



FORESTERS GUILD

Tel: 0131 669 2750
Disabled Access: Yes.
Opening times:
 Mon-Thurs: 11am-11pm;
 Fri-Sat: 10am-1am;
 Sun: 10am-11pm.
Bill for two (with drinks): £55.
Food: 9/10 – Fresh, seasonal showcasing of kitchen's talents.
Service: 5/5 – Light touch but always on the ball.
Decor: 5/5 – Quirky and imaginative.
Toilets: 5/5 – Spotless and modern.
Value for money: 5/5 – Worth seeking out from the city centre.

TOTAL 29/30



put the Guild on to our top table

as much attention to detail in the kitchen as the fixtures and fittings out front.

The menu is made up of eight starters and a dozen main courses, a selection of sandwiches and half a dozen specials chalked up on the blackboard, with a heavy reliance on Scotland's bountiful larder of fish, beef and cheese.

Ronnie started with a thick, green broth of pea and ham hock soup, served with basil and gave it top marks.

He said: "I make my own soup, so appreciate a good one when I'm out. The ham is hand picked, soft and flaky. Fabulous."

My three plump pillows of smoked haddock and Mull cheddar croquettes were terrific. The chef didn't scrimp on the fish and it really stood out without overpowering the rest of the

dish, with the Scotch bonnet pepper and chilli sauce providing a decent little kick on the side.

Unsurprisingly, with the Firth of Forth just around the corner, we were both inspired to look to the sea for main courses – Ronnie stuck with the battered fillet of Peterhead haddock that had won him over on his last visit.

It was a handsome slab and, according to Ronnie "spot on again". But it was the little touches that impressed him once more, such as the home-made tartare sauce and hand-cut chips, cooked three times to ensure a crunchy coating and fluffy interior.

My Eyemouth mackerel salad was also a winner with cherry tomatoes, new potatoes and green beans drizzled in olive oil, although just a little too heavily. My

egg, poached and rolled in breadcrumbs, was gobsmackingly good.

Ronnie passed on dessert but there were more than fairy lights lighting up the specials board as the chocolate ganache with glazed berries and a berry sorbet caught my eye.

The tart ball of sorbet was mellowed out by the rich, thick chocolate underneath – a decadence but delicious nonetheless.

Ronnie passed up a promenade stroll because he had sand of his own to deal with back in Leith – two tons of the stuff.

Patios, like good pub/restaurants, take loving care and attention to detail to build.

● Got a restaurant you want reviewed? Email g.ralston@dailyrecord.co.uk or via Twitter @garyshotplate

BLUEBERRY & VANILLA CHEESECAKE

For the top

★ Combine the sugar and cornflour in a bowl, add the cream cheese and beat with an electric whisk until creamy.
 ★ Add the eggs and beat well. Gradually add the cream, beating until smooth, then beat in the vanilla and zest.
 ★ Tip the mixture on to the base, level the surface, sit on a baking sheet and place in the centre of the oven.

★ Bake for 40–45 minutes until the top is browned and the filling set around the edges. A piece of foil over the top will stop it browning too much.
 ★ Let the cheesecake cool, then put in the fridge for three hours or overnight.
For the compote topping
 ★ Put the blueberries in a pan, sprinkle over the sugar and add a splash of water and the lemon juice.

★ Put on a low-medium heat to simmer gently for 10 minutes.
 ★ Cool and serve with the cheesecake.
 ★ Castleton Farm Shop is part of the First Stop Farm Shop project which encourages people to make their local farm shop their first stop, www.firststopfarmshop.co.uk
 ● This article is in association with Taste Communications.



