

# THE 'EEL GOES TO GLASGOW

Glasgow's Sustainable Food Cities Coordinator, **Riikka Gonzalez**, introduces some of the best places to get your hands on delicious locally produced food in a city often acclaimed the UK Vegan capital.



First on the menu is **The Gannet**, a multi award winning Scottish restaurant serving seasonal produce, seafood and meat in the hopping Finnieston area of the city — if you want a sample of Glasgow's vibrant restaurant scene then this is the place to be.

Close by is the celebrated **Ox & Finch** with its concept of delicious seasonal sharing plates. Their head chef became the first ever winner of the city's Chef's Challenge, a cookery competition organised by the Glasgow Community Food Network as part of the Veg Cities Campaign, inspiring chefs to create dishes using locally produced vegetables. This year's winner was Italian **Eusebi Deli** on Gibson Street in the city's West End. A great foodie area of town, Gibson Street is also a home to **Stravaigin**, a Glasgow institution set up 25 years ago serving exotic world cuisine while relying on sustainable local produce.

Vegans and flexitarians should head straight for **Soul Food Kitchen** in Finnieston. Open for brunch and dinner, their completely plant-based

menu is sure to satisfy. If you're more of a city centre slicker, check out **The 78 Bar & Kitchen** serving 100% vegan menu and live jazz on Sundays. It's part of a group of vegan establishments including **Mono** and **Stereo** who host a variety of gigs and events.

The rise of the pop-up means you'll find fellow nomads appearing across the city. Two chefs collectives wholly committed to local sourcing are **The Mustard Spoon** and **That's Yer Dinner**, who will be sure to inspire your taste buds and show off the best of Scottish produce.

If you're looking for some local, ethically produced food to take home you'll find plenty of shops around town. **Locavore**, in the Southside of the city, doubles up as a grocery store selling a wide variety of local organic produce, groceries and household items and a café serving fully organic fair. It has a refill service for many food items, as does **The Zero Waste Market** based in Dennistoun in the East End of Glasgow. **Roots, Fruits & Flowers** have locations in the West

End and Finnieston, selling organic wholefoods and serving up meals in their cosy café. If you're sticking around, both **Locavore** and **Roots, Fruits & Flowers** have a veg box delivery service and sell bread from **Freedom Bakery**, a social enterprise making artisan bread.

It's clear that Glasgow is already well on it's way to being a sustainable food leader, and with the Glasgow Food Policy Partnership already working on a Food Plan for the city, the vibrant good food scene is only set to grow.

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[www.glasgowfood.net](http://www.glasgowfood.net)

Find your local sustainable food city (or town) at  
[www.sustainablefoodcities.org](http://www.sustainablefoodcities.org)



PHOTOS (L TO R): THE GANNET, STRAVAIGIN, OX AND FINCH