

Glasgow Sustainable Food Directory

FOURTH
EDITION



A collaboration between Slow Food Glasgow
and the Glasgow Food Policy Partnership,
funded by the Glasgow Centre for Population Health

Get to know 45 of Glasgow's most sustainable restaurants, cafe's, bakeries and food shops.

This directory exists to help people to make more healthy and/or environmentally conscious food choices when looking for a place to eat and/or shop for food.

In it's fourth iteration, the directory continues to gather the city's most sustainable  **restaurants**,  **cafés**, **takeaways** and  **food shops** for visitors and residents to do their part in supporting the local economy and reducing their impact on the environment.

It's clear to see that Glasgow's diverse food scene is beginning to be reflected within the directory. Inspired by the cuisines of the world, cooks, chefs, bakers and shop owners throughout the city are celebrating Scotland & the UK's diverse produce in so many different ways. We can't wait to see what'll be coming next.

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CENTRAL




tap the pins to learn more about the venues



Restaurants



Cafés & Takeaways



Food Shops



Quality Vitamins & Herbs

Family-run health food shop

123 DOUGLAS ST, [G2 4HF](#)

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

Established in 1997, Quality Vitamins & Herbs is an independent family run health-food shop in the centre of Glasgow. Their shelves are incredibly well-stocked for those seeking all kinds of ethically sourced wholefoods, vegan and gluten-free options, supplements, herbal remedies, natural beauty and eco-friendly household products. Located in the heart of the city, they're open 6 days a week, and there's also click & collect and local delivery available. If you're city centre, it's also worth remembering they receive fresh baked goods from the Bavarian Bakehouse every Wednesday and they stock some pretty delicious vegetable samosas.



Sprigg

Fresh food takeaway

264 SAUCHIEHALL ST, [G2 3EQ](#)

241 INGRAM ST, [G11DA](#)

31 WATERLOO ST, [G2 6BZ](#)

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

Sprigg are serving fresh, flavoursome and vibrant salad bowls, hot baked potatoes and soups almost every day. This lunchtime takeaway spot proves that eating on-the-go most certainly doesn't have to be boring – or bad for you. Working with a host of local suppliers, this venue showcases some of the freshest ingredients around and pairs them with innovative flavour combinations.

The team at Sprigg also work with a number of charities and social enterprises, giving back to the community. Recently, they also launched a bowl re-use scheme, saving you money and the planet.



Gathering Ground

Vegetarian café & community space

5 APPLECROSS ST, [G4 9SP](#) ↗

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

Located in the Old Basin House on the Forth & Clyde Canal, Gathering Ground is a food-led community space and café, serving specialty coffee alongside homemade (and grown) food and baked goods, supporting organic growing methods when possible.

They use food as a platform to strengthen the community, build connections & inspire people to engage with good food. This means their space is host to a wide range of informative and engaging food-focused events which celebrate diversity and collaboration, including supper clubs, workshops, courses, talks, storytelling, and music & poetry nights.



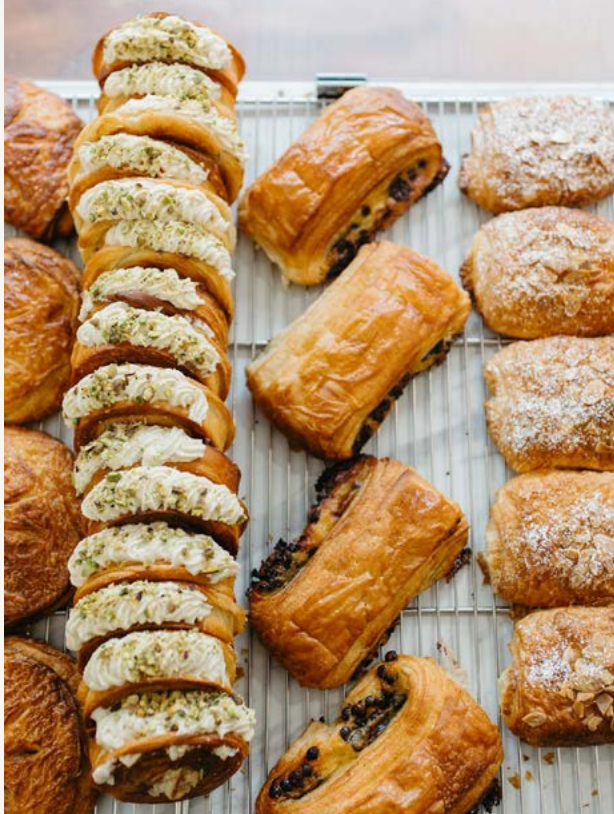
Bare Bones Chocolate

Bean-to-bar micro-batch chocolate makers

111 KING STREET, [G1 5RB](#) ↗

[INSTAGRAM](#) [WEBSITE](#)

