

ScottishLife

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The Invisible List

'Hobbies are as central to who we are as serious pursuits'

Ravi Gupta, pages 26-27



Open house

Dun Aluinn in Perthshire welcomes visitors to dine for first time, with new chef focusing on local bounty

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'A focus on creating food with

◆ Tasso Neofitos joins Perthshire retreat as head chef and is determined to create menu for guests and visitors which reflects the landscape, explains Rosalind Erskine

Dun Aluinn, the luxury Highland retreat overlooking Aberfeldy and the Tay Valley, has announced Tasso Neofitos as head chef, alongside the opening of its dining experience to the public for the first time. Commencing 23 October 2026, Dun Aluinn will welcome dinner reservations every Thursday through Sunday evening, offering locals and visitors a new opportunity to experience contemporary Scottish cooking in an intimate Highland setting.

Acclaimed chef Tasso joins Dun Aluinn following two years as head chef of HAAR Restaurant in St Andrews, which achieved four AA Rosettes, recognition in the Michelin Guide and a place in La Liste's Top 1000 Restaurants Worldwide. After more than 20 years in hospitality, Tasso brings to Dun Aluinn a deep-rooted passion for the Scottish larder and a style of cooking shaped by seasonality, sustainability and the landscape around him.

Growing up with both parents working in the hospitality industry, Tasso was naturally drawn to the kitchen and began his professional career at just 15 as a commis chef.

His first six years were spent in busy brasseries, working his way through the ranks to sous chef and gaining experience opening and developing a number of pubs.

A move into fine dining proved pivotal, introducing him to a style of cooking that would ultimately define his career – working with exceptional local produce and foraged ingredients while exploring Scotland's extraordinary natural larder.

He spent three years at Rocca St Andrews, then a three AA Rosettes restaurant, working under Davey Aspen, before joining Jamie Scott to open The Newport Restaurant. Tasso would go on to spend nine years there as head chef, during which time the restaurant was named AA Scottish Restaurant of the Year, gained recognition in the Michelin Guide and achieved and maintained three AA Rosettes.

Tasso joined HAAR as head chef in 2024 and now his move to Dun Aluinn brings that experience into a very different environment: An intimate Highland house where the landscape and changing seasons are intrinsic to the guest experience.

At the heart of his approach are love and respect for the ingredients that



surround him, with a particular passion for foraging and working with local and sustainable produce.

Of this he said: "I'm passionate about letting great produce speak for itself. My style of cooking is driven by seasonality, locality and sustainability, with a focus on creating food that has a sense of place and reflects the environment around us."

The Perthshire landscape will provide a new source of inspiration, allowing him to explore the wild ingredients, growers, farmers and producers found on Dun Aluinn's doorstep and throughout Scotland.

Foraging in particular has become an important part of his culinary identity, creating a closer relationship between his cooking and the landscape from which his ingredients originate.

He said: "Foraging has given me an even deeper connection to the landscape and to the ingredients I use. It has taught me to appreciate the importance of responsible sourcing and traditional practices."

"For me, being a chef is about more than what goes on the plate – it's about understanding and respecting where ingredients come from, showcasing the people and practices behind them, and continually finding new ways to celebrate them while being conscious of our surroundings and our impact on the planet."

That philosophy feels particularly at home at Dun Aluinn. Set within 5.5 acres of private grounds above Aberfeldy, the house looks across the Tay Valley towards Schiehallion, surrounded by a landscape that changes dramatically with the seasons.

Dining has always been central to the Dun Aluinn experience, bringing



Main and above: Tasso Neofitos is keen to use foraged ingredients in his dishes. **Right: Dun Aluinn and, above left, the dining room**

guests together around the table and celebrating the best of Scotland's natural larder. Tasso's appointment will build upon that foundation, developing an increasingly distinctive culinary identity for the house through menus inspired by what is growing, being harvested, caught and foraged at that particular moment.

