

Bite

Whiski Rooms



New Review

Whiski Rooms

4-7 North Bank Street, The Mound, Edinburgh, Midlothian, EH1 2LP

0131 225 7224

Mon-Sun, 10am-1am; Food served daily until 10.30pm

Rob Roy, Royal Mile, haggis, neeps and tatties. Have we found ourselves in an Edinburgh tourist trap? Well, yes but no but.

We are indeed just off the royal mile dining at the newbie Whiski Rooms on Bank Street incorporating a shop, bar and bistro. Whiski opened a month ago but has successfully avoided the tartan tat territory of its nearby neighbours on the High Street.

This is whisky done in a smart grown up way with decor to match - low lighting, copper, exposed stone walls, burgundy hues, stag heads, oak tables, framed photos, candles and walled whisky dungeons.

Perusing the menu Whiski is proud to be Scottish and enthuses this to the max. They have obliterated their carbon footprint as the menu reads like an Oscar nomination for the 'Best in Scotland', fabulous. Crombie sausages, Macsweens haggis, Buccleuch Estate Farm meat, and chef visits the Edinburgh fish market daily; you get the picture.

The list of whisky cocktails on the drinks menu is extremely enticing and naturally I'm straight on to them! A 'Rob Roy' for me (Baillie Nicol Jarvie whisky, Martini Rosso and bitters) and an Innes & Gunn rum cask beer for Mr Predictable, sorted.

On to the food. To start, I opt for King scallops with Stornoway black pudding and apple puree (£7.50), Mr P grilled Arbroath smokies on toast with gooseberry chutney (£6.95). Tasty and promising.

Mains, pan fried sea bass with puy lentils and crisp prosciutto for me (£13.95). Perfectly seasoned and melt in your mouth fish. As predicted Mr P decided on 28 day aged 8oz sirloin steak, chunky chips, roasted vine tomatoes and a whisky sauce (£18.95), served on a wooden board, nice touch. Cooked medium rare he declared it 'spot on'. Quick drum roll for the side order of onion rings, a light batter and flash fried, perfection.

As it was Saturday we managed to squeeze in desserts! Heather and honey cheesecake for me (£5.75), divine, a trio of Scottish cheeses for Mr P with homemade chutney (£7.95).

Customer service was 'braw' and the staff really knew their malts from their grains. Yes there were lots of tourists dining with us but what a great impression of Scottish hospitality to give them. My only niggle - lose the TV in the restaurant please?

Hilary Sturzaker

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