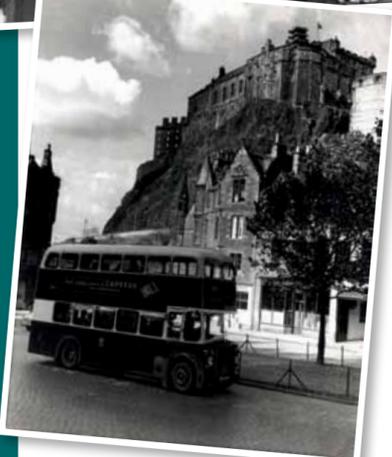
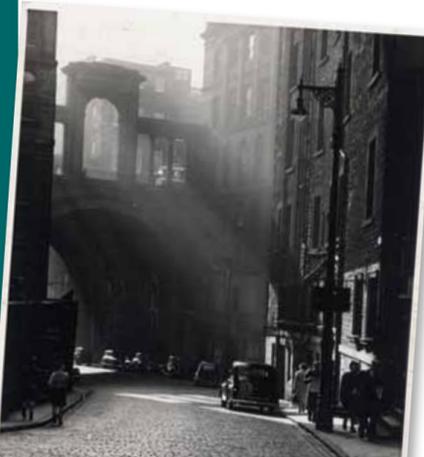


SUNDAY POST offer

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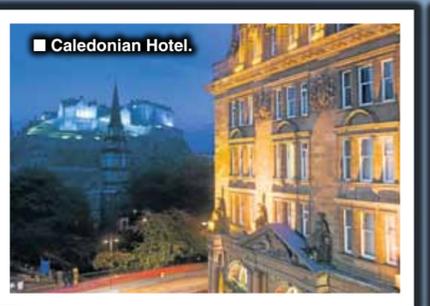
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# TANTALISE YOUR TASTE BUDS IN THE CAPITAL'S BEST RESTAURANTS



**WHEN it comes to good restaurants, where do I start? The city is groaning with them. Here are my most recent finds and, in some, Sunday Post readers will get special offers — so quote this article when you book!**

● **Vinyasa**

The newest Indian on the block — Vinyasa is set just off the cobbled streets of the Royal Mile and it offers relaxed, stylish surroundings in which to enjoy the finest freshly-prepared food from India.

With more than 65 years' combined experience in the kitchen, you can instantly taste that Vinyasa is passionate about food. It's a real family affair, with grandpa in the kitchen, and the expertise of the waiting staff is second to none.

Their extensive menu features meat, fish and vegetarian options. The King Prawn Pathia with Puri



BY KATIE WOOD

is a particularly exquisite starter of king prawns in a subtle sauce enhanced by fresh coriander on a bed of puffed bread.

Main course specialities include Shashlik, succulent and generous portions of lamb or chicken tenderly marinated with herbs and spices, skewered and roasted and served with grilled green peppers, tomato, onions and accompanied with salad and refreshing mint sauce.

If hotter dishes are more to your taste, the Lamb Karahi will set your mouth watering.

The freshness of the herbs gives an amazing experience — every dish is extremely fresh and flavoursome. With a carefully selected drinks list to complement your food, it's a great meal out for around £20 a head.

**SPECIAL SUNDAY POST READERS OFFER — Have a three-course meal at Vinyasa and get your starters free until the end of June. T&Cs: Bookings only, please quote Sunday Post. 34 St Mary's Street, Edinburgh EH1 1SX. Tel. 0131 556 6776. vinyasaedinburgh.co.uk**

● **Voujon**

Another brilliant bargain Indian offering, best described as a combo of nouvelle cuisine and traditional fare.

The menu is a fusion of traditional Bengali recipes with influences from both East and West and it features a number of vegetarian, meat and fish dishes including deep-fried pancakes, Akbori fish and lamb methi gosh with fenugreek, herbs and spices.

Set dinner menus can be arranged for tables of two — who can enjoy a spring chicken with all the trimmings — or a table of four can order a whole leg of lamb as part of a Viceroy's feast. Generous portions, quality ingredients and a fresh, convivial ambience have established Voujon as one of the most popular Bengali and Indian restaurants in the city.

