

Wild picnics in Perthshire and Aberdeen's newest opening

Table scraps

Love picnics, hate the prep? A new picnic bothy on the Straloch estate near Pitlochry has you covered. Decked out with a wood-burner, fairy lights and cosy throws, the boutique timber **Lunch Hut**, right, which up to ten people get all to themselves, offers seasonal "wild picnics" cooked by the estate chef, Penny.

Upmarket menus include homemade pork and apple pies, leek and gruyère tarts and fancy Scotch eggs — Penny will even do fondue or a slow-roasted leg of lamb. The hut is an hour's walk (or a 30-minute trip in a 4x4) from Straloch and costs £25 a head (free for under 12s) plus extra for food; 4x4 transfers are £40 return for up to six (straloch.com).

In Aberdeen, the Hawick chef Kevin Dalgleish is opening his own restaurant, **Amuse**. Having shone at Ackergill Tower and created the

Signature Food Festival at Aberdeen's Chester Hotel, he is going it alone at the new Queen's Terrace venue.

"Amuse will be the perfect balance of good Scottish food in an environment that doesn't feel stuffy," he says. West coast scallop and langoustine ravioli and rump of Aberdeenshire lamb are promised, plus a lunchtime menu with grilled seafood, homemade pasta and salads (amuse-restaurant.com).

Sophie Pither

