

OSSO

presents



Osso will be welcoming our friend and guest chef Craig Grozier of Fallachan to present a specially designed 5 course meal on 2nd and 3rd June- £45 per person. Book now.



About Craig

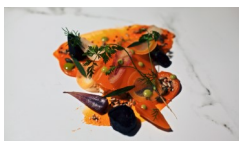


Eighteen years ago, Craig Grozier arrived in Edinburgh from his hometown in the Highlands to begin his kitchen career. This would lead to a classical training in the fundamentals of French cuisine in some of the best kitchens in the city.

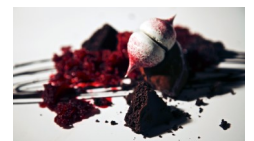
Seeking to broaden the horizons of his culinary knowledge, Craig travelled to immerse himself in the food cultures of countries from Peru to Japan and found work in respected kitchens in Australia, Italy and Spain.

Home and abroad, he has worked under mentors who have held Michelin stars and ran five starred establishments. Since founding Fallachan, Craig has continually sought to challenge himself by staging in restaurants such as L'Enclume, Hibiscus, Tom Aikens and The Ledbury.

Drawing from these worldwide culinary experiences, Craig has refined his technique to create his own style and philosophy of cooking - local, seasonal, wild and progressive.



Fallachan



Fallachan was established in 2012 and is a unique organisation based in Glasgow, Scotland offering a tailored dining experience for a range of clients and events. Craig's commitment to innovative and intrinsic cooking and a deep-seated passion for what he does continues to be the driving force of the business.

Although Fallachan is located in the city of Glasgow, they are firmly aware of and play an active part in the food industry all over Scotland, particularly on the west coast. Wild food has an important part to play in Craig's dishes and creativity process. Foraging however, doesn't just take place out in the wilderness of Scotland but in the urban green sites, rivers and walkways you find all over Glasgow.

Foraging for wild ingredients isn't solely part of Fallachan's sustainability ethos it is also a big inspiration for a lot of Craig's creations and a valuable resource to keep the Fallachan larder well stocked with interesting pickles, cordials, wines and dried plants. To learn more about Craig and Fallachan visit <http://www.fallachandining.co.uk/>

Call 01721 724477 to make a Reservation