Shop super local with Bare Bones at their shop and cafe located in the heart of Glasgow. There, you'll find their complete range of chocolate with the opportunity to enjoy one of their velvety hot chocolates. Their bars are produced in micro-batches using the finest single-origin cacao beans with the highest organic and environmental credentials; and the sugar, milk powder, and cocoa butter used in their bars are also all organic. With their bean-to-bar approach, every bar is roasted, stone-ground, tempered and wrapped in-house. It's also worth remembering that their King Street store stocks a great range of other local makers - perfect for finding gifts with conscience.



The Dorky French

100% plant-based French bakery

39 PARNIE ST, [G1 5RJ](#) ↗

[INSTAGRAM](#) [WEBSITE](#)

This bakery is one of a growing number who are catering to all dietary requirements. Using organic, plant-based butter which contributes to 8x fewer CO₂ emissions compared to dairy butter, we're unsure a professional could see a difference.

Alongside a classic selection of sweet and savoury croissants, pains au chocolat/ suisse and gluten-free cookies, they've also honed their iconic cruffin and supreme roll recipes, changing the flavours according to the season. The team are also an advocate for specialty coffee, so they serve Hard Lines Coffee to accompany their delectable baked goods.



Mharsanta

Scottish bar & restaurant

26 BELL ST, [G1 1LG](#) ↗

[INSTAGRAM](#) [WEBSITE](#)

Mharsanta is an award winning Scottish restaurant and bar in Merchant City, offering authentic Scottish cuisine prioritising locally-sourced, seasonal produce. Winning the SME News Excellence Award in Sustainable Hospitality in 2024, Mharsanta has its own sustainability strategy and is committed to working with local suppliers.

The strategy includes steps around staff training, food waste, and increasing plant-based options. Their immersive dining is also award-winning, with the 'Taste of Scotland' experience bringing together storytelling and stunning visuals with Scotland's finest local produce.



TH Through the House

Specialty coffee shop & cafe

15 HIGH STREET, [G1 1LX ↗](#)
[INSTAGRAM](#)

Self-described as Glasgow's living room, this spot in Trongate is the place to go if you like your coffee brewed with care and your music played on vinyl. Sit in with your coffee and enjoy the tunes, or grab yourself some beans for home from their retail offering. Their rotating coffee selection features some of the UK's best specialty roasters, including Glasgow-based Parallel Coffee and Thomson's Coffee.

Since opening in early 2025, founders Rachel and Lewis have co-hosted events in their space ranging from yoga mornings to live DJ sets. With a stylish interior, good music, and excellent coffee, this new spot in town is not to be missed.



O Outlier

Seasonal eatery & bakery

38 LONDON RD, [G1 5NB ↗](#)
[INSTAGRAM](#)

Outlier has been quick to become a local favourite to sample delicious, locally sourced ingredients, thoughtfully prepared by a team who care about everything that leaves the kitchen. Here, you'll be able to enjoy a selection of baked goods and ever-changing plates, plus quality coffee supplied by the Good Coffee Cartel.

Showcasing some of their favourite regional dishes, the team ensure their offering is hearty, comforting and welcoming of all tastebuds. And with a gallery space in the back which hosts a wide range of exhibitions and events, Outlier has become a real community hub for the city.



EAST

Gallowgate

Celtic Park



tap the pins to learn
more about the venues

Restaurants

Cafés & Takeaways

Food Shops

NEW
LOCATION
IN 2026



CE

Celentano's

Italian-inspired Scottish restaurant

28-32 CATHEDRAL SQUARE, [G4 0XA ↗](#)
[INSTAGRAM](#) [WEBSITE](#)

At Celentano's, husband and wife team Dean and Anna fuse an Italian inspired menu with some of Scotland's best seasonal produce. Launched with sustainability at the core of their practice, Celentano's are committed to working with as small an impact as possible.

