



Stables Restaurant & Grill

Soup of the moment 4.15

Homemade bread

Chicken wings

Ranch dressing/leaves

Buffalo 4.75/BBQ 4.95/Honey 4.75/Volcano 4.85

Goat's cheese 5.95

Pan fried goats cheese/lightly pickled beetroot & pomegranate salad

Cheesy garlic bread 5.25

Garlic ciabatta/Isle of Mull cheddar/parmesan/dressed leaves

King scallops 7.95

Pan-fried scallops/smoked bacon/mushroom/samphire/garlic & herb butter (when available)

Homemade Haggis & pork sausage roll 5.95

Puff pastry/leaves/peppercorn sauce

Local mussels 7.95

Shallots/garlic/white wine/parsley/cream/bread

Homemade chorizo 5.95

Pan-fried/honey/red onion/Rioja reserva/parsley/homemade bread

Pork belly 5.95

Slow roasted belly pork/dressed leaves/red slaw/red apple & cider puree

Haggis 5.25

Tortilla chips/peppercorn sauce/ Mull cheddar

Sticky ribs half rack 6.50

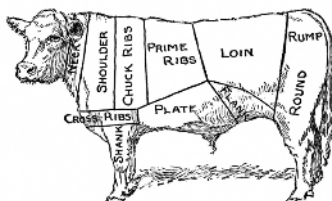
Marinated BBQ ribs/leaves/smokey hot sauce

Venison pate 5.75

Toast/onion chutney/dressed leaves

Crispy buttermilk chicken 4.95

Tempura batter/mildly spiced/leaves/hot & sweet sauce



Salads

Chicken & bacon Caesar 13.50

Char grilled chicken/bacon/gem lettuce/garlic crouton/parmesan shavings/Caesar dressing

Grilled salmon 13.95

Mixed leaves/flaked salmon/large pearl couscous/toast/pomegranate vinaigrette

Chicken, shallot & spinach 13.95

Smoked marinated boneless chicken thighs/crispy shallots/spinach/leaves/pistachio & mead dressing

Stables smoked brisket 13.50

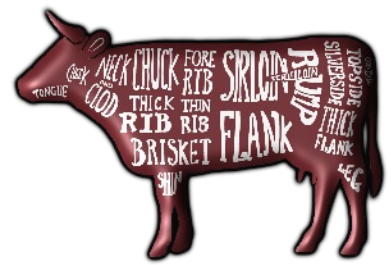
Toasted ciabatta/smoked brie/maple bacon/leaves/pickled chillies/salad/coriander dressing

Greek salad 12.95

Feta/tomatoes/olives/garlic croutons/leaves

As we use fresh produce occasionally we may not be able to offer all dishes.
Many of our dishes are cooked to order so sometimes a little patience is needed.
If you require a split bill, please state when ordering, as it may not be possible at the end.
Service charge is NOT included in your bill. Minimum spend of £10 per card transaction.

The Grill



Sirloin (8oz) - So good it was knighted
Scottish Prime Angus 20.50
Scottish 19.50

Ribeye (8oz) - Juicy cut with fantastic marbling
Scottish prime Angus 20.75
Scottish 19.95

Rump (12 oz) - some say the most flavoursome,
but not as tender
Scottish rump 18.95

Fillet (8oz) - cut from the long tenderloin the
most tender
Prime Scottish 28.95

Scottish Hanger Steak (12 oz)

Also known as the onglet, a flank steak, cooked
medium rare served sliced 18.50

Rib on the Bone [cote de Boeuf] (16 oz)
Succulent, marbled with fat, big in size big in
flavour 29.95

Scottish Wild Venison
Cut from the haunch 18.50

Lamb leg steak (8oz)

British lamb, sourced in the highlands 15.95

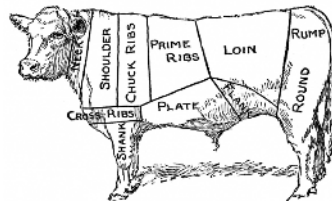
Salmon fillet

Scottish salmon 15.75

Chicken breast 13.50

*The beef is prime Scottish cuts with superior quality
and taste and are locally source whenever possible.
Cooked well done will reduce both quality and
taste. Our steaks are hand cut so weights are
approximate, never under sometimes a little over .
28 day aged beef*

All dishes from the grill are served with roasted tomato/leaf garnish/chips/choice of sauce.



