



**The Roseate Edinburgh  
announces the opening of  
*KIN by Gary Maclean*  
An iconic restaurant & bar led by the  
National Chef of Scotland & winner of MasterChef, Professionals**

*A new chapter in Scottish dining begins this summer as KIN opens at The Roseate Edinburgh on June 1st, 2026 - rooted in connection, provenance, modern Scottish cooking & storytelling*

Images of KIN and The Roseate Edinburgh can be found [here](#)

**May 2026, London** – The Roseate Edinburgh announces KIN by Gary Maclean, opening June 1st, 2026. The 42-cover restaurant is led by Gary Maclean, Scotland's National Chef and winner of MasterChef: The Professionals. Steeped in Scottish produce, culinary tradition, and a deep sense of place, KIN is an expression of Gary Maclean's mastery of Scottish cooking amidst The Roseate Edinburgh's refined, intimate, design-led hospitality. Kin, which means family, marks a milestone for Roseate Hotels & Resorts, as the first named celebrity Chef restaurant, a defining addition to its evolving culinary portfolio.

KIN is built around the meals and moments that stay with you, the flavours Gary Maclean grew up with, reinterpreted through decades of craft and an unwavering respect for Scottish produce. The menu brings together guests, local growers and kitchen teams in a shared story: seasonal cooking, honest ingredients and warm, unpretentious hospitality. The menu changes with the seasons and focuses on standout plates over fixed signatures, flavour-led cooking where simplicity and technique serve the ingredient, never overshadow it. Scotland's natural larder sets the agenda: beef, game, dairy, seafood and smoked products, chosen for origin, served artfully.

Seasonal dishes and menu highlights include **Cullen Skink** with kiln smoked haddock, dulse and burnt onion - one of Gary's personal favourites, and what he fondly describes as the 'king of Scottish soups'. Alongside this, the menu will feature thoughtfully crafted dishes that showcase the depth and character of Scotland's natural larder, including **Hand-Dived Scallop** with brown crab, barley, spinach and shellfish emulsion, **Grilled Langoustine**, **Pan-seared Loin of Roe Deer** with oats, nuts, salsify and sloe gin sauce and **Cranachan Cheesecake**, best complemented with a selection of drinks including wines, Scottish spirits and seasonal serves.

The design philosophy behind KIN, truly is a visual dialogue with provenance. Scotland's heritage and quiet charm are woven with elegance into every corner. The interiors, created in collaboration with **Hannah Lohan and New Heritage Design**, are a soulful reflection of the land and sea, a refined blend of Victorian heritage and relaxed, unhurried hospitality.



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**Chef Gary Maclean says,** "KIN is about connection as much as it is about food, bringing together guests, locals, producers and our team around thoughtful, honest cooking that celebrates the very best of Scotland's larder. The menu reflects the way I cook today, modern Scottish food steeped in exceptional produce, a strong sense of place and honest flavour, inspired by ingredients that feel deeply personal to me: Scotland's seafood, smoked fish, game and dairy. For me, authentic Scottish food has always been about the finest ingredients and genuine hospitality. KIN is a reflection of that."

KIN finds a natural home at the heart of The Roseate Edinburgh, located in the buzzing West End of the city. This stylish five-star boutique hotel blends the city's heritage with contemporary luxury. Spanning two masterfully restored 1860s Victorian townhouses, it offers 35 exquisitely designed rooms and suites, with characterful interiors inspired by the neoclassical elegance of Edinburgh's Old Town.

**Ravi Birdy, Executive Director, Roseate Hotels & Resorts commented:** "KIN means family and from the very first conversation with Gary, that is exactly what this felt like. Finding someone whose passion for Scotland's larder, whose belief in honest, generous cooking, and whose instinct for warm, genuine hospitality mirrors our own values so completely, that is rare. Edinburgh has always deserved a restaurant of this character, and I am immensely proud that it will find its home at The Roseate Edinburgh. This is not just a restaurant opening, it is the beginning of something we hope will become a true part of the fabric of this city."

KIN by Gary Maclean is set to become a distinctive new presence in Edinburgh's dining scene, designed to be a place you yearn to keep coming back to everyday, not just on special occasions. An à la carte-led menu will be available from 12:00 - 22:00, creating a flexible and accessible dining experience throughout the day

**HOW:** For more information on KIN including menus and bookings, please visit here. [1] The a la Carte menu will be available from 12:00 - 22:00, breakfast will be available from 7:30 - 10:30 and afternoon tea will be available from 12:00 - 17:00. Room rates start from £450 at The Roseate Edinburgh. For more information or to make a reservation, please visit <https://www.roseatehotels.com/edinburgh/theroseate/>. For more information on Roseate Hotels & Resorts please visit here <https://www.roseatehotels.com/>

### **About Roseate Hotels and Resorts:**

Roseate Hotels & Resorts, a Bird Group Hospitality brand, is a curated collection of luxury boutique properties that harmonise heritage, avant-garde design, and deeply personalised service. Renowned for its 'quiet luxury' positioning, the brand specialises in the sensitive restoration of landmark historic buildings, reinterpreting them as intimate, character-led retreats for a discerning global clientele. With a primary UK presence in London, Reading, Bath, and Edinburgh, alongside flagship properties in India's New Delhi and Rishikesh, Roseate is defined by its non-performative elegance and residential-style hospitality. Each property is united by a commitment to sustainability and a signature 'SLOW' (Seasonal, Local, Organic, Wholesome) culinary philosophy, offering unique guest experiences that range from award-winning wellness to bespoke cultural and gastronomic journeys.

[www.roseatehotels.com](http://www.roseatehotels.com)