



For immediate release
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Freshness and simplicity help Taste of Edinburgh newcomer Restaurant at The Rutland stand out

Fresh Orkney crab and Invergowrie raspberries are set to make the Restaurant at The Rutland's first time at Taste of Edinburgh an instant hit.

Having just launched his Spring menu, head chef David Haetzman is keen to showcase his cuisine to a large audience of Scottish foodies: "Our Taste of Edinburgh menu is really a mini version of our regular menu, allowing event visitors to experience a real 'Taste of The Rutland'.

"The starter and dessert are on our menu now, and we've specifically created a main course of suckling pig that truly showcases our style of cooking – using the best quality, locally sourced ingredients and letting big, bold flavours do the talking."

Visitors can also see **David Haetzman in action in the Scottish Power Taste Theatre on Friday, 29 May 2009 at 8pm** where he will be demonstrating a special langoustine dish as well as the passion fruit posset with Invergowrie raspberries and vanilla short bread visitors can enjoy at the restaurant's own stand.

The restaurant's stand at the festival will provide a true feast for the eyes, recreating the atmosphere of 'comfortable cool' which the restaurant oozes.

Throughout the weekend, the restaurant will be offering exclusive discounts to entice those who have tried the food to come and dine in their West End venue with views of Edinburgh castle and east along Princes Street.

Following recent successes at the Scottish Hotel Awards and the Scottish Hotel of the Year Awards, the restaurant has just been short listed for the 'Restaurant Newcomer of the Year' award in the Catering in Scotland (CiS) Excellence Awards to be held on 28th May 2009.



The restaurant is open daily for lunch and dinner. For reservations, please contact The Rutland on 0131 229 3402 or email info@therutlandhotel.com. For more information visit www.therutlandhotel.com.

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For further media information, high resolution images and logos or to set up a review visit, please contact Yvonne Press or Fiona Vernon on 0131 6690333 or yvonne@nicheworks.co.uk / fiona@nicheworks.co.uk.

Notes to Editors:

Restaurant at The Rutland

- Inspired by head chef David Haetzman's childhood in Spain and Italy, the restaurant's new menu uses Scottish veal, rabbit from the Scottish Borders and North Sea lemon sole with the head chef's trademark Mediterranean touch added.
- The restaurant was successful in two categories at the Scottish Hotel Awards, announced on 1 March 2009:
 - Most Exciting New Restaurant of the Year 2009
 - Rising Star Restaurant Supervisor – Hannah Franklin
- The Rutland was also successful in five categories at the Scottish Hotel of the Year Awards, announced on 24 February 2009:
 - Best New Scottish Hotel – Winner
 - Scottish Hotel Design Award – Winner
 - Best Bar Award – Winner
 - Scottish Boutique Hotel of the Year – Runner-up
 - Rising Star Hotel of the Year (Small Category) – Second runner-up
- Restaurant and hotel are part of the Signature Pub Group, which has outlets in Edinburgh and Aberdeen.
- Following extensive refurbishment, the property was re-opened in summer 2008.
- For more information visit www.therutlandhotel.com.

Restaurant at The Rutland's Taste of Edinburgh menu:

- *Starter:* Crisp pastry of Orkney crab meat, sweet and sour vegetables, chilli syrup, soy
- *Main:* Roast suckling pig, caramelised onion mash, apple and sage compote, meat juices
- *Dessert:* Passion fruit posset, Invergowrie raspberries, vanilla shortbread

Taste of Edinburgh

- Taste of Edinburgh 2009 takes place from 29 to 31 May 2009 at Inverleith Park in Edinburgh.
- David Haetzman will be appearing at the Scottish Power Taste Theatre on Friday, 29 May 2009 at 8pm.
- For more information on the ultimate weekend for discerning foodies visit www.tastefestivals.com.