Rack of ribs 17.95

Marinated BBQ ribs/red slaw/chips/BBQ sauce/charred corn

Salmon, chorizo & spinach 15.25

Pan fried baby potatoes/chorizo/baby spinach/Scottish salmon
fillet

Chicken Caroline 13.75

Char grilled chicken/homemade haggis & potato
croquettes/vegetable ribbons/whisky sauce

Sizzling fajita

Tortilla wraps/salad/guacamole/salsa/grated cheddar/sour
cream

Chicken 12.50

Vegetable 10.95

Main Course

Smoked loin of pork 15.50

We slow smoke the pork for 10 hrs/slau/chips/pomegranate &
beetroot salad/smokey hot sauce

Glazed chicken 13.75

Charred corn/spinach/tomatoes/ pearl couscous

Haddock & Chips 12.95

Breaded haddock fillet/mushy peas/chips/tartare sauce

Tagliatelle & braised vegetables 11.95

Braised vegetables/tagliatelle/garlic/herbs/braising juices

Burgers & such like

Plain Burgers 11.95

Our homemade burgers/floured roll/salad/relish/chunky chips

Stable's originals

8oz Scottish Steak

6oz Venison & black pudding

7oz Moroccan spiced local lamb

Jack cheese 0.75

Bacon 1.25

Onion rings 0.75

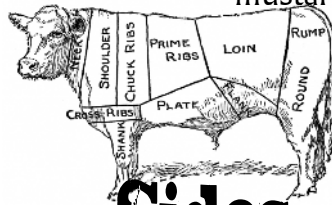
Homemade haggis 1.50

Stable's stacker burger, all the above toppings on a stable's original burger for ONLY 15.00

8oz equivalent to 227g

7oz equivalent to 198g

6oz equivalent to 170g



Sides

Char grilled courgette & Isle of Mull cheddar 3.25

Green beans, chilli & garlic 2.75

Red Slaw 2.50

Stables slaw 2.50

Highland mead glazed vegetables 3.25

Balsamic glazed tomatoes 2.50

Mushrooms 2.50

Charred sun blushed tomatoes & shallots 3.25

Homemade Bread 1.25



BEST RESTAURANT OF THE YEAR

NORTH REGION WINNER

Crowne Plaza Glasgow, August 14th 2017

A little bit different

8oz Crumbed pulled pig patty/BBQ pulled pork/emmental cheese/floured bread roll 11.95

7oz Duck & hoi sin burger/sliced spring onion & cucumber/brioche roll 13.50

7oz Chipotle chicken burger/smoked bacon/sliced peppers/jack cheese/ciabatta roll 11.95

Artisan Hot Dogs

Hand crafted beech smoked hotdog/soft roll/caramelised onions/chips 11.50

Wild boar dog/soft roll/caramelised onions/chips 11.95

Both dogs served with our own truffle yellow mustard, smoked bacon BBQ sauce & Char grilled corn

Onion rings 2.75

Pickled beetroot & pomegranate salad 3.25

Crispy spiced pig's ear 2.25

Homemade haggis 3.00

Garlic & herb pearl couscous 3.25

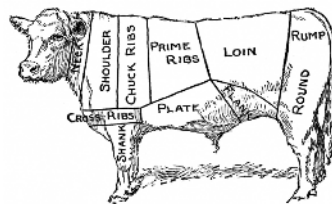
Ribbon vegetables 2.50

Chunky chips 3.25

Sauces -

peppercorn/hollandaise/béarnaise/Diane/blue cheese/port/garlic butter 2.25 each

Garlic Bread 2.25



BEST RESTAURANT OF THE YEAR

NORTH REGION FINALIST 26th June 2017

NORTH REGION WINNER, 29th May 2018

OVERALL WINNER, 29th May 2018

Crowne Plaza, Glasgow

Desserts

Sticky toffee pudding 5.95
Butterscotch sauce/vanilla ice cream

Tablet sundae 5.75
Vanilla ice cream/tablet/berries/toffee sauce/
marshmallow/cream

Cheese platter 7.75
Scottish cheeses/savoury biscuits/pickled celery/
grapes/honey/olives

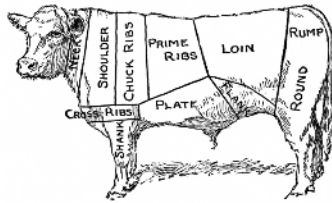
Cheeses

Blue Murder made in Tain by the Highland cheese company
Fearn Abbey a brie style ewe cheese from the Highland Fine Cheese creamery
Isle of Mull cheddar from the Isle of Mull creamery an unpasteurised cheddar cheese
Plus a fourth cheese of the week

Cheeses supplied by JR Fine Foods of Glasgow

Berry & white chocolate cheesecake 5.75
Vanilla cream/berry & honey sauce

Nutty pear tart 5.95
Almond base/vanilla ice cream/poached pear/mead &
honey syrup



Liqueur Coffee

25ml of the alcohol you choose from the selection below mixed with sweetened freshly made coffee topped with double cream

| | | | |
|------------------------|------|-----------------|------|
| Malt Whisky - Talisker | 6.25 | Whisky - Grouse | 5.00 |
| Drambuie | 5.50 | Rum | 5.25 |
| Brandy | 6.00 | Tia Maria | 5.75 |
| Jagmisester | 5.50 | Sambuca | 5.50 |