Artisan Roast Glasgow

This little gem on Gibson Street is perfect for foodies who wish try out their latest trendy recipes. We tried their vegan energy ball and lavender hot chocolate, both of which were delicious. There’s an upstairs space for those who like more privacy!

££

VF

2/3

British

Asian Gourmet

This place serves really authentic Northern Chinese cuisines at a reasonable price. Their sea bass in hot chilli oil is not for the faint-hearted, as it literally is a fish dish soaked in red chilli oil. However for those who love spice, we absolutely recommend it. Their complimentary sprouts starter served for every table is also one of the best things about them. They do have a Westernised Chinese menu on the side but we would say, avoid!

££

VNF

3/3

Chinese

Baffo

This student friendly Italian eatery is located a few steps away from the south side of Glasgow University’s campus. It no doubts attracts lots of students but also families from the West End. When we were there, children were running around which the server did not seem to mind. Their gnocchi was yum, and priced reasonably. There are veggie dishes but we did not see any vegan choices.

££

VNF

2/3

Italian

BRGR

A student staple – BRGR serves some of the cheapest but yummiest burgers in the city. Their Ferrero Rocher shake is not to be missed. Other recommendations include their blue cheese burger, Halloumi burger, Buffalo wings and Poutine. They recently introduced a brand new vegan menu which we have yet to tried! Remember students – you get 10% with a Sanctuary society card.

£

VF

3/3

British

Dumpling Monkeys

It’s all in the name – this place is great for dumplings. It is authentic but picky dumpling connoisseurs would suggest the pastry of their dumpling is too thick. However it did not affect the overall tasting experience for us and we would still 100% recommend their dumplings! Their Dan Dan noodle is another one of our best picks. No other places can beat their prices especially given their West End locale.

£

VF

3/3

Chinese

Hillhead Bookclub

We were there for a Christmas dinner, and to be honest, the portion was tiny. However, that’s not to say their pork belly wasn’t beautifully cooked to the right tenderness, while keeping the crunchiness of the crackling in perfect contrast. The price is slightly on the higher side, but it is proportionate for a place like this with dark modern decor and an artsy vibe.

£££

VF

2/3

British

Nippon Kitchen

This Japanese restaurant is located at the heart of Glasgow city centre, with a range of cooked, raw, veggie and non-veggie options to choose from. We ordered a fried chicken rice dish, but it was only lukewarm. The taste was not bad, but the price is disproportionate compared to the portion and quality of the food served. Perhaps their sushi and sashimi would have been a better bet, but we have not got round to try those yet.

£££

VNF

1/3

Japanese

Serenity Now

A great place vegan food – Serenity Now serves a full menu of plant-based alternatives such as “mushroom bacon” mac and cheese, and banana “milkshakes”. Their prices are higher than an average cafe, but their food quality is indeed excellent. Staff was also very accommodating when we asked to alter some ingredients in our milkshake! Due to the direction the cafe is facing, the booths on the side could get too much direct sunlight, so avoid that if you don’t fancy staring at the sun for the duration of a meal. They also have al patio seating, ideal for the summer.

£££

VF

3/3

British

Slouch

With a menu filled with hearty meals and fancy cocktails, this basement pub seems to attract quite a local crowd. They have TVs playing live sports for entertainment. One of the staff members also kindly agreed to charge our phone in the backroom for us after we asked. Great experience all round.

££

VF

3/3

British