



# HILTON DOUBLE TREE



Edinburgh Airport

Restaurant Strategic Direction  
2025

F&B POSITIONING

We did a market study and analysed the current profile of the hotel guests, the offer in the vicinity and the opportunities existing. We established the key values for the new offering and the direction of a new menus.

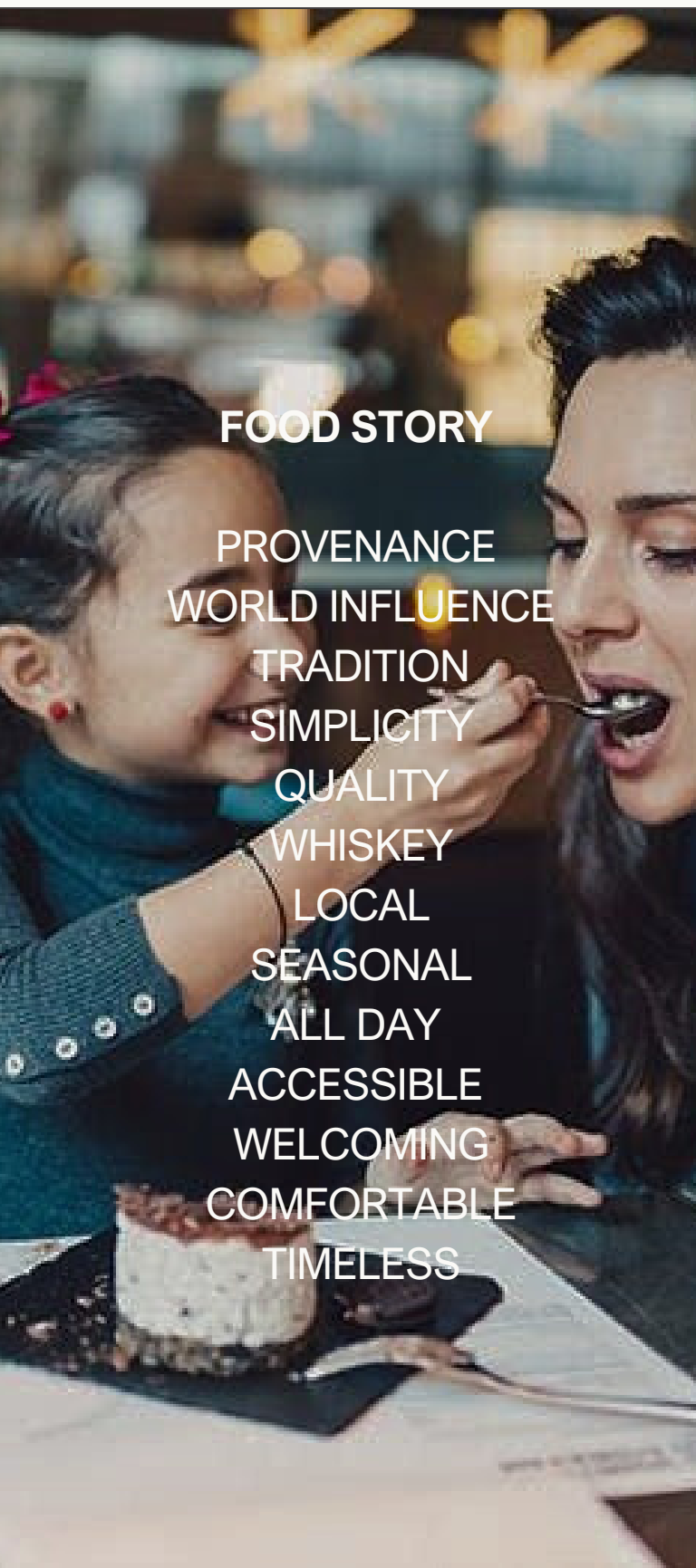
CONCEPT VISION

We created the story line and the concept DNA, using the finding of our research. Working alongside the key stakeholders, we established the brand direction and the various zoning required.