The team work closely with local suppliers, and with a wealth of kitchen experience, they make as much of the menu in house as possible, including bread, pasta, salumi and ricotta. Doing so ensures the dishes are not only delicious, but of the highest quality. This is also reflected in them being awarded a Michelin Bib Gourmand within 6 months of opening.



DG

Dear Green

B-corp certified coffee roastery

101 BROOK ST, [G40 3AP ↗](#)
[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)


Since the beginning, the Dear Green team have had traceability, sustainability, seasonality and transparency at the centre of their decision making process. They're committed to supporting the future of not only coffee growing communities, but also those closer to home, donating 2% of their revenue to charities supporting community projects like the Washhouse Garden.




They're also certified B Corp and have agreed to reduce their emissions to net-zero by 2030. Their roastery is open 5 days-a-week for drop-in purchases/collections of beans and coffee equipment, and if you'd like to delve deeper into the coffee world, they also offer tours and classes.

→ POLLOKSHIELDS EAST

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HT

Honey Trap Bakery

100% plant-based bakery

4 SKIRVING ST, [G41 3AA ↗](#)

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

Located in the heart of Shawlands in Glasgow's South Side, Honey Trap Bakery is a standout example of some of the best 100% plant-based baking in town – ensuring those who adhere to a plant-based diet don't have to compromise on quality, flavour, or naughty treats. But make sure you get there in plenty of time! These edible works of art are highly sought after, and you'll often find a queue of like-minded sustainable pastry fans snaking round the corner.



ST

Starter Culture

Artisan cheese, deli & wine shop

1052 POLLOKSHAW RD, [G41 3EB ↗](#)

[INSTAGRAM](#) [WEBSITE](#)

Starter Culture is an artisan cheese, wine and deli shop, offering charcuterie, craft beers, hampers, and more: championing the best producers from Glasgow, Scotland and beyond. Selling a quality selection of cheeses, you'll also find a wide range of traditional accompaniments, including oatcakes from several Scottish isles, Aye Pickled pickles from Edinburgh and Forn bread from Glasgow.

On Friday & Saturday night their shop turns into a cosy wine bar, and they also run monthly tasting events covering wine, spirits and cheese. Be sure to sample their mouth-watering monthly-changing grilled cheese sandwich.



GR

The Green Goose

Vegan & vegetarian cafe/takeaway

9 MINARD ROAD, [G41 2HR ↗](#)

[INSTAGRAM](#) [FACEBOOK](#)

The Green Goose is a family-run vegetarian and vegan Southside takeaway specialising in veg-forward breakfasts and lunches. With their breakfast roll options including homemade leek and potato hash browns and veggie haggis, also utilising sustainable supplier Freedom Bakery, they offer a hearty and wholesome addition to Shawlands' morning food scene.

Also not to be missed is their deli which stocks a range of vegan products from granola to vegan cheese. You certainly won't regret a trip to this Shawlands cafe, with their friendly staff and broad range of options which cater to all taste buds and dietary requirements.



V

Verse

Specialty coffee, signature drinks & vegan bakes

75 DEANSTON DR, [G41 3AQ ↗](#)

[INSTAGRAM](#)

Verse is a unique, independent cafe in Shawlands serving exclusively specialty coffee and creative vegan bakes, with a focus on local suppliers including Parallel Coffee, Mossgiel milk, and Bare Bones chocolate. Everything is made in-house and the welcoming atmosphere is decorated with work from local artists—it is equally a space where you might have the best coffee of your life and also meet a new best friend.



MG

Made from Grapes

Wine shop & bar serving small plates

166-168 NITHSDALE RD, [G41 5RB ↗](#)

[INSTAGRAM](#)

Specialising in fine and natural wines from European producers, Made from Grapes are different to other wine shops. They support winemakers who are nurturing and preserving biodiversity, using organic or biodynamic farming methods and intervening minimally in the cellar.

They also offer wine by the glass accompanied by Scottish-European style small plates, featuring local ingredients from suppliers like Locavore with their own in-house made pickles, ferments and condiments. It's clear they exist to celebrate and showcase the best wine and produce, grown by real farmers in healthy soils.



