

# HERITAGE PORTFOLIO PROVENANCE STATEMENT

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Our team of chefs are constantly looking to find and develop relationships with producers and suppliers from all over Scotland. We pride ourselves on using the best ingredients on offer with a strong emphasis on local seasonal produce wherever possible. We work closely with a core team of suppliers who have, for years, been able to offer us consistently excellent produce, grown, reared and cultivated in Scotland.

Campbell Brothers of Edinburgh source all our meat and fish from many areas around the country. Our beef is Scottish, our pork is from Ardrossan in Ayrshire and the lamb comes from one of many farms in Scotland, from the Borders to the Highlands. All the meat we use is 100% traceable to farm and field, giving our customers peace of mind that we will always use the best on offer. Almost all our fish and seafood is from the seas directly around Scotland, landed in Scrabster or Peterhead. All our salmon is from Shetland and we use excellent shellfish from both the East and West coasts of Scotland, much of which comes from Eyemouth, a short distance along the coast from the Castle.

We will always use fruit and vegetables dictated by the climate and seasons. At peak times of the year, almost all our greens, brassicas, tomatoes, potatoes and many other items are sourced from Scotland, usually Girvan, near Troon on the West Coast. Soft fruits are one of Scotland's most famous and sought after ingredients and during the months of June to September we use these in abundance in our menus.

For many of our niche ingredients, Braehead Foods from Ayrshire source consistently excellent produce for our kitchen. Their network of small producers of cheeses, chutneys, game and charcuterie allows us to use some of the best quality food available in Scotland. Our dairy produce comes from the Graham's Dairy, a family owned business, a short hop across the Forth Bridge.

We incorporate as much as we can of what Scotland has to offer into all our dishes. To help you decide on what to serve your guests, our chefs will gladly guide you through our menus, explaining how each dish fits with the seasons, thus providing a memorable dining experience for you and your guests.