DESIGN DIRECTION

Working with our in-house designer, we proposed various GA, aligned with various scenarios of possible investment. We presented the various design directions to create a dedicated restaurant and bar spaces.





FOOD STORY

PROVENANCE  
WORLD INFLUENCE  
TRADITION  
SIMPLICITY  
QUALITY  
WHISKEY  
LOCAL  
SEASONAL  
ALL DAY  
ACCESSIBLE  
WELCOMING  
COMFORTABLE  
TIMELESS



# SAMPLE MENU FORMAT



## A LA CARTE

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### STARTERS

Crispy duck and watermelon salad  
 Steamed West Coast mussels, cider & chilli  
 Pressed ham hough, piccalilli, sourdough toast  
 Loch Fyne smoked salmon, tattler scone, sour cream  
 Twice baked Lanark blue cheese soufflé, chive butter  
 Lochmaddy Bay prawn and avocado cocktail

### SNACKS

Isle of Mull rarebit  
 Smoked Heather honey chipolatas  
 Popcorn chicken, Arran mustard mayo  
 Roasted butternut hummus, raw vegetables  
 Curried Haggis bon bons, mango chutney  
 Stornoway sausage roll, brown sauce

### SPECIALS

Highland Wagyu smash burger  
 Peterhead fish pie, minted peas  
 Jumbo shrimp burger, spicy tartare  
 Jackfruit jungle curry, sticky rice  
 Pilot's Beer battered cod and chips

### FROM THE GRILL

*All our beef is selected from Scottish farms, dry aged for 28 days on the bone. All dishes served with beef dripping chips or garden salad*

Rump 225g	Sirloin 250g	Ribeye 275g	Fillet 225g
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*Served with choice of peppercorn, bearnaise or blue cheese sauce*

Spatchcock borders chicken, lemon mayo  
 Lamb / chicken kebab, flat bread, garlic dip, rainbow slaw

### SIDES

Beef dripping chips	Heritage carrots and peas
Tenderstem broccoli	Bashed neeps
Skinny fries	Garden salad

