

MEDIA RELEASE



Top Scottish chef to host floating ‘Captain’s Table’ experience onboard luxury Edinburgh hotel

One of Scotland’s leading chefs will be hosting a collaborative ‘Captain’s Table’ experience onboard Edinburgh’s five-star luxury floating hotel, Fingal, on Wednesday 4 February.

For one night only, just ten diners are being offered the chance to step aboard the world-class foodie destination to enjoy a bespoke five-course menu created by Michelin-acclaimed guest chef, Barry Bryson from Barry Fish at the neighbouring Shore area of Leith.

The exclusive pop-up dining event will be staged in the ship’s former captain’s command room and delivered in partnership with Fingal’s culinary team.

Together, Barry Bryson and Fingal’s chefs will showcase a menu that traces Fingal’s working route around the coast of Scotland. For over 30 years, the former Northern Lighthouse Board (NLB) tender sailed waters around Scotland helping maintain lighthouses and transporting their keepers, equipment and supplies to some of the most treacherous locations in Scotland.

This February, the ‘Captain’s Table’ galley kitchen experience will pay homage to Fingal’s maritime heritage and the rich bounty of fish and seafood sourced from Scotland’s coastal waters.

The intimate feast will be hosted by Barry Bryson and the Fingal team and will be served around one single communal dining table.

Highlights of the menu will include lobster soufflé with leek fondue; smoked halibut, bottarga, Caesar; squid, bacon, white beans and Jerusalem artichoke; and sole, mussels in a sauce vermouth. Sweet-toothed diners can look forward to a sumptuous dish made with chocolate, sea buckthorn and gingerbread.

Pedro Barreira, Head Chef for Fingal’s award-winning Lighthouse Restaurant, said:

“We’re delighted to welcome our friend, neighbour and Michelin-recommended chef Barry Bryson aboard Fingal for the first time this February.

“With his restaurant located just five minutes from Fingal on the Shore, Barry shares our passion showcasing season, farm, fishmongers and growers from Scotland and across the UK, so it’s the perfect partnership for us celebrate our food ethos and our local community spirit here in Leith.

“This is more than a dinner. It’s a journey through taste, craftsmanship and the rich heritage of Leith. For one night only, Barry’s carefully curated five-course menu will help to tell Fingal’s story as a former working ship. Expect the best produce sourced from Scotland’s coastal waters, as well as sweet

treats - all bursting with seasonal flavours and presented by two of Leith's most celebrated dining destinations."

Guest chef Barry Bryson from Barry Fish at the Shore in Leith, added:

"It's a real privilege to be teaming up with Fingal's culinary team onboard this truly world class foodie destination. Creating this special menu in Fingal's unique galley kitchen is a dream come true.

"Not only will we be showcasing the produce landed around these shores of Scotland and celebrating Fingal's maritime heritage, but we're also playing our part in promoting Edinburgh's waterfront in Leith as Scotland's premier dining destination. Our small coastal neighbourhood now boasts more fine dining restaurants than anywhere else in the country.

"Each dish will reflect my signature ethos – the best ingredients, cooked with skill and passion, and in a welcoming warm environment."

To elevate the evening further, expertly paired wines will be available and hand-selected by Fingal's sommelier to complement Barry Bryson's creations.

The five-course 'Captain's Table' set-menu onboard Fingal Hotel is priced at £95 per head on a first come, first served basis, including three selected wines with the meal and a Royal Yacht Club cocktail on arrival from 6.30pm. For more information about the pop-up event on Wednesday 4 February, go to www.fingal.co.uk/whats-on/barry-bryson. For bookings, call 0131 357 5000.

In December, Fingal retained two prestigious Rosettes for culinary excellence by the internationally recognised Automobile Association (AA) for the fourth year running. Permanently berthed in Edinburgh's historic Port of Leith, the Fingal's Lighthouse Restaurant & Bar has already earned its reputation as a world class foodie destination since its re-launch as a luxury hotel in 2019. The ship has all the glamour and style of a superyacht, but with an air of old-world Art Deco luxury ocean liner elegance inspired by the ship's rich maritime heritage.

Open to residents and non-residents, Fingal also offers a choice of private dining booths for small pre-booked groups in its award-winning Lighthouse Restaurant & Bar. Private dining for up to 60 guests is also available in Fingal's ballroom.

Fingal's 22 luxury cabins are each named after Stevenson lighthouses, inspired by Fingal's rich maritime heritage. The ship is now the ultimate in luxury accommodation and dining.

Fingal Hotel is owned and operated by the award-winning team at The Royal Yacht Britannia, which is located just 10 minutes away.

Fingal is located opposite the Port of Leith tram stop, which offers a direct and quick transport link between Leith, Edinburgh city centre and Edinburgh Airport.

For more information on Fingal Hotel and its award-winning Lighthouse Restaurant, go to www.fingal.co.uk and follow Fingal on social media, including Facebook www.facebook.com/fingaledinburgh and Instagram <https://www.instagram.com/fingaledinburgh> and www.instagram.com/ligthouserestaurantatfingal

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Notes to editor

Chef Barry Bryson & Barry Fish

Chef Barry Bryson opened the doors to his first independent fish restaurant on Edinburgh's waterfront at the Shore in Leith in early 2025. Since then, he has quickly established Barry Fish as one of the city's most popular dining venues for local diners and visitors by showcasing the best fish and seafood from Scotland. In under a year, Barry Fish earned its place in the prestigious Michelin Guide for Great Britain and Ireland, as well as The Good Food Guide's UK-wide list of '100 Best Local Restaurants 2025'. For more information on Chef Barry Bryson and Barry Fish, go to www.barryfish.co.uk and follow Barry Fish on Instagram at www.instagram.com/barryfishrestaurant. Follow Chef Barry Bryson on Instagram www.instagram.com/chefbarrybryson and Facebook www.facebook.com/chef.caterer.edinburgh