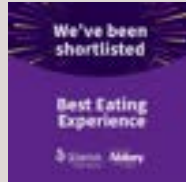




LOMOND
LEISURE GROUP

2025 *Scottish*
Thistle Awards

REGIONAL
FINALIST
2025



UNFORGETTABLE DINING ADVENTURES



www.lomondleisure.co.uk

ABOUT US

Lomond Leisure Group is an independent group of restaurants & bars in Central Scotland with a focus on hospitality, sustainability, environment and character.

We have a range of owned and managed food and drink properties, all with their own unique charm.

The venues specialise in several unique and award-winning dining experiences.

Enquiries for all venues can be directed to bookings@lomondleisure.co.uk



Situated in the heart of Glasgow's Merchant City, on one of the original streets of Glasgow, Mharsanta, an award-winning restaurant offers a genuine taste of Scotland. We have a passion for using seasonal, local produce and are here to ensure your guests have the very best experience from the moment they walk through the door. We deliver a number of unique experiential dining packages.

Open year-round, as an independent business, we are very agile and can create bespoke menus to suit each client.

We are proud of our small and friendly team who will provide fantastic hospitality throughout your dining experience with us and cater for all your guests needs.

Find us at: 26 Bell Street, Glasgow, G1 1LG

Telephone: 0141 552 9900

Email: info@mharsanta.co.uk



WWW.MHARSANTA.CO.UK



TOLBOOTH TAVERN

ESTABLISHED 1820

Nestled in the heart of Edinburgh's historic Royal Mile, the Tolbooth Tavern invites you to experience a slice of history with every visit. Originally part of the Canongate Tolbooth built in 1591, this medieval marvel once collected tolls from weary travellers. Fast forward to 1820, and the ground floor transformed into the charming Tolbooth Tavern we know today.

Step inside this cosy pub, brimming with character and charm. Despite its quaint exterior, you'll find a spacious bar and mezzanine dining area perfect for any occasion. Savour the finest Scottish ales, malt whiskies, and gins, while our chefs delight your taste buds with hearty, home-cooked Scottish fayre made from locally sourced produce.

Whether you're on the tourist trail or seeking a relaxed dining experience, The Tolbooth Tavern is the perfect spot to quench your thirst and satisfy your hunger. Centrally located on the Canongate, towards the bottom of the Royal Mile, it's an ideal place to immerse yourself in Edinburgh's rich history and spooky atmosphere.

Find us at: 167 Canongate, Edinburgh, EH8 8BN

Telephone: 0131 557 1333

Email: info@tolboothtavern.co.uk



WWW.TOLBOOTHTAVERN.CO.UK



DISCOVER VAN WINKLE: GLASGOW'S BOURBON HAVEN!

Welcome to Van Winkle, where laid-back vibes meet a super friendly team in Glasgow's Barrowlands area. Step into our pub-style venue and prepare to be whisked away to the heart of Kentucky with Scotland's largest selection of Bourbons.

Glasgow, the UK's first UNESCO City of Music, is home to our venue, perfectly located by Glasgow's most iconic music spot – The Barrowland Ballroom.

Whether you're catching a gig, exploring the city's history or fabulous attractions, Van Winkle is your go-to spot.

Our menu is a feast for all, featuring a variety of burgers, wee plates, and BBQ-inspired dishes that cater to every palate.

On sunny days, our fabulous beer garden comes alive with the sizzle of BBQ delights, perfect for those seeking something a little less traditional for their guests.

For our leisure and corporate guests, we offer a unique twist with a Scottish-themed version of our menu, seamlessly blending our classic US cuisine with local flavours.

Find us at: 267 Gallowgate, Glasgow, G4 0TR

Telephone: 0141 552 1177

Email: info@vanwinkle.co.uk



WWW.VANWINKLE.CO.UK



GAEL & GRAIN

SCOTTISH PUB & KITCHEN



Located in Glasgow's lively West End, Gael & Grain is a cosy Scottish gastro pub offering a warm welcome just minutes from the Kelvingrove Art Gallery and the vibrant Finnieston area.