For the first time, Dun Aluinn will welcome outside guests to experience its dining offering, with dinner reservations available every Thursday through Sunday evening, beginning on Friday October 23.

Guests will be invited to discover a dining experience that celebrates the very best of Scotland's seasonal larder.

The introduction of public dining marks an exciting evolution for the Highland retreat, offering both locals and visitors the opportunity to experience Tasso's cooking and



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For me, being a chef is about more than what goes on the plate

a sense of place'



Dun Aluinn's hospitality without an overnight stay.

Owner John Burke said: "Tasso's philosophy feels incredibly natural for Dun Aluinn."

"The landscape has always been at the heart of the experience here, and his approach to food shares that same connection to place. His knowledge of the Scottish larder, passion for foraging and respect for producers are exactly what we want our dining experience to represent. We are thrilled to welcome him to Dun Aluinn and very excited for our guests to experience what he creates."

Originally built in 1909 and set within private grounds overlooking Aberfeldy and the River Tay, Dun Aluinn has been thoughtfully reimagined by owner, architect and interior designer Susie Whyte with nine en suite bedrooms accommodating up to 18 guests.



The Ivy Asia Glasgow will offer a sharing-style menu and a variety of cocktails

Revealed: Best-selling dishes that Ivy Asia will bring to Glasgow

Rosalind Erskine

Ivy Asia has revealed the dishes it is bringing to Glasgow, with a menu spanning sushi, sashimi, small plates and larger dishes.

Situated in St Vincent Place and opening next Tuesday, it will feature a sharing-style menu to give diners the chance to sample a variety of dishes and experience different flavours throughout their meal.

There will also be a cocktail list featuring Japanese spirits and tropical fruit flavours.

Among the Ivy Asia signature dishes will be Golden Aromatic Duck, served with steamed pancakes, cucumber, spring onion and hoisin sauce. The menu also features "Black Cod" Miso, slow-roasted Alaskan sablefish marinated and glazed in miso for 48 hours, and Char Siu Pork Belly – one of the restaurant's best-selling large plates.

Small-plate bestsellers include Gochujang Glazed Chicken, Ebi Prawn Tempura, Nahm Jim and Pork and Kimchi Gyoza, while the Ivy Asia "Silver Shell" offers a distinctive centrepiece. The Samurai is among the most popular desserts, giving diners a sweet finish to the meal.

For those unsure where to start, the experience menu offers a way to sample a selection of the restaurant's popular dishes in one sitting. Priced at £70 per person, it is designed to introduce first-time diners to a range of flavours across the menu.

A vegetarian experience menu is also available for £60 per person. Both require a minimum of two people.

The cocktail list includes the Mango

Sling, one of the restaurant's bestsellers, alongside the Watermelon and Strawberry Margarita, made with tequila, watermelon, strawberry and yuzu, and the Fire Gimlet, combining Japanese gin, sake, elderflower, hot honey and cucumber. Cocktails start at £12.25, with Japanese whiskies, sake and a selection of wines also available.

Simon Gregory, group executive chef at The Ivy Collection, said: "The menu draws on influences from across Asia, bringing together different ingredients, flavours and cooking techniques, from the heat of gochujang to the richness of slow-cooked dishes. The sharing-style concept means guests can try a range of dishes in one sitting, moving between different flavours and discovering new favourites along the way."

"We're looking forward to bringing this experience to Scotland for the first time and giving Glasgow diners the opportunity to explore the menu for themselves."

Olivia Wong, senior general manager at The Ivy Glasgow, said: "There's been a real sense of anticipation around The Ivy Asia coming to Glasgow, and we're excited that the wait is nearly over."

"Glasgow is in for something special, and we can't wait for people to experience it for themselves. From the setting to the food and cocktails, it will bring something distinctive to the city's dining scene."

"We know people will be curious to see what's on the menu, and we're looking forward to introducing Glasgow to the dishes that have become favourites across our restaurants."

The restaurant will be based in the former City of Glasgow Bank building alongside the relocated Ivy Glasgow Brasserie.