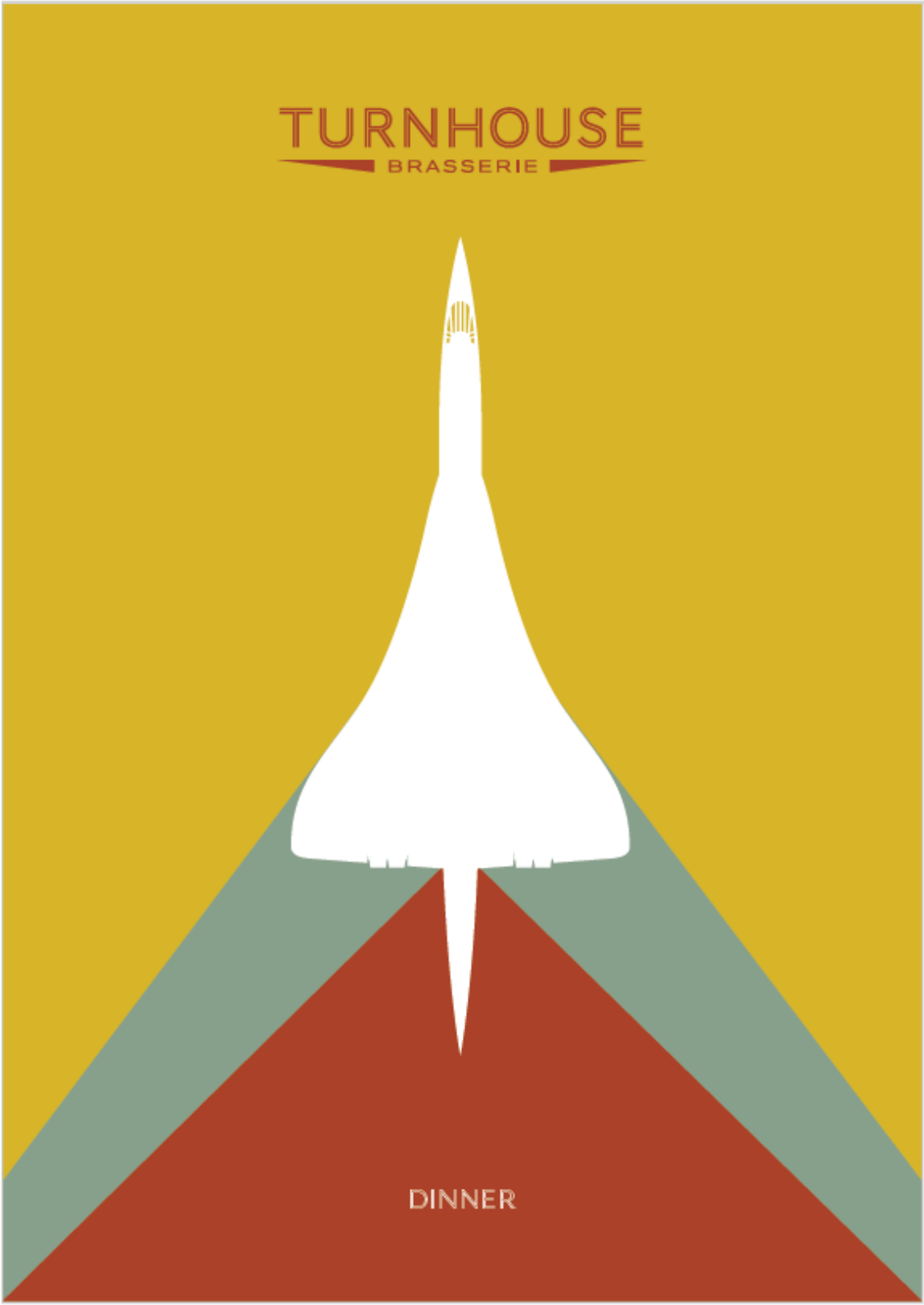
### CEREALS

Bramley apple pie, custard  
 Chocolate pot, hazelnut biscuit  
 Ecclefechan butter tart, whisky cream  
 Peanut shortbread, salted caramel ice cream  
 Selection of Mackie's traditional ice creams

### OPENING HOURS

Monday - Friday  
 06.00 - 11.00  
 Saturday - Sunday  
 06.30 - 11.30

Please let us know if you have any dietary requirements. Detailed allergen information is available on request. A discretionary service charge of 12.5% will be added to your bill.