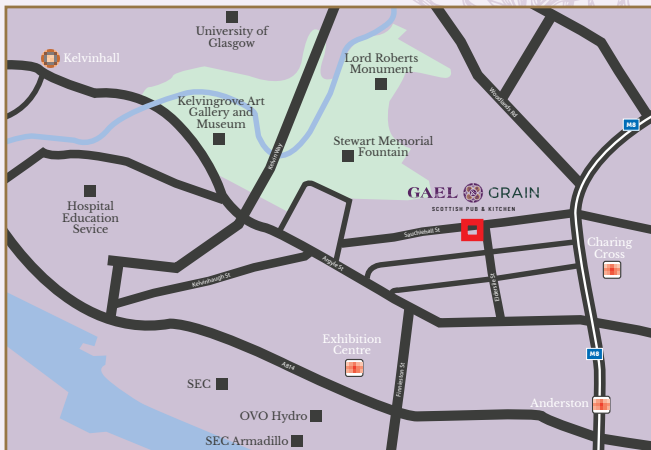
Our menu celebrates Scotland's culinary heritage with home-cooked classics reinvented using the finest local produce, complemented by a curated selection of beers and whiskies. Live traditional music adds to the authentic atmosphere, making every visit memorable.

With a spacious beer garden, indulgent weekend brunches, hearty Sunday roasts, and a versatile private events space, Gael & Grain is the perfect choice for relaxed dining, special occasions, and evenings of entertainment.

Find us at: 23 Sandyford Place, Glasgow G3 7NG

Telephone: 0141 339 9993

Email: contact@gaelandgrain.com



WWW.GAELANDGRAIN.COM

KIRK O' THE LOCHS

— RESTAURANT & BAR —

Nestled in the heart of Tarbet, within the picturesque Loch Lomond and The Trossachs National Park, Kirk o' the Lochs offers a warm welcome in a beautifully restored church that blends heritage charm with contemporary Scottish hospitality.

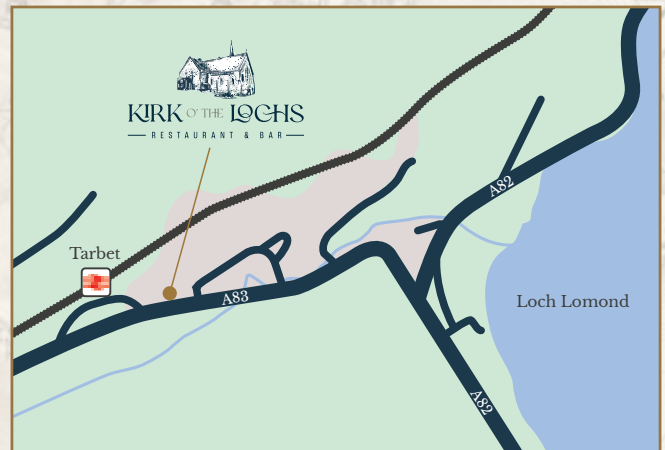
Just a short stroll from Cruise Loch Lomond's departure point, this unique venue serves up home-cooked cuisine crafted with passion and the finest locally sourced produce, celebrating the region's flavours in every dish.

Open year-round and accommodating up to 100 diners, Kirk o' the Lochs is ideal for everything from intimate meals to group gatherings, with bespoke menus tailored to suit all tastes and budgets.

Find us at: Station Road, Tarbet G83 7DA

Telephone: 01389 542699

Email: contact@kirkothelochs.com



WWW.KIRKOTHELOCHS.COM

THE PARLIAMENT ARMS



Nestled in the heart of Edinburgh's historic Old Town, moments from Holyrood Palace, this welcoming Scottish pub and kitchen celebrates traditional Highland hospitality.

Our menu champions hearty, home-cooked Scottish fayre using locally sourced produce, from Cullen Skink, haggis classics and house-made pies with a twist, to refined salmon, seabass and venison dishes. The interior blends rustic charm with timeless character, featuring rich panelled woods, cosy booth seating and warm mood lighting.

Open year-round, the venue accommodates up to 90 guests seated, with a semi-private space for up to 40, ideal for brunches, tastings, lunches, dinners and live entertainment.

