

Blackwoods

Edinburgh

THE HEART OF SCOTLAND ON YOUR PLATE

We welcome you to Blackwoods, where the bounty of Scotland takes centre stage. While our diners may hail from far and wide, our culinary focus remains firmly rooted in the rich, diverse flavours of our homeland. We are passionate about showcasing the very best of local and regional cuisine, sourcing ingredients directly from Scotland's farms, fisheries, and pastures. From field to fork, we meticulously trace the provenance of our food, ensuring freshness and seasonality in every dish. Our dedication to sustainable practices extends beyond our ingredients. By minimising food miles, we strive to celebrate the natural abundance of Scotland while respecting our environment.

A CULINARY ARTIST

At the heart of our kitchen is Chef Mariusz Niedzwiadek, a culinary artisan driven by an unwavering passion for Scottish gastronomy. His dedication is evident in every meticulously crafted dish, where he transforms the finest local ingredients into succulent, unforgettable dining experiences. Mariusz's commitment to showcasing the true essence of Scottish cuisine is a testament to his deep respect for the land and its traditions.

A LEGACY OF CONVERSATION AND CUISINE

Even our name carries a rich history. Dating back to 1817, it honours John Wilson, an esteemed resident and former owner of this building.

Writing under the pseudonym Christopher North for Blackwood's Magazine, he penned witty parodies and critical reviews, often in the form of lively table talk. We aim to continue this tradition of convivial dining, fostering an atmosphere where good food and good company intertwine.



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Starters

OX CHEEK £9.50

Melt-in-your-mouth ox cheek, slow-braised in red wine and aromatic herbs until exquisitely tender. Served atop a bed of creamy celeriac mash with a vibrant salsa verde.

SHETLAND MUSSELS £10.50

Plump Shetland mussels, fresh from the sea, steamed with fragrant shallots, garlic, and a splash of white wine. Finished with a scattering of parsley, a squeeze of scorched lemon, and served with toasted sourdough bread.

BLACK RAVIOLI £11.50

Striking black ravioli, handcrafted with squid ink pasta and filled with a savoury blend of duck and chorizo. Complemented by a delicate Jerusalem artichoke sauce and a drizzle of parsley oil.

VEGETABLES TERRINE (V) £9.50

A vibrant terrine showcasing the season's finest vegetables – layers of fried peppers, courgettes, carrots, and shallots – pressed together with creamy goat cheese. Garnished with velvety spinach and sweet cherry confit tomatoes.

BLACK PUDDING £9.50

Crispy filo pastry encases a traditional Scottish black pudding, served atop a bed of slow-cooked tomato and crowned with red pepper foam. Finished with a sprinkle of crispy fried shallot rings.

HAGGIS, NEEPS AND TATTIES £9.50

A contemporary take on a beloved Scottish tradition. Tender baby haggis served on a bed of crispy potato chips, accompanied by a smooth turnip mousse, a rich whisky sauce, and parsley oil.

Allergy Information: If you have any dietary requirements or allergies, please speak to a member of our staff who can provide detailed information about the ingredients in our dishes. Please be aware that our food may contain milk, eggs, wheat, soybean, fish, shellfish, tree nuts, peanuts, lupin, molluscs, mustard, sesame, and celery.



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Mains

COD FILLET £21.00

Succulent cod fillet, brined overnight to enhance its natural flavours, pan-seared to perfection. Served with a medley of juicy cherry tomatoes, caramelized shallots, and fresh parsley, all bathed in a light white wine sauce. Accompanied by crispy potato cubes and tender green beans.

BREADED AND FRIED BEETROOT SPHERE (V) £20.00

Crispy on the outside, sweet and tender on the inside. These beetroot spheres offer a delightful surprise, served atop a hearty lentil stew with a hint of spice. Finished with a bed of grilled goat cheese and green oil.

SCOTTISH SALMON FILLET £23.00

Premium Scottish salmon fillet, expertly pan-seared to achieve a crispy skin and a flaky interior. Served on a bed of creamy crushed potatoes with tender steamed broccoli and crispy deep-fried Jerusalem artichokes. Finished with a luscious white wine sauce.

21-DAY MATURED SCOTTISH RIBEYE STEAK £35.00

Experience the rich flavour of our 21-day matured Scottish ribeye steak, cooked to your liking. Accompanied by a savoury porcini mushroom and onion stew, crispy homemade chips, roasted cherry tomatoes, and a classic creamy peppercorn sauce.

21-DAY MATURED SCOTTISH CHATEAUBRIAND
FILLET STEAK £42.00

Indulge in the ultimate steak experience with our succulent Scottish Chateaubriand fillet. Cooked to perfection and served with charred Padrón peppers, a rich porcini mushroom and onion stew, crispy homemade chips, roasted cherry tomatoes, and a luxurious peppercorn sauce.

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Desserts

CRANACHAN £10.00

A delightful symphony of textures and flavours. Layers of creamy whipped cream, Scottish honey, and a touch of whisky, interspersed with crunchy toasted oats and a tangy red fruit compote.

STICKY TOFFEE PUDDING £9.50

A warm, comforting classic. Our sticky toffee pudding is drenched in a velvety smooth toffee sauce, served with a scoop of vanilla ice cream for the perfect sweet ending.

CHOCOLATE BROWNIE £10.50

A chocolate lover's dream. Our fudgy chocolate brownie is paired with a surprisingly delicate cherry chutney and topped with a scoop of refreshing pistachio gelato.

ARTISAN CHEESE PLATE £11.00

A celebration of Scottish artisan cheesemaking. Enjoy a curated selection of fine cheeses, accompanied by artisan crackers and a medley of sweet and sour chutneys.

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