Gary's Hot Plate Leaders Table

- ★ **DELIVINO 30/30**
6 King Street, Crieff PH7 3HA
- ★ **CATCH 29/30**
186 Fenwick Road, Giffnock, G46 6XF
- ★ **BLACK DOVE 29/30**
67 Kilmarnock Road, Glasgow G41 3YR
- ★ **MEAT HOOK AT MATHER'S 29/30**
25 Broughton Street, Edinburgh EH1 3JU
- ★ **PORTER AND RYE 29/30**
1131 Argyle Street, Glasgow G3 8ND
- ★ **OMORPHIA TAVERNA 29/30**
343-349 Main Street, Bellshill ML4 1AW
- ★ **V DEEP 29/30**
60 Henderson Street, Edinburgh
- ★ **KIRKILL BRASSERIE 28/30**
Dryfesdale Country House, Lockerbie
- ★ **THE D'ARCY THOMPSON 28/30**
21-23 Old Hawkhill, Dundee DD15EU
- ★ **PACO'S 28/30**
3-5 Mill St, Perth, PH1 5HZ
- ★ **THE LAROCH RESTAURANT 27/30**
Loan Fern, Ballachulish PH49 4JB
- ★ **CANADA WOOD KITCHEN 27/30**
Loch Green Road, Falkirk FK1 3AZ
- ★ **LA BARCA 27/30**
33 West Clyde Street, Helensburgh G84 8AW
- ★ **THE TEA HOUSE 27/30**
2 Stirling Road, Larbert FK5 4AF
- ★ **GARVIE AND CO 27/30**
1 Station Road, Milngavie G82 1PG
- ★ **THE ANCHOR LINE 27/30**
12-16 St Vincent Place, Glasgow
- ★ **THE SUN INN 27/30**
Lothianbridge, Dalkeith EH22 4TR
- ★ **STAGE DOOR CAFE 27/30**
Gaiety Theatre, 12 Carrick Street, Ayr
- ★ **KHUSHI'S 27/30**
1 Canmore Street, Dunfermline
- ★ **THE RIVERHILL 27/30**
3 West Nile Street, Glasgow
- ★ **BRIDGE STREET KITCHEN 26/30**
24 Bridge Street, Dollar FK14 7DE
- ★ **MARIO'S PLAICE 26/30**
285-287 Byres Road, Glasgow G12 8TL
- ★ **THE OLD ANCHOR INN 26/30**
48 Gray Street Broughty Ferry DD5 2AL
- ★ **CROMARS 26/30**
1 Union Street, St Andrews KY16 9PQ
- ★ **LA VITA PIZZERIA 26/30**
Kirkintilloch Road, Bishopbriggs G64 2LS
- ★ **WEE GURKHA CURRY HOUSE 25/30**
3 Hunter Street, East Kilbride G74 4LZ
- ★ **THE CHIPPY DOON THE LANE 25/30**
13 Keith Street, Hamilton
- ★ **DRAGON-I 25/30**
311-313 Hope Street, Glasgow G2 3PT
- ★ **DA ANTONIO 25/30**
31 Campbell Street, Hamilton ML3 6AS
- ★ **THE WATERSIDE 25/30**
Ardrossan Road, Seamill, West Kilbride
- ★ **VENACHAR LOCHSIDE 25/30**
Callander, Stirling FK17 8HP
- ★ **CASA ITALIA 24/30**
1 Montrose Street, Clydebank, G81 2JF
- ★ **MERCAT VIEW 24/30**
5 High Street, Peebles EH45 8AG
- ★ **CASA ITALIA 24/30**
1 Montrose Street, Clydebank, G81 2JF
- ★ **OLD SALTY'S 24/30**
337 Byres Road, Glasgow G12 8UQ
- ★ **RIGATONI'S 24/30**
27 Clerk Street, Edinburgh EH8 9JD
- ★ **THE PARK BISTRO 24/30**
Loch House Farm, Linlithgow
- ★ **THE CASTLE CLUB 23/30**
100-108 Castle Street, Forfar DD8 3HR
- ★ **DUMPLING MONKEY 23/30**
121 Dumbarton Road, Glasgow G11 6PR
- ★ **POP UP PIG 23/30**
2 Partick Bridge Street, Glasgow G11 6PL
- ★ **GOURMET BURGER KITCHEN 22/30**
65 St Vincent Street, G2 5TF
- ★ **BALGARTH PINES 18/30**
8 Dunure Road, Doonfoot, Ayr KA7 4HR
- ★ **THE CRAFTY PIG 17/30**
508 Great Western Road, Glasgow

Wine seller

with Brian Elliott



3 of the best from High Street shelves

2013 Freeman's Bay Sauvignon Blanc (£5.89 at Aldi)

This New Zealand sauvignon is a long-standing part of Aldi's core range but continues to tick the right boxes. It has all the zingy gooseberry and lemon backbone you expect from its Marlborough homeland but, here, supplements that with smooth and textured tropical fruit touches too.



2014 Co-operative Fairtrade Merlot (£5.99 instead of £6.99 until October 13 at the Co-op)

In the nine years the Co-op have been involved with the La Rioja Fairtrade operation in Argentina, the sale of wine like this has helped fund a reliable water supply and a new school. The wine is impressive – bright, medium bodied, cherry and damson fruit with hints of spice and chocolate but only mild tannins.



2013 Finest* Denman Hunter Valley Semillon (£4.99 instead of £8.99 until October 6 at Tesco)

Although the Semillon grape is a key part of Bordeaux whites, Australia's Hunter Valley excels with it too. Enjoy then this version's rounded, textured body, fresh mouth-feel, lime-edged acidity and just a trace of the honey that Semillon develops as it matures.



★ Brian Elliott is a writer and wine judge living in the Borders. Promotions can change at short notice, so shoppers should inquire if prices differ.

DRINK OF THE WEEK

Oscar's Peach Schnapps 70cl, £4.79

Aldi's Peach Schnapps is blended with fermented alcohol and peach flavour. Try adding lemonade and a slice of fresh lemon for a tasty cocktail.



£4.79 only at