Find us at: 67 Canongate, Edinburgh, EH8 8BT

Telephone: 0131 378 9990

Email: info@theparliamentarms.com



WWW.THEPARLIAMENTARMS.COM



SUSTAINABILITY

At Lomond Leisure Group we are committed to using locally sourced fresh produce from Scotland. We are very aware of sustainability and the impact our business will have on future generations. We strive to deliver excellent hospitality offering home-cooked cuisine and have a purchasing policy in place to work with local suppliers where possible to obtain the freshest, best quality food and drink in a sustainable manner.

With Scotland considered to be one of the world leaders it is the right time to be actively looking at our own sustainability policies fuelling our ambitions to become more sustainable by taking steps to reduce our own carbon footprint, in line with Scottish Government's targets to become net-zero by 2045, and the national tourism strategy, Scotland Outlook 2030, ambition for responsible growth.



SAMPLE DISHES USING LOCAL PRODUCE

- *MacSween's Haggis, Neeps and Tatties*
- *Stornoway Black Pudding Croquettes*
 - *Shetland Island Mussels*
 - *Arbroath Smokie Cullen Skink*
 - *Perthshire Venison*
- *Freshly Landed Peterhead Fish 'n Chips*
 - *Freedom Bakery Sourdough*
 - *Drambuie Tiramisu*
 - *Crolla's Ice Cream*
 - *Honey from Ed's Bees*



Our full sustainability plan can be found at www.lomondleisure.co.uk

SAMPLE MENUS

Across all our venues, we offer both lunch and dinner menus. Our regular menus showcase high-quality produce, while we also feature a selection of premium and superior options. For whisky enthusiasts, we have special tasting menus. Delight in our beer pairing experience, or simply enjoy a delicious food stop on walking food tours at one of our venues.

Additionally, we offer our award-winning immersive dining experience at Mharsanta. In partnership with the National Trust for Scotland, we now extend this unique experience to two stunning locations: the Edwardian property, Hill of Tarvit near St Andrews, and the impressive Culzean Castle in Ayrshire.



LUNCH MENU

STARTERS

HOMEMADE SOUP OF THE DAY (V)

HAGGIS CAKE

With whisky cream sauce

GOATS CHEESE AND RED PEPPER CROQUETTES (V)

With sweet chilli sauce

A MEDLEY OF MUSHROOMS ON TOASTED BREAD (V)

In a garlic & cream sauce with shaved Grana Padano



MAINS

HAND BATTERED PETERHEAD HADDOCK

With thick cut chips and homemade tartare sauce

HAGGIS/VEGETARIAN HAGGIS, NEEPS & TATTIES (V)

With a whisky cream sauce

TRADITIONAL STEAK & SAUSAGE PIE

Served with thick cut chips and seasonal vegetables

BACON CHEESE BURGER

In a brioche bun with shredded lettuce, tomato and house sauce

AVOCADO, STRAWBERRY AND FETA SALAD (VE)

With mixed leaves in a poppy seed dressing



DESSERTS

CHOCOLATE WHISKY BROWNIE

With freshly whipped cream

CHEESECAKE

Served with a berry coulis

APPLE PIE

Served with freshly whipped cream

PREMIUM LUNCH MENU

STARTERS

MACSWEEN'S HAGGIS CROQUETTES

With whisky cream sauce

ARBROATH SMOKIE CULLEN SKINK

*Traditional smoked haddock, potato, onion & cream soup
served with fresh sourdough*

CHICKEN LIVER PATE

Served with traditional oatcakes, butter and caramelised onion chutney

A MEDLEY OF MUSHROOMS ON TOASTED BREAD (V)

In a garlic & cream sauce with shaved Grana Padano



MAINS

CHICKEN BALMORAL

*Haggis stuffed chicken breast wrapped in pancetta & served with
creamy mash, savoy cabbage, bacon & a creamy whisky sauce*

ROAST SALMON

In a lemon & caper sauce with baby potatoes, and seasonal vegetables

HOMEMADE STEAK AND SAUSAGE PIE

Served with thick cut chips and seasonal vegetables

SPINACH & COURGETTE LASAGNE (VE)

Served with fresh salad



DESSERTS

STICKY TOFFEE PUDDING

Served with vanilla ice cream

HOMEMADE CHEESECAKE OF THE DAY

TRADITIONAL CRANACHAN

Scottish raspberries, whisky, cream & oats



DINNER MENU

STARTERS

HOMEMADE SOUP OF THE DAY (V)

