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# BLACKWOOD'S. EVEN OUR NAME HAS PROVENANCE

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We can trace our name back to 1817. John Wilson, an illustrious resident and former owner of our building, was a major contributor to Blackwood's Magazine. Writing under the pseudonym Christopher North, he wrote satirical articles, critical reviews and witty parodies. Much of his writing took the form of convivial table-talk, an aspect of civilised life we encourage at Blackwood's.

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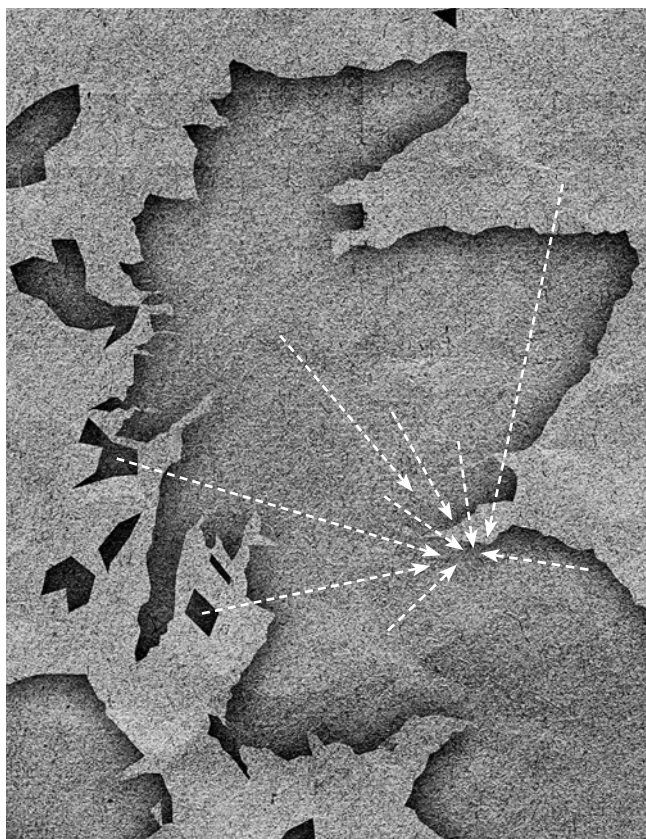
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# WE CLAIM THE BOUNTY OF SCOTLAND

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Our diners are often well travelled... our dishes are more stay-at-home. We source local and regional cuisine, featuring ingredients farmed, caught or bred in Scotland. From farm or fishery to fork, we trace the provenance of our food, focusing on fresh, seasonal supplies. Keeping food miles to a minimum, our Chef goes out of his way to create succulent Scottish dishes.

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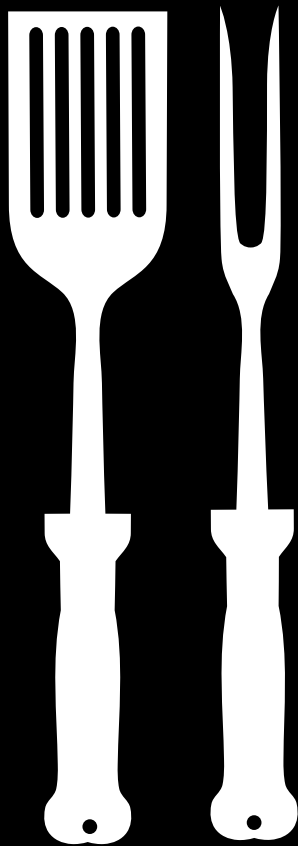
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# BLACKWOOD'S BY NAME... AND BY FLAME

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True to our name, we use charcoal to grill our meat, fish, poultry and game. Our Josper chargrill oven cooks at ultra-high temperatures to retain food's natural moisture and flavour. Steaks are charred and crusty on the outside yet juicily tender inside. Mussels, too, come out smoky and tender. Across all dishes, the burning embers add an authentic caramelised charcoal flavour.

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# BEEF WITH A PROVENANCE LIKE FINE WINE

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We only serve fully aged and properly matured beef that has been traditionally hung and dry aged for at least 28 days by George Bower of Stockbridge, Edinburgh. Every cut of beef is fully traceable back to the farm of origin and meet our butcher's exceptionally high standards. Enriching the taste on the plate, each animal has grazed the Scottish hills and glens in a natural, stress-free way.

