



# Shapes

words Nicky Howden · photos Susie Lowe

A restaurant in the middle of an industrial estate hardly conjures up images of fine dining in swanky surroundings, does it?

But, despite being in the deepest, darkest depths of Sighthill, such a place exists. As a fan of fine dining, I was somewhat underwhelmed about the prospect of eating among car dealerships, scrap yards and warehouses. But as we pulled into the car park of Shapes, full of 'lust after' cars, I realised this restaurant was something of a hidden gem.

For those in the interiors-know, Shapes is renowned for its opulent furniture, statement Persian rugs, cutting-edge designs and the attached independent auction house, which has sold works by the likes of British artist LS Lowry R.A and Pablo Picasso. But Shapes also has a rather unique restaurant. And just like the extensive show room, the restaurant is equally impressive.

A grand piano, striking antique furniture, black and white marble flooring, white crisp linen and candlelight – Shapes oozes elegance, which its loyal diners clearly reflect.

In keeping with the setting is the wide menu including Highland game and local seafood. After some deliberation -the home cured gravaldax with mustard and dill dressing and pan fried



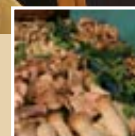
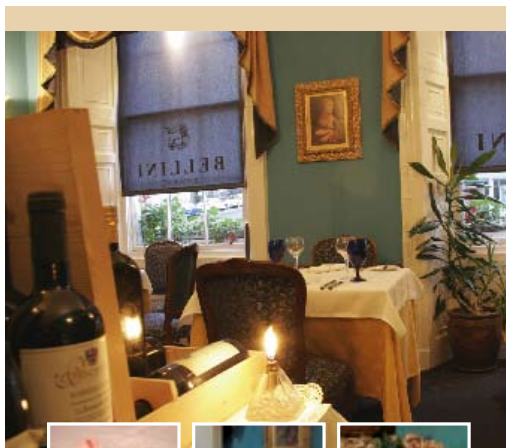
wild fillet of sea bass with asparagus and saffron risotto were vying for our attention - decisions were made.

To start, grilled potato pancake with flakes of hot smoked salmon and a dollop of herbed cream cheese, £7, and smooth chicken liver parfait with home made oatcakes, bramley apple and tarragon puree, £6, were both very pleasant but it was the parfait that eventually won out. Admittedly, some time passed before our mains were served (due to the restaurant being rather busy), but the wait was worth it. The very succulent char grilled 10oz Aberdeen Angus fillet steak with cracked black pepper and creamed horseradish, £23.50, was simply delicious. Likewise the pan fried loin of Perthshire venison, cooked to the recommended pink, with flavoursome Stornaway black pudding creamy savoy cabbage, smoked pancetta and celeriac with red current glaze, £19.50, scored top marks. And the pièce de résistance, a chocolate nemesis with clotted cream, £6 – rich, dark and very moreish.

There's an extensive and impressive wine list here, as well as top champagnes. A bottle of Sancerre, Chateau de Thauveney, Loire, France, 2004 complemented our meals and concluded a superb evening.

Stylish and sophisticated, Shapes Restaurant has been a well kept secret amongst those in the know since it opened in 2001... the secret's out. ☉

**Shapes Restaurant**, Bankhead Avenue, Sighthill, EH11 4BY, Tel: 0131 453 2666 or visit [www.shapesrestaurant.co.uk](http://www.shapesrestaurant.co.uk). Open for lunch Monday to Saturday, and Dinner on Friday and Saturday only.



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