**SPECIAL SUNDAY POST READERS OFFER — Voujon will give 20% off food until the end of June. Quote Sunday Post. 107 Newington Road, Edinburgh EH9 1QW. Tel. 0131 667 5046. voujonedinburgh.co.uk**



● **Michael Neave Kitchen and Whisky Bar**

Set over two floors, this boasts an impressive whisky bar. The gifted chef-owner has worked at the Amber restaurant in the Scotch Whisky Experience and it has undoubtedly influenced his dram-based cuisine.

Michael uses Perthshire Malt Whisky with roe deer from the area, and Islay Malts with shellfish from the island, to give just two examples. Another dish includes a 30-year-old Glenfarclas.

Foreigners love it, but Scots will also enjoy food and drams on the terrace. **21 Old Fishmarket Close, Edinburgh EH1 1RW. Tel. 0131 226 4747. michaelneave.co.uk**

● **Wedgwood The Restaurant**

Paul Wedgwood is a Scottish institution — the way he adds his own special little twist to the best of Scottish produce has earned him accolades worldwide, especially in Barbados (where he regularly attends the Celtic Festival as honorary Chef).

His food is quite simply fantastic, the service in the restaurant exemplary, that's why it's full every night and has passionate repeat customers.

Sample dishes are rare pigeon breast, £8.95; stir fried shredded beef fillet, £8.95; wild Scottish deer with

pickled squash, creamed leeks, its own haggis, herbed barley and truffled jus, £23.45; and seaweed crusted lamb loin, braised neck, truffled goat's cheese dauphinoise, black pudding and anchovy cream, £21.95. **267 Canongate, Edinburgh EH8 8BQ. Tel. 0131 558 8737. wedgwoodtherestaurant.co.uk**

● **The WHISKI Rooms**

On North Bank Street this offers a bar, bistro, restaurant and whisky shop all-in-one. With more than 300 malts, craft beers and live music at night, it's always a popular place with visitors to the city. Its food profiles the best of Scottish produce — great Aberdeen Angus steak (with whisky sauce) and excellent fresh fish and seafood. Serves till 10pm and mains start at £11.95 — excellent value for the quality on offer.

**The WHISKI Rooms, 4, 6 & 7 North Bank Street, Edinburgh EH1 2LP. Tel. 0131 225 7224. whiskirooms.co.uk**

● **Edinburgh's Caledonian Hotel**

Long a landmark of Princes Street, this has recently undergone a £26m renovation, including rebranding as one of the Hilton's five-star Waldorf Astoria hotels.

One of the changes has been in the Pompadour Restaurant, a hallmark of fine dining with its backdrop

of Edinburgh Castle. It's been re-launched with the involvement of Michelin starred chef brothers Chris and Jeff Galvin.

On offer for the true gourmet is the Menu Gourmand — a seven-course extravaganza which includes foie gras, rabbit, monkfish and venison.

There's an option to pair each course with a wine designed to complement the flavours, and a knowledgeable sommelier is on hand to answer any questions — see if you can guess which of the wines are English!

A more affordable three-course fixed price menu is also available, which allows you to sample a smaller portion of the fare on offer. The sea bass in Maltaise sauce is excellent and a particular speciality of the chef.

Overall, this is fine dining at its best and, while this wouldn't be your average weekly meal out, it's an ideal place to treat someone to a top-notch experience.

**Menu Gourmand, £68. With Sommelier paired wines, £120. A la carte menu, £58 for three courses. Princes Street, Edinburgh EH1 2AB. Tel. 0131 222 8888. thecaledonianedinburgh.com**

● **The Living Room**

UK-wide restaurant chain The Living Room has recently introduced a radical new menu across all their outlets.

Eat with your eyes as well as your stomach as the menu features a new theatrical way of dining — chefs are utilising props such as fish bowls, miniature BBQs and traditional clay plant pots to serve meals.

But don't worry, presentation doesn't come at the expense of quality, with a British Fusion menu which takes well-loved classics and splices them with exotic and unusual flavours.

The results include Bury black pudding "donuts" and sushi inspired slider burgers, while flavours such as wasabi and harissa give many of its dishes an exotic twist.

There's also a range of sharers — perfect for enjoying with friends and a great talking point — and a new bar menu made up of a selection of Grazers, light bites and suited to any time of day.

Well-priced food with a difference is available in Edinburgh, Glasgow and 11 cities in England.

**The Living Room, 113-115 George Street, Edinburgh EH2 4JN. Tel. 0131 226 0880. thelivingroom.co.uk**



# Eating out in EDINBURGH