In a Garlic And Cream Sauce With Shaved Grana Padano

HAGGIS CROQUETTES

With whisky cream sauce

GOATS CHEESE CROQUETTES (V)

With sweet chilli sauce

MEDLEY OF MUSHROOMS ON TOASTED BREAD (V)

In a garlic & cream sauce with shaved Grana Padano



MAINS

HAND BATTERED PETERHEAD HADDOCK

With thick cut chips and homemade tartare sauce

HOMEMADE STEAK AND SAUSAGE PIE

Served with thick cut chips and seasonal veg

CHICKEN BALMORAL

Haggis stuffed chicken wrapped in pancetta and served with whisky sauce, seasonal vegetable and creamy mash

HAGGIS/VEGETARIAN HAGGIS, NEEPS & TATTIES (V)

With a whisky cream sauce

GOAT'S CHEESE, AVOCADO & ROASTED RED PEPPER SALAD (V)

With a citrus vinaigrette



DESSERTS

TRADITIONAL CRANACHAN

Raspberries, whisky toasted oats and freshly whipped cream

HOT CHOCOLATE FUDGE CAKE

Served with whipped cream

CHEESECAKE

With berry coulis

APPLE PIE

Served with freshly whipped cream

PREMIUM DINNER MENU

STARTERS

MACSWEEN'S HAGGIS CROQUETTES

With whisky cream sauce

ARBROATH SMOKIE CULLEN SKINK

Traditional smoked haddock, potato, onion & cream soup served with fresh sourdough

CHICKEN LIVER PATE

Served with traditional oatcakes, butter and caramelised onion chutney

MEDLEY OF MUSHROOMS ON TOASTED SOURDOUGH (V)

In a garlic & cream sauce with shaved Grana Padano



MAINS

CHICKEN BALMORAL

Haggis stuffed chicken breast wrapped in pancetta and served with dauphinoise, savoy cabbage, bacon & a creamy whisky sauce

PAN FRIED SEA BASS

With basil mash, tenderstem broccoli & tomato chutney

HONEY GLAZED AYRSHIRE PORK BELLY

Served with basil mash, cavolo nero, buttered carrots and pork jus

SPINACH & COURGETTE LASAGNE (VE)

Served with fresh salad



DESSERTS

STICKY TOFFEE PUDDING

Served with vanilla ice cream

CHOCOLATE TRUFFLE BROWNIE TORTE (GF & VE)

Served with vanilla ice cream

TRADITIONAL CRANACHAN

Scottish raspberries, whisky, cream & oats



TEA & COFFEE



SUPERIOR DINNER MENU

(AVAILABLE AT MHARSANTA)

STARTERS

SELECTION OF BREADS

.....

HAND DIVED WEST COAST SCALLOPS (V)

*Kombu kelp seaweed butter, caramelised apple,
Stornoway black pudding*

MHARSANTA HAGGIS STACK

*MacSween's haggis, creamy mash and neeps,
served with The Glenlivet 12 whisky sauce*

HOMEMADE WILD MUSHROOM PATE (V)

Toasted sourdough, onion chutney, roquette salad

.....

MAINS

10^{oz} SCOTCH RIBEYE STEAK

*Served with thick cut chips, roquette & Grana Padano salad
& served with peppercorn sauce*

ROASTED SCOTCH LAMB RUMP

Dauphinoise potato, minted pear, purple carrot puree, rosemary jus

PAN FRIED SCOTTISH SALMON

*In a lemon & caper sauce, herb and butter potatoes,
honey roasted carrots & tender stem broccoli*

WILD MUSHROOM & VEGETABLE TAGLIATELLE (V)

In a creamy sauce with garlic sourdough and salad

.....

DESSERTS

TRADITIONAL CRANACHAN

Scottish raspberries, whisky cream, oats

HOMEMADE STICKY TOFFEE PUDDING

Served with Scottish ice cream

SCOTTISH ED'S BEES HONEY CHEESECAKE

Fresh raspberries, berry compote

ISLE OF MULL CHEESE PLATE

Oatcakes, onion chutney, mixed grapes

.....

