



Stables Restaurant & Grill

Chicken wings 5.95

Ranch dressing/leaves

Buffalo/BBQ/Honey/Reaper

Cheesy garlic bread 5.50

Garlic ciabatta/Isle of Mull cheddar (unpasteurised)/parmesan/dressed leaves

Sticky chilli pork belly 5.95

Slow roasted belly pork/sticky chilli sauce/pickled beetroot, apple & pomegranate salad

Korean bbq ribs 6.25

Slow cooked pork ribs/sesame/kimchi slaw/sour cream dressed leaves

Nutty vegetable pate 5.75

Roasted vegetables/chick peas/sun dried tomato/walnuts/rustic toast/roasted radishes

French onion soup 5.45

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

Local mussels 8.95

Ham/chorizo/cider stock/bread

Stable's cured salmon 6.95

Maple cured Scottish salmon/oatcakes/chopped egg/pickles

Our own haggis 5.95

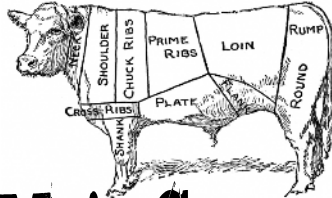
Tortilla chips/peppercorn sauce/ Mull cheddar

Smoked chicken 6.50

Tortilla chips/smoked chicken/Mexicana salsa/stable's guacamole/chipotle cream/manchego cheese

Green chicken kebabs 5.95

Herb marinade/leaves/garlic sauce



Main Course

Chicken & bacon Caesar 14.50

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

Lobster, mac & cheese 16.95

Squat lobster tails/macaroni/stilton, mull cheddar & parmesan cheese sauce/panko crumbs/house salad

Sizzling fajita

Tortilla wraps/salsa Mexicana/stable's guacamole/grated Pappardelle pasta/Scottish salmon fillet/chorizo/local cheddar/sour cream/refried beans/coriander oil mussels/cream

Flank steak 16.95/Chicken 14.50/Vegetable 12.95

Wings 'n' things 14.95

Trio of chicken/maple glazed lollipops/bbq wings/chilli glazed thighs/corn/slaw/chips

Rack of ribs 17.95

Maple glazed BBQ ribs/charred corn/red slaw/chips/BBQ sauce

Salmon, chorizo & spinach 16.95

Pappardelle, courgette & pea 12.95

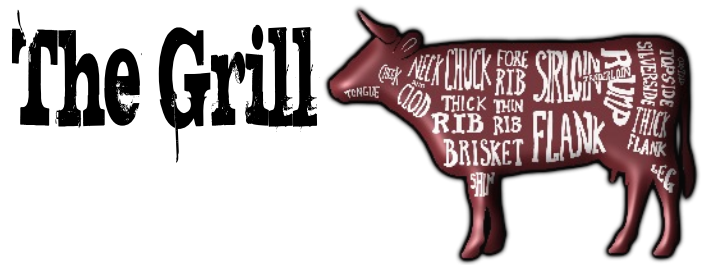
Grilled red onion/pappardelle pasta/marinated courgette & peas/chilli/Oglesfield cheese

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.



Sirloin (8oz) - So good it was knighted
 Scottish Prime Angus 21.00
 Scottish 20.00

Ribeye (8oz) - Juicy cut with fantastic marbling
 Scottish prime Angus 21.25
 Scottish 20.45

Rump (12 oz) - some say the most flavoursome, but not as tender
 Scottish rump 19.50

Fillet (8oz) - cut from the long tenderloin the most tender
 Prime Scottish 29.95

Scottish Hanger Steak (12 oz)
 Also know as the onglet, a flank steak, cooked medium rare served sliced 19.00

Scottish Wild Venison
 Cut from the haunch 18.50

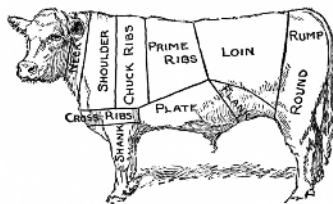
Lamb rump steak (8oz)
 British lamb, sourced in the highlands 15.95

Salmon fillet
 Scottish salmon 15.75

Chicken breast 13.95

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.



Burgers & such like

Plain Burgers 12.95
 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 16.00

8oz equivalent to 227g
 7oz equivalent to 198g
 6oz equivalent to 170g

A little bit different

8oz Crumbed pulled pig patty 13.95
 BBQ pulled pork/emmental cheese/floured bread roll/chips

7oz Duck & hoi sin burger 15.50
 sliced spring onion & cucumber/brioche roll/chips

7oz Chipotle chicken burger 13.95
 smoked bacon/sliced peppers/jack cheese/ciabatta roll/chips

8oz Kimchi burger 15.50
 Beef patty/kimchi/salad/stables roll/oglesfield cheese/chips

7oz Nutty bean burger 12.95
 burger sauce/floured roll/salad/red slaw/chips

Sides

Char grilled courgette & Isle of Mull cheddar

3.25

Red Slaw 2.75

Stables slaw 2.75

Mac n cheese 5.00

(Stilton, Isle of Mull cheddar & parmesan cheese sauce)

Mushrooms 2.75

Homemade Bread 1.25

Garlic Bread 2.75

Kimchi 3.25

Onion rings 3.00

Pickled beetroot & pomegranate salad 3.25

Crispy spiced pig's ear 2.25

Homemade haggis 3.00

Ribbon vegetables 2.75

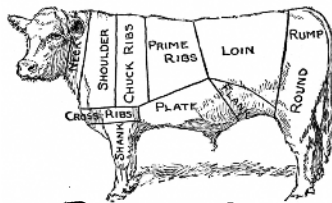
Chunky chips 3.25

Sauces -

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

Smoked bacon greens 3.95

House Salad 3.95



Desserts

Sticky toffee pudding 5.95

Butterscotch sauce/clotted cream

Tablet sundae 5.95

Vanilla ice cream/tablet/berries/toffee sauce/
marshmallow/cream

Cheese platter 7.75

Scottish cheeses/savoury biscuits/apple jelly/
grapes/honey/olives

Cheeses

Highland Brie from Blairliath farm in Tain

Isle of Mull cheddar, a traditional artisan farmhouse unpasteurised cheese from Sgriob-ruadh farm near Tobermory

Hebridean Blue, one of the bluest cheeses in Scotland, from the same farm as the cheddar

Plus a fourth cheese of the week

We may have to supplement some of the cheese if not available

Cheeses supplied by JR Fine Foods of Glasgow,

Velvet white chocolate cheesecake 5.95

Chocolate earth/sweetened cream

Bramble tart 5.95

Gluten free pastry case/bramble jam/baked
custard/mango sauce/clotted cream

Vegan velvet Ice cream 4.25

Vanilla ice cream/velvet sauce/berries

(When available)

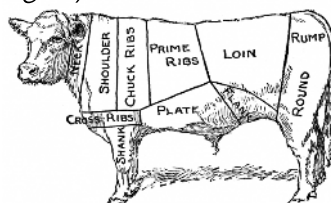


BEST RESTAURANT OF THE YEAR

NORTH REGION WINNER

Crowne Plaza Glasgow, August 14th 2017

Crowne Plaza Glasgow, August 20th 2018



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

