

# Edinbane Lodge

Edinbane, Isle Of Skye John McDiarmid revels in a foodie paradise on the Misty Isle

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**FOOD:** This newcomer to Skye's fine dining scene – it only opened in August, 2018 – prides itself on showcasing local produce, and the dishes on offer change regularly to make the most of what's in season and available. I called in to sample the Sunday lunch menu – there is also an evening tasting menu on offer from Wednesday to Saturday – and can honestly say that every mouthful was faultless. From the saffron crisp canapés that arrived as I was studying the menu to the juniper cream macarons that accompanied coffee afterwards, this meal was sensational. At just £32 for three courses, it offered excellent value for money, and special mention must be made of the selection of breads and butters, the beetroot fondant, the 21-day aged Vatten beef and the extraordinary Connage Brie brioche doughnut with Scottish quince. Vegetarians are well catered for, too. 10/10



**SERVICE:** Professional, friendly, efficient and welcoming. The chef patron Calum visits diners at regular intervals throughout the meal to add finishing touches at the table, which is a very nice extra detail. 10/10

**AMBIENCE:** The dining room has a relaxed feel. However the background music, though unobtrusive, may not be to everyone's taste. 9/10

**VALUE FOR MONEY:** The 10-course tasting menu is quite pricey at £65, but lunch at £32 is very reasonably



priced considering the quality of food and service. Excellent for a special occasion. 9/10

**FACILITIES:** Spotless throughout. The building has been refurbished inside and out to a high standard, and the decor reflects aspects of its long

And fascinating history.

9/10

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