A Flavour of Scotland

Your Detailed Itinerary

A Flavour of Scotland

Day 1

There is a good choice of refreshment stops in Galloway – for example, the Gallie Craig Coffee House, located on Scotland's most southerly point. Continue east on the A75. Near the signposts pointing north for Gatehouse of Fleet, turn south to find Cream o' Galloway, an innovative farm business offering a fascinating day in the countryside.

Day 2

Continue on the A75 to Castle Douglas, whose many small local food businesses have earned it the title of 'Scotland's Food Town.' Head for Dumfries, then take the A701 to Moffat, which has a good selection of accommodation as well as the highly-regarded Buccleuch Arms Hotel. From Moffat, take the A701 past the Devil's Beeftub – a huge hollow among the hills at the head of Annandale – all the way to Edinburgh.

Day 3

Scotland's capital is said to have more restaurants per head of population than anywhere else in Scotland. From informal settings such as Fishers, The King's Wark and A Room in Leith, all in the city's seaport of Leith, by way of stylish city-centre settings like the Forth Floor in Harvey Nichols, to Scottish food specialists such as Amber Restaurant within the Scotch Whisky Experience, there is a huge range of dining options in the capital.

Day 4

North of Edinburgh, Fife, is another excellent area for foodies to explore, with The Anstruther Fish Bar's world-wide reputation depending on the perfection of its award-winning traditional fish and chips! From the East Neuk villages, continue north to Dundee, join the A90 and continue to Aberdeen, where the Marcliffe at Pitfodels offers outstanding cuisine as well as demonstrating expertise in its range of malt whiskies.

Day 5

Take the A96 for Elgin. On the western outskirts, you can enjoy the friendly informality of Glen Moray Distillery, where your tour guide could be one of the distillery workers. A good choice of other distilleries lie on the Malt Whisky Trail nearby, including Glenfiddich at Dufftown. Continue west to Inverness, then go north by the A9. Glenmorangie House, east of Tain, shares its name with the distillery, and combines both luxury accommodation with malt whisky expertise.

Day 6

Staying out in Easter Ross, explore the Seaboard villages and perhaps stop off at The Oystercatcher Restaurant, a small and intimate seafood restaurant in Portmahomack. Return to the A9 and continue to Scrabster by Thurso, where you will find the Captain's Galley, serving the very freshest of seafood in a fascinating restored former Ice House. (The fish are landed only moments away at the harbour.)

Day 7

Enjoy the 'rim road' round the northern and western seaboard to reach Ullapool and the lively atmosphere of the Seaforth pub and bistro, or continue south to The Old Inn at Gairloch, a traditional Highland coaching inn with its own microbrewery.

Day 8

Continue through Glen Torridon and round Loch Carron towards Kyle of Lochalsh, diverting along the coast to Plockton to sample freshly-caught fish and shellfish at the Plockton Inn or take a seafood cruise around the sparkling waters of Lochalsh with local fishermen. Then cross the Skye Bridge, taking the A87 to Broadford, turning south (A851) for Kinloch Lodge. The island has a good range of other places to enjoy good food, including the Harbour View Seafood Restaurant in Portree and the acclaimed The Three Chimneys.

Day 9

Travel from Skye to Glasgow by way of the Great Glen and Fort William. Take the A828 by Loch Creran and Loch Etive for the A85 east-bound at Connel. Divert south (B845) to discover a classic luxury hideaway hotel Ardanaiseig Hotel by Loch Awe. Continue east via Crianlarich to Stirling, one of many Scottish towns with a farmers' market and within easy reach of Glasgow which has markets in the city centre and further out. Check dates in advance – usually at weekends.

Day 10

Vibrant, go-ahead, stylish, upfront – words which describe the visitor's view of Glasgow might equally apply to the dining experience here. From Spanish tapas bars to Indian restaurants, Glasgow has everything. Café Gandolfi in the Merchant City and Stravaigin in the West End are typical of the creative, friendly and modern approach to drinking and dining in the city.

To search over 8,000 quality assured accommodations, from bed and breakfasts to castles go to: www.visitscotland.com

For information, inspiration and more itineraries online check out: www.visitscotland.com

The information contained in this publication is as supplied to VisitScotland and to the best of VisitScotland's knowledge is correct at the time of going to press. VisitScotland can accept no responsibility for any errors or omissions. April 2011.

VisitScotland is committed to ensuring that our natural environment and built heritage, upon which tourism is so dependent, is safeguarded for future generations to enjoy.

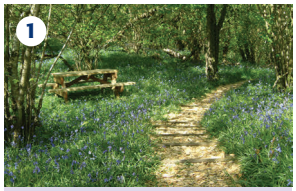
Cover: A medley of fresh Scottish seafood © Paul Tomkins, VisitScotland/Scottish Viewpoint
Additional photography: Paul Dodds, VisitScotland/Scottish Viewpoint

EUROPE & SCOTLAND
European Regional Development Fund
Investing in your Future

Visit Scotland™
Official Tourist Board

A Flavour of Scotland

Scotland boasts an excellent range of high quality produce and has world-class restaurants. One way to ensure that you'll enjoy Scottish food and drink of exceptional quality is to look for places that are part of Taste Our Best, a new quality assurance scheme. The accreditation ensures that you will eat quality ingredients of Scottish provenance and the freshest seasonal produce. Taste Our Best establishments strive for sustainability, sourcing food locally to ensure they keep food miles to a minimum. **www.visitscotland.com/tasteourbest**



CREAM O' GALLOWAY – More than simply a place where ice-creams are made, the business is based at the fully organic Rainton Farm and offers an insight into conservation, sustainable development and food production.

AMBER RESTAURANT
Traditional Scottish restaurant, located within the Scotch Whisky Experience beside Edinburgh Castle. Features the best of Scottish ingredients, complemented by the widest selection of malt whiskies.

ANSTRUTHER FISH BAR – Award-winning traditional fish and chip shop offering the classic Scottish battered haddock and chips but also a range of adventurous alternatives. Eat in or take away.

GLENFIDDICH DISTILLERY – Best-selling malt whisky with a visitor centre on-site where all stages of the whisky making process can be seen – Glenfiddich is the only Highland Single Malt distilled, aged and bottled at the distillery.

GLENMORANGIE HOUSE – Informal luxury in this small, intimate and totally relaxing country-house in the farmlands of Easter Ross, close to the shore.

SEAFOOD CRUISE, PLOCKTON
Langoustine, crab, scallops and more, all abundant and fresh, taken aboard your fishing boat, simply cooked with fresh salad and wine.

KINLOCH LODGE – A former hunting lodge of the Macdonalds of Skye, this warm and welcoming loch-side house, with its log fires and relaxing ambience, has cooking expertise in plenty – and also offers cookery courses.

FARMERS' MARKETS – With fresh produce guaranteed, these markets offer a platform for many of Scotland's organic food producers. Bakery products, cheeses, meats, honey, herbs, seafood, fruit, game and lots more on offer.

ARDANAISEIG HOTEL – Hidden away on the shores of Loch Awe, this country-house hotel features award-winning cuisine, Victorian gardens and even its own island for picnics.

STRAVAIGIN – Restaurant and bar in the heart of Glasgow's West End, serving traditional Scottish and a mixture of creative dishes influenced by cuisines from around the world.