FILTER TEA OR COFFEE

Served with Scottish tablet and shortbread



WHISKY & PAIRING MENU

Join us for a Taste of Scotland Whisky pairing menu.

STARTERS

HAGGIS SCOTCH EGG

With a wholegrain mustard mayo.

SHETLAND ISLAND MUSSELS

With white wine & garlic cream sauce.

GOAT'S CHEESE AND RED PEPPER CROQUETTES (V)

With a sweet chilli sauce.

Accompanied by Highland Park 12 y/o whisky

.....

MAINS

CHICKEN BALMORAL

Haggis stuffed chicken breast wrapped in pancetta & served with a whisky sauce, dauphinoise potato and savoy cabbage with bacon.

8^{oz} SIRLOIN STEAK

Served with your choice of sauce, thick cut chips and rocket and Grana Padano salad.

PAN FRIED SEA BASS

With basil mash, tenderstem broccoli and roasted tomato chutney.

SPINACH AND COURGETTE LASAGNE (VE)

Served with salad.

Accompanied by Glenlivet Founders Reserve whisky

.....

DESSERTS

DRAMBUIE TIRAMISU

DARK CHOCOLATE & SALTED CARAMEL TART

WITH RASPBERRIES

Served with Crème Patissiere.

HOMEMADE CHEESECAKE OF THE DAY

Served with vanilla ice cream.

Accompanied by Glenfiddich 12 y/o

.....

ISLE OF MULL CHEESE BOARD

With oatcakes and onion marmalade.

Accompanied by Big Peat whisky


MHARSANTA
— restaurant & bar —


GAEL & GRAIN
SCOTTISH PUB & KITCHEN


KIRK OF THE LOCHS
— RESTAURANT & BAR —

SAMPLE MENUS



SHARING PLATTERS

For those seeking a sharing option, our venues offer two luxurious platters of indulgence.



SCOTTISH TASTING PLATTER

(MHARSANTA, TOLBOOTH,
GAEL & GRAIN, KIRK 'O THE LOCHS)

The Scottish Tasting Platter features a selection of our favourite dishes:

MACSWEEN'S HAGGIS CROQUETTES

With whisky cream sauce

SMOKED SALMON ON SCOTTISH OATCAKES

MEDLEY OF MUSHROOMS

In garlic and cream sauce on toasted bloomer bread

FRESHLY LANDED MINI FISH AND CHIPS

TRADITIONAL CRANACHAN

Scottish raspberries, whisky, cream & oats



LUXURY SCOTTISH SEAFOOD PLATTER

(AVAILABLE AT MHARSANTA & KIRK 'O THE LOCHS)

We love to showcase local Scottish produce. With our luxury seafood platter, you will get to sample some of Scotland's fresh locally sourced seafood:

CUMBRAE OYSTERS WITH KOMBU KELP BUTTER

SMOKED SALMON

FRESH LANGOUSTINE

SHETLAND ISLAND MUSSELS

SMOKED TROUT

PRAWN COCKTAIL

All served with French fries, brown bread & butter, garlic mayonnaise, seafood sauce & sweet chilli dip


MHARSANTA
restaurant & bar


TOLBOOTH TAVERN
ESTABLISHED 1820


KIRK OF THE LOCHS
RESTAURANT & BAR

GAEL & GRAIN
SCOTTISH PUB & KITCHEN



SCOTTISH MENU

HOMEMADE SOUP OF THE DAY (v)
MACSWEEN'S HAGGIS BON BONS
HAGGIS, NEEPS AND TATTIES OR
VEGGIE HAGGIS, NEEPS AND TATTIES (v)
GOATS CHEESE CROQUETTES
.....
STEAK PIE
HAGGIS, NEEPS AND TATTIES OR
VEGGIE HAGGIS, NEEPS AND TATTIES (v)
HOMEMADE LASAGNE
GOATS CHEESE, AVOCADO
& ROASTED RED PEPPER SALAD (v)
.....
STICKY TOFFEE PUDDING
CHOCOLATE WHISKY BROWNIE
CHEESECAKE

