the Registration Point by the entrance.

Tickets for sessions are released throughout the day and subject to availability

AGA RANGEMASTER CHEFS THEATRE

- 11.00 Kevin Love – Michelin Star Chef & Lidl Consultant
- 12.00 Stephen K Amos – Comedian & Celebrity
- 13.00 Neil Forbes – Café St Honore
- 14.00 Jacqueline O'Donnell – Great British Menu
- 15.00 Mark Greenaway – Restaurant Mark Greenaway
- 16.00 Colin Fleming – The Printing Press
- 17.00 Three Sisters Bake - Chefs, Bakers & Authors



DRINKS THEATRE

- 10.30 Beer Tasting & Tutorial with Melissa Cole
- 11.30 'Family of Twelve New Zealand Wines'
- 12.30 Beer Tasting & Tutorial with Melissa Cole
- 13.30 "The Fascinating story of Champagne Canard-Duchêne"
- 14.30 'Wines of Germany' with Charles Metcalfe
- 15.30 Appleton Estate Rum Masterclass
- 16.30 Lidl Surprises with Brian Elliott
- 17.30 'Cramele Recas, the New Wines of Romania'



TASTING, CAKE AND BAKE THEATRE

- 10.30 Eteaket Tea Tasting
- 11.30 'Sweet Success' with Fiona Sciolti
- 12.30 How to Taste & Pair Fine Chocolate with Beer
- 13.30 Charlotte White - 'The Burlesque Baker'
- 14.30 'Sweet Success' with Fiona Sciolti
- 15.30 Charlotte White - 'The Burlesque Baker'
- 16.30 Whisky Cocktails with Mike McGinty
- 17.30 Chilli Eating Competition



CHILDRENS COOKERY THEATRE

- 10.30 Picnic in The Park
- 11.45 Easy Peasy Healthy Meals
- 13.00 Picnic in The Park
- 14.15 Easy Peasy Healthy Meals
- 15.30 Picnic in The Park



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MENU CHEF
JACQUELINE
O'DONNELL**



**IN THE DRINKS
THEATRE
BRIAN ELLIOT**



**AWARD WINNING
SCOTTISH CHEF
MARK GREENAWAY**

ENTERTAINMENT STAGE

- 10.00 Erin Scott
- 11.00 The Magpies
- 12.00 Larkins
- 13.00 Break the Butterfly
- 14.00 Curious Incident
- 15.00 Larkins
- 16.00 Break the Butterfly
- 17.00 Curious Incident
- 18.00 Larkins
- 19.00 Break the Butterfly





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SUNDAY 7TH AUGUST

Register for free entry at the Registration Point by the entrance.
Tickets for sessions are released throughout the day and subject to availability

AGA RANGEMASTER CHEFS THEATRE

- 11.00 Graeme Pallister – 63 Tay Street
- 12.00 Fraser Allan – Galvin at The Pompadour
- 13.00 Stuart Ralston – Aizl
- 14.00 Hardeep Sing Kohli – V Deep
- 15.00 Jamie Scott – The Newport & MasterChef: The Professionals Winner
- 16.00 Brian Grigor - Michelin Star No1 The Balmoral
- 17.00 Kim Kaewkraikhot – Chaophraya



DRINKS THEATRE

- 10.30 Beer Tasting & Tutorial with Melissa Cole
- 11.30 'Family of Twelve New Zealand Wines'
- 12.30 Beer Tasting & Tutorial with Melissa Cole
- 13.30 "The Fascinating story of Champagne Canard-Duchêne"
- 14.30 Errázuriz discover some of the poshest Chilean Wines
- 15.30 Lidl Surprises with Brian Elliott
- 16.30 'Cramele Recas, the New Wines of Romania'
- 17.30 R&B Distillers Whisky Tasting



TASTING, CAKE AND BAKE THEATRE

- 10.30 'Sweet Success' with Fiona Sciolti
- 11.30 Eteaket Tea Tasting
- 12.30 'How to Taste & Pair Fine Chocolate with Beer'
- 13.30 Charlotte White - 'The Burlesque Baker'
- 14.30 Bake Easy Chocolate Desserts
- 15.30 Charlotte White - 'The Burlesque Baker'
- 16.30 Whisky Cocktails with Mike McGinty
- 17.30 Chilli Eating Competition



CHILDRENS COOKERY THEATRE

- 10.30 Picnic in The Park
- 11.45 Easy Peasy Healthy Meals
- 13.00 Picnic in The Park
- 14.15 Easy Peasy Healthy Meals
- 15.30 Picnic in The Park



**MICHELIN STAR
CHEF
BRIAN GRIGOR**

**IN THE BEER
THEATRE
MELISSA COLE**



**MASTERCHEF
WINNER
JAMIE SCOTT**

ENTERTAINMENT STAGE

- 10.00 Larkins
- 11.00 Curious Incident
- 12.00 Larkins
- 13.00 Half Crown
- 14.00 Curious Incident
- 13.00 Half Crown
- 16.00 Break the Butterfly
- 17.00 Half Crown
- 18.00 Break the Butterfly



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Nutty
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Bitter
Juicy

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