



# Stables Restaurant & Grill

French onion soup 4.95

Classic soup/Mull cheddar (unpasteurised)  
crouton/homemade bread

Chicken wings 4.95

Ranch dressing/leaves

Buffalo/BBQ/Honey/Volcano

Goat's cheese 6.25

Peppered pan fried goats cheese/beetroot/rocket  
pesto/crushed tomato pickle/pomegranate/leaves

Cheesy garlic bread 5.25

Garlic ciabatta/Isle of Mull cheddar/parmesan/leaves

Local mussels 7.95

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

Pork belly 5.95

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

Haggis 5.25

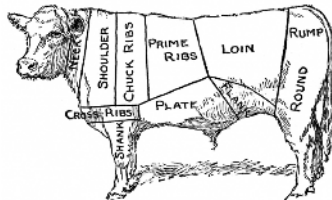
Tortilla chips/peppercorn sauce/ Mull cheddar

Venison pate 5.75

Toast/onion chutney/dressed leaves

Crispy marinated 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

Greek salad 12.95

Feta/tomatoes/olives/garlic croutons/leaves

Seasonal Stable's salad 10.95

Leaves/red cabbage/pomegranate/beetroot/carrot/kale/green  
onion/cucumber/herbs/lemon/rape seed oil/red onion/red  
wine & pomegranate dressing

Add smoked guinea fowl 3.50

Or

Add salmon 3.50

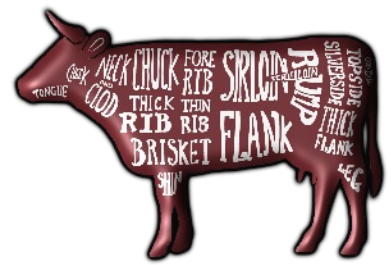
As we make, bake, smoke, cure local fresh produce ourselves, occasionally we may not be able to offer all dishes every day to enable us to offer you fresh ingredients.

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 steak (8oz)

British lamb, sourced in the highlands 15.95

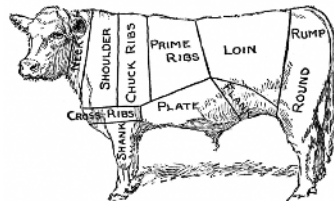
## Salmon fillet

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

Tagliatelle/chorizo/baby spinach/Scottish salmon fillet/local  
mussels/cream

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 (when available)

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

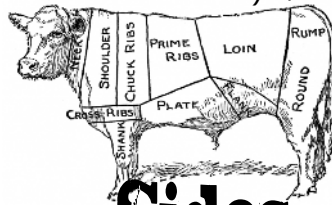
Homemade haggis 1.50

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 14<sup>th</sup> 2017**

**Crowne Plaza Glasgow, August 20<sup>th</sup> 2018**

*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*

Smoked chilli dog/soft roll/caramelised onions/chips 11.95

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

Both dogs served with our own truffle mustard mayo/smoked bacon BBQ relish/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

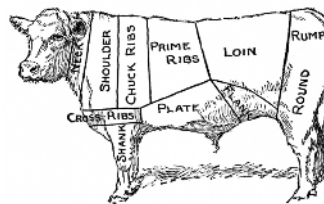
Ribbon vegetables 2.50

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 26<sup>th</sup> June 2017**

**NORTH REGION WINNER, 29<sup>th</sup> May 2018**

**OVERALL WINNER, 29<sup>th</sup> 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

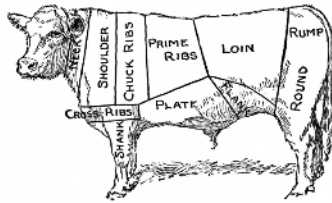
Blue Murder made in Tain by the Highland cheese company  
Fearn Abbey a brie style ewe cheese from the Highland Fine Cheese creamery  
Isle of Mull cheddar from the Isle of Mull creamery an unpasteurised cheddar cheese  
Plus a fourth cheese of the week

*Cheeses supplied by JR Fine Foods of Glasgow*

White chocolate velvet cheesecake 5.75  
Sweetened cream/chocolate earth

Pear & almond tart 5.95  
Sweet pastry/vanilla ice cream/poached  
pear/frangipane/vanilla sauce

Apple & blackberry crumble 5.95  
Apple compote/blackberries/oat crunch  
topping/custard



# 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