BBQ MENU

CHICKEN WINGS • HALLOUMI FRIES
.....
BEEF BURGERS • CHICKEN BURGERS
VAN WINKLE HOT DAWGS • VEGGIE BURGERS
HOMEMADE CHILLI • 5 CHEESE MACARONI
LOADED FRIES • MIXED SALAD
.....
BROWNIES & BOURBON CREAM
CHEESECAKE

AMERICAN THEMED MENU

CHICKEN TENDERS WITH BOURBON BBQ,
BUFFALO OR VAN WINKLE EXTRA HOT SAUCE
HALLOUMI FRIES (v)
BUFFALO CAULIFLOWER BITES (v)
BACON CHEESEBURGER
HAGGIS BURGER
CHILLI CHEESE DOGG PORK HOT DOG
BUTTERMILK CHICKEN BURGER
MACARONI AND CHEESE (v)
.....
CHOCOLATE BROWNIE
WAFFLES AND ICE CREAM
CHEESECAKE





IMMERSIVE DINING EXPERIENCE 'TASTE OF SCOTLAND' CELEBRATING THE BEST OF SCOTTISH PRODUCE

(AVAILABLE AT MHARSANTA)

Available at Mharsanta is an incredibly unique 'Taste of Scotland' dining experience where guests will be immersed into a gastronomic tour of Scotland.

Guests will enjoy the sights and sounds of Scotland, accompanied by a five-course menu with exclusive tasting sessions from The Glenlivet, Caorunn Gin, Johnnie Walker, Innis & Gunn, and Talisker. They will be surrounded by digital screens with imagery of Scotland's great scenery with master distillers and brewers talking through the products they have before them.

Filming sessions were completed at the five locations across Scotland to bring guests a unique opportunity to join these great Scottish drink brands for an exclusive tasting experience with their brand ambassadors.

The menu will celebrate the best of local Scottish produce. This will change throughout the year to reflect seasonal availability and will feature both traditional recipes along with some contemporary ideas that will showcase the diversity of Scotland's larder.

The menu uses Scottish seafood, MacSween's Haggis, Venison, Stornoway black pudding, Isle of Mull cheddar and a local Heather honey.

The experience is available for parties of 10 - 20 in Mharsanta's Private Dining Room, 'The Hideout' and priced at £130 per person.

This experience is also available to deliver at other venues for private events upon request.



THE
GLENLIVET

CAORUNN

INNIS & GUNN

JOHNNIE WALKER TALISKER



CULZEAN CASTLE COLLABORATION

Guests can enjoy the award-winning 'Immersive Taste of Scotland' experience from the splendour of the State Dining Room at Culzean Castle, located in South West Scotland.

Rising majestically from its clifftop location looking out towards the Isle of Arran, Culzean is an iconic Scottish castle set in a large country park.

This luxurious dining offering features exclusive use of the castle, a welcome piper on arrival, private tour of the castle and concluding with Mharsanta's immersive dining experience in the state dining room.





COLLABORATIONS AND EXPERIENCES

MHARSANTA

TRAD TRAIL EXPERIENCE

This is a walking tour, dinner and live folk music package from Mharsanta Scottish Restaurant and Glasgow Music City Tours. The Trad Trail experience comprises a 60-minute guided walking tour around Merchant City, the oldest area of Glasgow. Content focuses on stories about the city's past and present traditional folk musicians along with lots of social history and local colour.

THE GLASGOW FOOD AND DRINK TOUR

Walking Tour with Scottish food and drink tasting experience.

Discover the oldest part of the city on a guided tour with The Glasgow Food and Drink tour. As you weave through these historic streets, you'll explore the rich heritage, architecture and culture that have shaped Glasgow for centuries.

WALKING WHISKY TOURS

Enjoy a wee walk and see a new side to Glasgow on your trip with this small group tour. You'll spend the first part of the tour on a walking tour with your small group and guide discovering the history and culture of Glasgow, such as our patron saint, St Mungo, and even Doctor Who! Hear the stories as we travel through the centuries and explore what Glasgow has to offer.

After the walking tour, you'll deserve a wee nip (or three!) Relax with the guide and enjoy a premium whisky tasting at Mharsanta, trying three of Scotland's finest whiskies, learning more about the whiskies as you go.