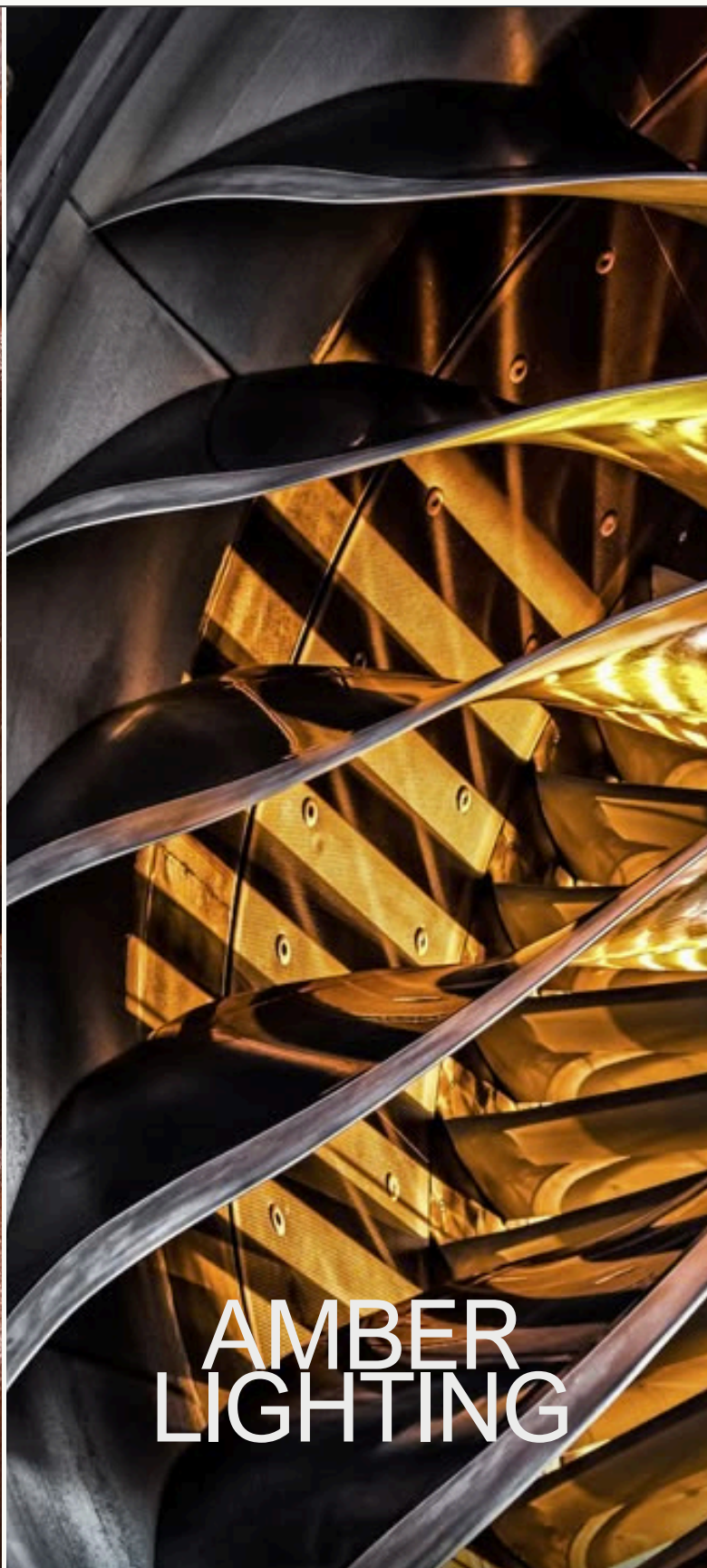
STEEL



SHEEP  
SKIN



LEATHER



AMBER  
LIGHTING



COPPER



TEXTURES

KEY DESIGN FEATURES - BAR - CASE 3



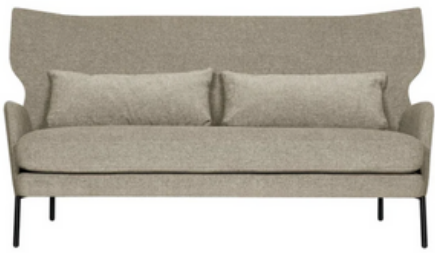
“Mesh curtains to frame sofas.



