

THE BEST SCOTTISH CUISINE

Amber Restaurant and Whisky Bar carefully source all our ingredients - including estate-bred beef and lamb, prime game, salmon, trout and the freshest vegetables - from Scotland's mountains and glens, rivers and seas.

- 1 Stornoway Black Pudding**
from Charles MacLeod on the Isle of Lewis
- 2 Venison chorizo and salami**
from Great Glen Charcuterie in Roy Bridge
- 3 Shortbread**
from Walker's Shortbread in Aberlour
- 4 Bread**
from the Breadwinner Bakery in Edinburgh
- 5 Blue Murder cheese**
from Highland Fine Cheeses in Tain
- 6 Clava Brie**
from Connage Highland Dairy in Inverness
- 7 Seasonal Scottish berries, vegetables, fruit and potatoes.**
from Pittormie Farm in Cupar
- 8 Venison**
from Simpson Game, the wild, seasonal venison is managed from sustainable stock on the best estates
- 9 Haggis**
from Campbells Prime Meat in Linlithgow
- 10 Steelhead Trout**
from Kames in Oban



Amber Restaurant has been awarded the Visit Scotland 'Taste Our Best' award for our delicious, locally sourced food.



CHARLES MACLEOD

Charles Macleod Stornoway Black Pudding is a world-renowned delicacy, and recieved Protected Geographical Indication status in 2013. Black pudding has been made in the Outer Hebrides for hundreds of years on the crofts.

Dish highlight: Seared king scallops with Stornoway Black Pudding, pea purée and green oil.



GREAT GLEN CHARCUTERIE

Great Glen Charcuterie is a family run business in Roy Bridge, a small village deep in the Scottish Highlands. Their Great Glen venison is sourced from deer which roam wild, grazing on heather, wild plants and grasses. With no natural predators, the population is managed sustainably to prevent overgrazing.

Dish highlight: Meat Platter with roast gammon and beef with Great Glen venison salami and chorizo served with homemade piccalilli.



WALKER'S SHORTBREAD

Walker's Shortbread, from Aberlour in Speyside, has been baking award-winning shortbread since 1898, when Joseph Walker opened his first bakery. Today, his family continues the tradition.

Dish highlight: Enjoy with a tea or coffee in one of our private event and meeting spaces.



THE BREADWINNER BAKERY

The Breadwinner Bakery have been lovingly crafting bread since 1973, using simple, traditional methods to supply freshly baked goods.

Dish highlight: Served with our homemade soup or delicious sandwiches.



HIGHLAND FINE CHEESES

Highland Fine Cheeses began with Reggie and Susan Stone and their micro dairy comprising of 14 Dairy Shorthorn cows and a bull in rural Crowdie. The company is now focused on mould riped cheese, including the blue cheese available on our menu.

Dish highlight: Selection of Scottish cheese and oatcakes with chutney and grapes.



CONNAGE HIGHLAND DAIRY

Connage Highland Dairy is a family-owned, traditionally run and fully organic farm in Ardersier. They supply our kitchen with deliciously creamy, hand crafted Clava Brie.

Dish highlight: Clava Brie with honey roasted fig and salad sandwich.

A stylized map of North East Fife, Scotland, with a light grey background and darker grey landmasses. A white circle with an orange border and the number '7' inside is placed on the map to indicate the location of Pittormie Farm.

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PITTORMIE FARM

Pittormie Farm is a small family-run farm in the heart of North East Fife. Their 'gaun about hens' produce superb eggs all year round. They also grow fruit in the summer, and make their own jams, jellies, chutney and pickles for the winter season.

Dish highlight: Raspberry cranachan slice with raspberry coulis and shortbread.

A stylized map of Scotland is shown in a light grey tone. A circular orange marker with the white number '8' is positioned in the central-western part of the map. The background features faint, light grey silhouettes of a stag's head and antlers on the left side.

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SIMPSON GAME

Nestled in the rural Cairngorms National Park, Simpson Game provide our kitchen with delicious seasonal venison.

Dish highlight: Roast loin of Scottish venison, dauphinoise potato and seasonal greens.



CAMPBELLS PRIME MEAT

Campbells has been a family run business for over 100 years. Starting with a young Thomas Campbell in 1910, whose passion for Scottish produce drives the team and lives on today.

Dish highlight: Aged sirloin steak with grilled heirloom tomato, dauphinoise potato and peppercorn sauce



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KAMES

Kames is the oldest fish farm in the UK and the only hatchery producing the sweet and delicate Steelhead trout. They are committed to sustainable aquaculture and have invested in rewilding initiatives for the native sea otter.

Dish highlight: Pan roasted Steelhead trout with wild garlic potato and shrimp butter