TRADITIONAL KILT MAKERS EXPERIENCE AND DINNER

Step into the heart of Scottish tradition with a unique collaboration between SLANJ The Kiltmakers and Mharsanta Scottish Restaurant. Begin your journey at SLANJ in Glasgow city centre, where you'll discover the rich heritage of kiltmaking, hear stories of famous faces who've donned their designs, and even try on a kilt yourself - plus, there's a chance to browse the shop of great Scottish accessories. Then continue the experience at Mharsanta, where a warm Scottish welcome awaits along with a hearty meal and a dram of SLANJ whisky to toast the occasion.

*For those wanting to fully embrace the spirit, kilt hire is available on request, making this an unforgettable celebration of Scottish culture.

CITY SIGHTSEEING GLASGOW

Hop onto City Sightseeing Glasgow's tour bus taking approximately 1.5 hours with 21 stops along the route. You can hop on and hop off at any of the stops and visit one of Glasgow's free museums or art galleries, do a bit of shopping on the bustling Buchanan Street, or take a walk in one of the city's many parks.

With this combined ticket, you will stop at Mharsanta to indulge in our Scottish tasting platter.

GLASGOW EAT WALK FOOD TOUR

Explore the city on foot and discover areas you may not find on your own. Not just history but the story of the city through food and drink from the past right up to today. You will dine at four unique restaurants and pubs along your route. We take you to the places locals eat and drink. Spend time with fellow foodies and your local guide sharing stories of past adventures and plans for the future.





VAN WINKLE

GLASGOW'S EAST END WALKING TOUR AND DINNER

Let your clients discover Glasgow's East End on a walking tour with a local guide from Walking Tours in Glasgow followed by a meal at Van Winkle, Barrowlands. The East End has a very rich history, being the oldest part of the city with a turbulent social history. From crammed tenements, to the oldest street in the city and the famous Barras market, the East End has so much to uncover with a local. Book a Glasgow East End Tour for your clients to enjoy a way to discover the real sights and tastes of Glasgow. Includes: 2 hour local private guide followed by a three-course meal at Van Winkle, Barrowlands.

TENNENT'S TOUR AND A MEAL AT VAN WINKLE

What makes Tennent's Lager Scotland's favourite beer? Go on the Tennent's Brewery Tour to discover the inner workings of Wellpark Brewery - home to over 450 years of brewing tradition and award winning beers. Every guided tour starts at the Tennent's Story Heritage Centre and finishing at our tasting experience where there will be a free pint of the good stuff waiting for you! When the tour is over, we're hoping you'll have worked up an appetite for some of the great food on offer at Van Winkle Bourbon BBQ Grill with either a 3 course meal or our sharing feast to choose from.



TOLBOOTH

A WEE WALK AND A WHISKY

Enjoy a wee walk followed by a premium whisky tasting in one of the oldest pubs in Edinburgh with a fun, local guide and see a new side to Edinburgh on your trip with this small group tour.

You'll spend the first part of the tour on a walking tour with your small group and guide, discovering the history and culture of Edinburgh. From warriors to candlemakers, kings to clergy, the city of Edinburgh has long been home to an eclectic range of individuals, varying in their status, wealth and position in society. We will guide you through the stories of a diverse range of people, and maybe some animals too. After the walking tour, you'll deserve a wee nip (or three) at the Tolbooth Tavern!

You can choose to dine with us after the tour.

STORYTELLING DINNER AND A DRAM OF WHISKY

Your evening will begin as all the best evenings do; with the warm Scottish welcome, famous the world over. You'll be made to feel right at home as you enjoy traditional Scottish tales whilst your dining options are prepared. You'll hear all about the very icons that symbolise Scotland and how they came to be part of our character and culture. Saint Andrew, our national patron saint, our beautifully striking saltire flag and our prickly purple thistle, the flower of Scotland. And of course your host for the evening, dressed for the occasion, will tell you all about that curious Scottish skirt - better known as the kilt - the famous dress of the Scottish Highlands. Tales behind Scotland's myths, music and food are served at your table. No Scottish evening is complete without whisky of course so if you'd like a 'wee dram' of our national drink, our 'water of life' then we'll ensure you can raise a glass like a true Scot we'll teach you a Scot's toast as well as a few phrases. By the end of the night you'll feel like a local. So huddle in, lend us your ear and join us for an exceptional night or as we say in Scotland - 'Coorie in', 'lend us yir lug' and enjoy a 'rare' night in.