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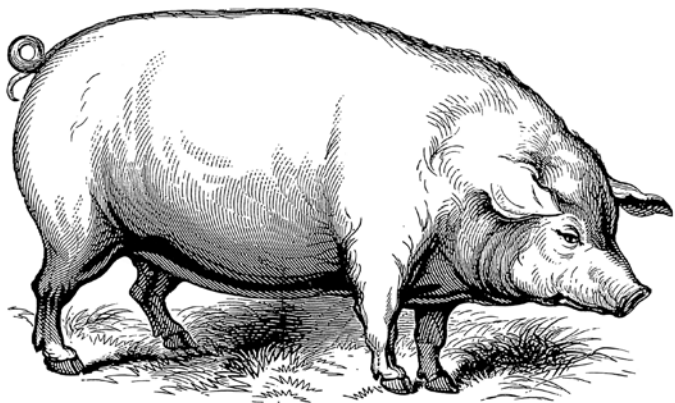
# OUR PORK AND LAMB ARE A CUT ABOVE THE NORM

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Again, we only entrust the quality of our pork and lamb with George Bower. The quality and selection process is overseen personally to ensure the very best selections are prepared and butchered using time honoured and traditional techniques. Whether it's chops, loins, sausage or bacon a full and natural flavour is guaranteed.

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# BEFORE WE GRILL FISH, WE GRILL OUR SUPPLIERS

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We are as demanding as our diners. We only source fresh fish and shellfish from G. Armstrong and Son, a small independent fishmonger right here in Stockbridge. Our fish lovers will appreciate that only the finest and freshest fish and shellfish is sourced, caught and landed from Scottish lochs, Atlantic and North Sea fisheries whilst respecting sustainability.

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# OUR SMOKED SALMON IS TRIED AND TESTED

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We source our smoked salmon from the St. James Smokehouse in Dumfries, a local family-run business. Whole premium sides of fresh Scottish salmon are slowly and gently smoked over oak chippings. This ensures a flavouresome and balanced salmon with beautiful yet delicate smokey hints. This age old process of smoking fish is so easy to get wrong yet St. James craft a truly delicious salmon to enjoy and savour.

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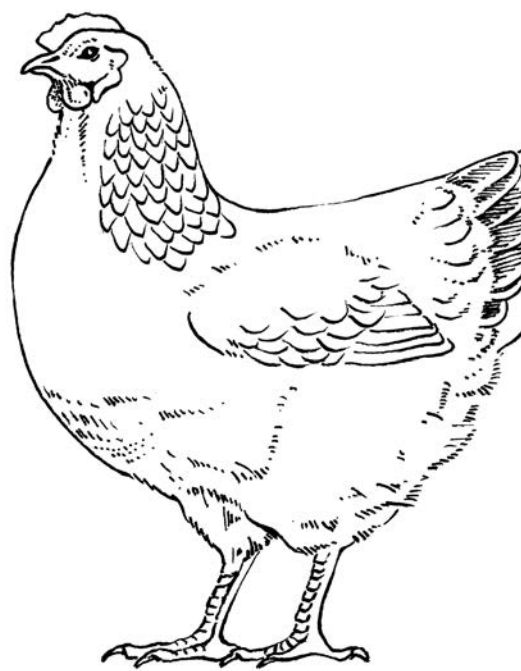
# OUR BIRDS RANGE FROM FREE TO WILD

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Our chickens and poultry are free range, where they can roam and live a better quality of life. The birds arrive at the farm as day-old chicks from slow-growing strains. Our game birds are sourced from less far-afield, around the corner in Stockbridge. George Bower, an old-established game dealer, supplies our pheasant, partridge and pigeon.

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# SOFT OR HARD CHEESE... WE ARE ALWAYS FIRM

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Our supplier George Mewes has over 25 years of experience. Originally a chef, George decided to focus on one specific area, Cheese. Since then, he has grown his business in his Stockbridge shop and Glasgow to showcasing the very best cheese from across the British Isles and Europe.

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# DISTILLED, BREWED AND SAVOURED IN SCOTLAND

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Our enthusiasm for Scottish produce extends to our bijou bar, which displays over 30 Scotch single malts and blends. Our knowledgeable barmen also serve gins distilled on the islands of Islay and Shetland and vodka distilled in Glasgow. Beer drinkers can sip Scottish too, as we stock a pale ale from Aberdeen, a lager from Glasgow and three distinctive ales from Edinburgh.

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