



FINGAL HOTEL

NEWS RELEASE

DATE: Tuesday 1st April 2025

Leith restaurant campaign is a ‘Shore’ thing for Edinburgh’s waterfront

Some of the biggest names in Scottish hospitality have come together for the first time to showcase Edinburgh’s waterfront in Leith as Scotland’s premier dining destination.

Home to three Michelin stars, a new Michelin Bib Gourmand and a two AA Rosette restaurant onboard Scotland’s only five-star luxury floating hotel, the coastal Edinburgh neighbourhood now boasts more fine dining restaurants than anywhere else in the country.

The historic Port of Leith is also home to the UK’s first vertical distillery, the world-famous Royal Yacht Britannia; and a wide variety of top restaurants brimming with the best fish and seafood landed around the shores of Scotland.

The new campaign is being backed by Leith’s Michelin-starred chefs, Tom Kitchin; Martin Wishart; and Heron’s Sam York; as well as Roberta Hall-McCarron from The Little Chartroom and Bib Gourmand-awarded Ardfern; Fingal Hotel’s The Lighthouse Restaurant; and Barry Bryson’s newly opened Barry Fish.

The Port of Leith Distillery is also taking the dining experience to new heights in Edinburgh’s historic whisky district with its top floor bar and restaurant, which enjoys elevated panoramic views of the Shore, the Edinburgh skyline and the water beyond.

To mark the arrival of spring and with Easter just around the corner, the group of seven chefs and restaurants are joining forces to attract even more local diners to Edinburgh’s vibrant waterfront in Leith, as well as food lovers travelling to the city from other parts of Scotland, the rest of the UK and from around the world.

Commenting on the new Leith restaurant campaign, Tom Kitchin said:

“Edinburgh’s waterfront has definitely earned its reputation as a world class restaurant destination over recent years, so I’m really excited to be teaming up with other top chefs and venues around the Shore to help reach an even wider local, national and international audience.”

Martin Wishart, added:

“The Shore area of Leith has developed so much in the 25 years since opening the restaurant. The quality and range of restaurants and bars in this coastal neighbourhood is outstanding. It’s a pleasure to be in the company of such a wide range of talented chefs.”

Permanently berthed in Edinburgh’s historic Port of Leith, luxury floating hotel Fingal has quickly established itself as a world-class foodie destination with all the glamour and style of a superyacht, but with an air of old-world Art Deco ocean liner elegance. Fingal’s The Lighthouse Restaurant boasts two AA Rosettes for culinary excellence.

Chief Executive of Fingal Hotel and The Royal Yacht Britannia, Franck Bruyère, said:

“We’re continuing to enhance the dining experience for our guests following the expansion of our award-winning restaurant. We’re also building on Fingal’s reputation for culinary excellence by showcasing only the best Scottish seasonal produce. Fingal’s galley team aim to create the finest quality Scottish menus that are bursting with seasonal flavours.

“In addition, and new for 2025, Fingal’s original Bridge is being developed into a thoughtfully designed new private dining experience, offering a tailored and immersive gastronomic journey for guests, inspired by Fingal’s working life at sea.”

Re-launched in 2019, Fingal was developed and is managed by the award-winning team at The Royal Yacht Britannia, which is opening a new world-class visitor centre and retail experience in Leith in spring 2025 to elevate its visitor journey. The enhanced visitor centre will incorporate ‘never before seen’ images and films, setting the scene of the Royal Yacht’s rich history, giving visitors an enhanced sense of arrival before stepping aboard the Yacht itself.

Acclaimed Scottish chef Barry Bryson recently opened the doors to his first independent fish restaurant in February, bringing a fresh addition to the menu of venues on the Shore.

Barry Bryson said:

“With Barry Fish, it was always about finding a site in Leith, but never did I imagine we would be opening in such an amazing location as the Shore. Our dining experience is designed for everyone. We are not a special occasion restaurant, but we do want to be a special restaurant. It’s about creating something that fits well with a community of diners - that’s who I am.”

Leith is now even more accessible by public transport from Edinburgh city centre and Edinburgh Airport throughout the day and evening. Edinburgh Trams now offer a direct and quick public transport link between The Shore, Port of Leith (Fingal Hotel stop) and Ocean Terminal (Port of Leith Distillery and The Royal Yacht Britannia stop)

<https://edinburghtrams.com>

Ends

Notes to editor

Full list of participating chefs and restaurateurs on and around Edinburgh’s waterfront at the Shore in Leith:

1. Mark Alston, Executive Chef, Fingal Hotel and The Royal Yacht Britannia
Andrea Sendon Alonso, Restaurant Chef, Fingal Hotel

The Lighthouse Restaurant & Bar, Fingal Hotel (2 AA Rosettes)
Alexandra Dock, Edinburgh EH6 7DX
www.fingal.co.uk/restaurant

2. Ian Stirling, Founder/Co CEO

Port of Leith Distillery Restaurant & Bar
11 Whisky Quay, Leith, Edinburgh EH6 6FH
www.leithdistillery.com/the-distillery-bar

3. Tom Kitchin, **The Kitchin** (1 Michelin star)
78, Commercial Quay, Leith, Edinburgh EH6 6LX
<https://thekitchin.com>
4. Martin Wishart, **Restaurant Martin Wishart** (1 Michelin star)
54 Shore, Leith, Edinburgh EH6 6RA
<https://restaurantmartinwishart.co.uk>
5. Barry Bryson, **Barry Fish**
62 Shore, Leith, Edinburgh EH6 6RA
www.barryfish.co.uk
6. Sam Yorke, **Heron** (1 Michelin Star)
87, 91A Henderson St, Leith, Edinburgh EH6 6ED
<https://www.heron.scot>
7. Roberta Hall-McCarron

The Little Chartroom (Michelin Guide)
14 Bonnington Rd, Edinburgh EH6 5JD
<https://www.thelittlechartroom.com>

Ardfern (Michelin Bib Gourmand)
10-12 Bonnington Rd, Edinburgh EH6 5JD
<https://ardfern.uk>

Eleanore, 30-31 Albert Pl, Edinburgh EH7 5HN
www.eleanore.uk

Michelin Guide, Michelin Stars and Michelin Bib Gourmand

There is no honour quite as prestigious as the Michelin star, an honour bestowed on restaurants that are models of exceptional food and dining experience.

Bib Gourmands share the same spirit of generosity and a commitment to quality cooking. Named after Bibendum – the Michelin Man – the Bib Gourmand distinction highlights restaurants which offer ‘good quality, good value cooking’. The Bib Gourmand distinction is The Michelin Guide’s way of recognising restaurants that offer good food at a great price.

For Michelin-starred restaurants, Michelin Bib Gourmand venues and the entire Michelin Guide selection, go to <https://guide.michelin.com/gb/en>

AA Rosettes

The long-established AA Rosette scheme celebrates successful cooking at different levels across the UK. Two AA Rosettes is an award given to restaurants like Fingal’s Lighthouse Restaurant that demonstrate high standards, consistency, and quality of ingredients. It’s one of several AA Rosette awards that recognise culinary excellence in the UK and Ireland. For more information, go to <https://www.ratedtrips.com/aa-rosette-restaurants>