COLLABORATIONS AND EXPERIENCES

GAEL & GRAIN

Escape Dining Experience with eek!

For those looking to combine great food with a unique experience, eek! Escape Rooms offers an Escape Dinner, a hosted tabletop game in which teams have the same game in front of them, and it is a race to see who can solve everything first and win.

The Rightful Heir is perfect for guests wanting to learn a little more about Scotland - a thrilling race through eek! Castle's forgotten halls, where descendants solve legendary Scottish puzzles to unlock the Family Treasure Chest and claim the crown.

The Glasgow Food and Drink Tour

Walking Tour with Scottish food and drink tasting experience.

Discover Glasgow's West End on a guided tour with The Glasgow Food and Drink tour. As you weave through these historic streets, you'll explore the rich heritage, architecture and culture that have shaped Glasgow for centuries.

Cycle and Dine

Pair your Scottish adventure with pedal-powered charm and a hearty finish. Begin with a guided cycle tour from Gallus Pedals, where you'll explore Glasgow's vibrant West End and hidden gems on two wheels, complete with local stories, scenic stops, and plenty of laughs along the way. As your ride winds down, roll into Gael & Grain, for a well-earned lunch featuring home-cooked classics and seasonal favourites. Whether you opt for a comforting plate of Cullen skink or a modern twist on haggis, the experience is best rounded off with a dram of Loch Lomond whisky or a crisp local beer



KIRK O' THE LOCHS

CRUISE AND DINE

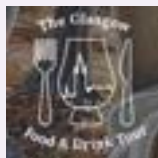
Embark on a truly scenic and indulgent experience with the Cruise Loch Lomond and Kirk o' the Lochs, where breathtaking views meet warm Scottish hospitality. Departing from Tarbet Pier, the cruise glides through the northern fjord end of Loch Lomond, offering live commentary, sightings of the Arklet waterfalls, and even a Loch Lomond whisky coffee to set the tone.

Once ashore, guests are welcomed at Kirk o' the Lochs for a choice of dining experiences, from a relaxed lunch to a refined afternoon tea featuring haggis bon bons, goat's cheese croquettes, and freshly baked scones, or a hearty dinner showcasing local produce and traditional flavours.

SCOTTISH EVENING AT KIRK O'THE LOCHS

Our converted church nestled by the shores of Loch Lomond is a unique venue and sets the tone for an unforgettable night of live traditional music, where talented Scottish performers bring the spirit of the Highlands to life through music.

Guests are welcomed into the warm glow of candlelight and heritage stone, with the option to elevate the experience by adding a ceremonial piper and a curated whisky tasting in partnership with the renowned Loch Lomond Distillery.





OPTIONAL EXPERIENCES UPON REQUEST

PIPER AND ADDRESS TO THE HAGGIS

What better way to welcome your guests than by bagpipes, a real Scottish tradition. The haggis is a traditional Scot's dish memorialised as the national dish of Scotland by Robert Burns poem 'Address to the haggis' in 1787.



CANAPES AND WHISKY TASTINGS

Our selection of fine canapés and whisky tastings make a perfect addition to any of our dining experiences, offering a truly warm welcome for your guests.



LIVE SCOTTISH TRAD MUSIC

We collaborate with a variety of talented musicians in Glasgow and Edinburgh, offering an eclectic mix of classical, pop, Scottish, and folk music.



WHISKY TASTINGS

Immerse yourself in the world of whisky through sight, taste, and aroma. A whisky tasting is the perfect conclusion to your dining experience with us.



GIN TASTINGS

Scotland boasts an exceptional range of gins. A gin tasting is the perfect way to entertain guests, whether before or after dinner.



BOURBON TASTINGS

A bourbon tasting offers a unique twist on traditional whisky tastings. At Van Winkle, we bring the spirit of Kentucky and its renowned bourbons to you, guided by our expert bourbon enthusiasts.



LOMOND

LEISURE GROUP

ENQUIRIES

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