



# Best Café & Takeaway 2017 & Award for Excellence Outdoor Catering - Edinburgh

**The Edinburgh Larder is a well-known cafe and catering business in Edinburgh with a focus on offering seasonal, quality food and great service. We invited Eleanor Cunningham to tell us more.**

With two locations both in the heart of Edinburgh, the Edinburgh Larder has gained a significant foothold in the dining industry in the region, offering quality food which is both seasonal and local, as Eleanor is eager to emphasise.

"Here at the Edinburgh Larder, the seasons and our producers are at the heart of everything we do. Honest ingredients, delicious food and great service are what we aim to deliver to every customer. We're best known for our use of great local ingredients and for our legendary brunches and chocolate brownies. Our café has won many awards and is known as one of the best places of its kind in Edinburgh. Being tucked away just off the Royal Mile, we're regularly referred to as a 'hidden gem'.

"In addition, we also deliver outside catering so you can enjoy our food for a special occasion at home or a function in the office. We have hosted a large number of weddings and birthday parties all over Scotland and we take pride in offering the best food and service to our customers."

To achieve its overall mission, to represent and showcase the

incredible food and producers we have in Scotland by using their best ingredients throughout the year, the firm works hard and support local businesses, working closely with them to support their work, as Eleanor explains.

"Our mission is at the heart of everything we do. We regularly visit our suppliers as a team to ensure everyone has first hand knowledge of how they create their products and how they taste. Last year we took over the cafe at one of our supplier's farms (Whitmuir Farm in West Linton just outside of Edinburgh). We did this on a short term basis for one year to get to know the challenges they face on a monthly basis and have access to fantastic ingredients on our doorstep every day. It was a challenging process but it taught our whole team a huge amount about how hard it is to survive as a small scale farmer in Scotland and we really enjoyed it.

"As such, we work incredibly hard to ensure we know what is happening on the food scene in Scotland and keep up to date with new producers. We have set up a monthly food and craft market in the Biscuit Factory in Edinburgh which brings together a great mix of craft and food producers in an old biscuit

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factory. It is a great event with live music and it's been visited by around 2,000 people each month since we started it last year. We receive daily applications from new food vendors which allows us to keep on top of what's new in the industry. If we really like the products they sell at the market then we make sure to source them for our cafe and takeaway in the centre of town." Moving forward, this focus on the

social aspect of food will continue thanks to the Edinburgh Larder's latest projects, as Eleanor concludes.

"Looking ahead, we have many exciting developments on the horizon. Recently we have set up a social enterprise called Edinburgh Food Social to teach people how to cook and make good food more accessible in the city and across other areas of Scotland. We are working with a number of schools to teach kids about seasonal foods and we have just re-branded a food truck so we can take it out on the road to do more of this type of work."



Contact: Eleanor Cunningham  
Contact Email: eleanor@edinburghlarder.co.uk  
Address: 15 Blackfriars Street, Edinburgh, EH1 1NB, UK  
Phone: 0131 556 6922  
Website: www.edinburghlarder.co.uk