Vintage swivel brass bar stools

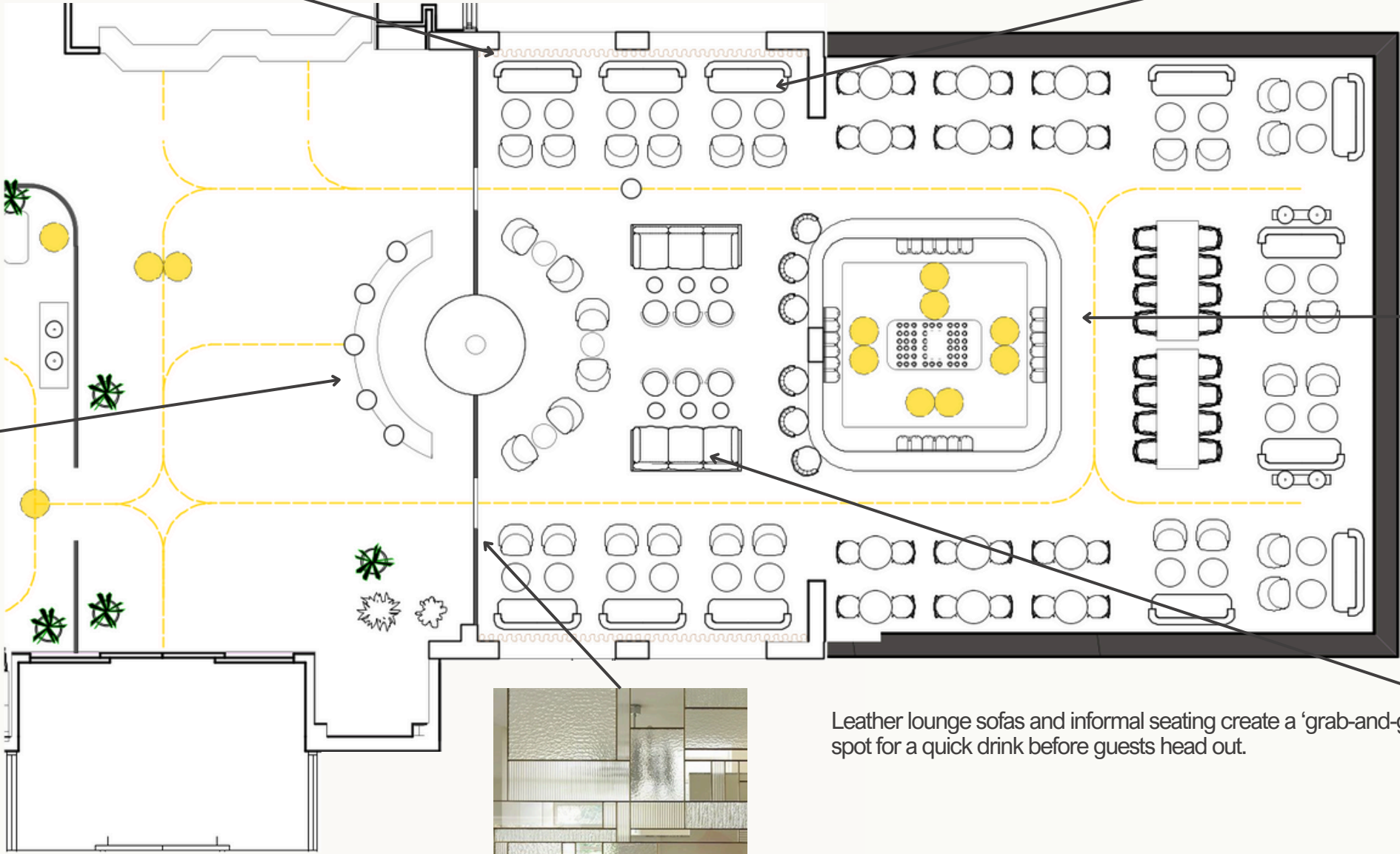


A nod to aviation, featuring Shearling 1940s lounge chairs.



2 seater sofas in lounge zone

A central bullet-style bar features illuminated copper mesh shelves, creating a warm amber ‘mirage’ as guests view the drinks through the mesh.



A striking feature fireplace serves as the focal point, encircled by a custom-built bench with integrated side tables, providing a welcoming space for guests during check-in.

Thoughtfully framed views into the bar create an inviting ambiance, enticing patrons to step inside and experience the atmosphere.



A ribbed metal bar base pays homage to 1950s aviation design.



Leather lounge sofas and informal seating create a ‘grab-and-go’ spot for a quick drink before guests head out.

Ribbed glass partitions.



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