LG

La Gelatessa

Small batch gelato shop

38 NITHSDALE RD, [G41 2AN ↗](#)

[INSTAGRAM](#)

Salted pistachio, mascarpone & rhubarb ripple and nonnas trifle: just a handful of the flavours featured on La Gelatessa's weekly-changing menu. Serving small batch, artisanal gelato alongside toasted mallow-topped hot beverages, this spot is the place go, rain or shine.

Scots-Italian co-owner Chiara has been experimenting with different recipes since the pandemic. Focusing on seasonal produce, she's passionate about showcasing and maximising the potential of each of her gelato ingredients. Combining the finest Italian and Scottish ingredients—including Mossgiel's beloved organic milk and cream—is going to yeild some pretty special results.



SA

Sunny Acre

Seasonal breakfast & lunch restaurant

166-168 NITHSDALE RD, [G41 2AA](#) ↗

[INSTAGRAM](#)

This neighbourhood favourite is home to a team serving mouth-watering salads, open-faced rye, mackerel and egg sandwiches and daily-changing quiches to eagerly waiting customers. Expect hearty winter soups and warm plates alongside refreshing summer salads of all kinds on their weekly-changing menu, using produce from suppliers including Locavore and Wildhearth bakery. Homemade pickles and preserves become their salads' crowning jewels.

In their window, a delectable rotation of sweet & savoury pastries and cakes will always catch your eye, making a mid-afternoon treat to-go completely irresistible.



FM

The French Monkey

Neighbourhood cafe
& natural wine bar

49 SINCLAIR DR, [G42 9PR](#) ↗

[INSTAGRAM](#)

French Monkey is a Southside café and wine bar serving breakfast, brunch, lunch and evening small plates. Known for specialty coffee and tasty dishes made with high-quality local produce, it also offers biodynamic and natural wines at weekends. The team utilise some of the best local suppliers including Mossgiel Dairy, Forn Bakery and Greencity Wholefoods to put together a delicious menu of quality food and beverages.

With its mix of daytime café culture and evening wine bar, French Monkey has become a popular neighbourhood hub: a relaxed space for the community.



BV

Café Buena Vida

Spanish/Catalan-inspired café

535 VICTORIA RD, [G42 8BH ↗](#)

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

Café Buena Vida is the place to be if you're looking for quality food, drink, music and conversation. Located in the heart of Govanhill, this is one of the best places to experience a truly authentic Catalan atmosphere.

Serving the finest Spanish meats from Iberico Foods alongside ingredients from local suppliers such as The Good Coffee Cartel, Freedom Bakery, and Mossiel Milk, their menu is inspired by the bars and bodegas of Barcelona where you'll find all sorts of wonderful snacks and small plates. Their food waste footprint is minimal, but they do send used coffee grounds to their local community garden.

J

Jeju Baked Goods

Artisan bakery & café

393 VICTORIA RD, [G42 8RZ ↗](#)

[INSTAGRAM](#)

Named after Ameena's sister, Jeju's owners, Kamal and Ameena strive to give customers the same feeling of happiness and warmth she gave to her family. In their window you'll find perfectly golden-brown, hand-crafted pastries. Inside, you'll find a great selection of sandwiches made using local and seasonal ingredients alongside various sourdough loaves to take away.

The husband and wife duo also regularly experiment, offering specials like Pakistani Marizotti. Expect quality, specialty coffee from Cuppers Choice to accompany your sweet or savoury purchase.

SEE ALSO
LOCAVORE
PARTICK ↗



Locavore Govanhill

100% organic/zero-waste shop & café

349 VICTORIA ROAD, [G42 7SA](#) ↗

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

One of Glasgow's only 100% organic café's. The menu changes frequently, depending on what's seasonal and available from their four organic market gardens across Scotland, including a broad selection of soups, stews, and sandwiches. And from the shop, you'll be able to get everything you see in the Partick shop - everything you'll need to live a more environmentally conscious life.



The Good Choice

Zero-waste shop

1031 CATHCART ROAD, [G42 9XJ](#) ↗

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

The Good Choice is a zero-waste shop based in the Southside, offering a wide range of organic, local and plastic-free products. Customers are encouraged to bring their own containers to refill, and produce is sourced as locally as possible, reducing carbon emissions throughout the supply chain and supporting the local economy and communities. The Good Choice also sells organic veg boxes, complete with locally baked bread and Mossgiel milk, taking care of all your essentials needs.



MC

Market Coffee

Specialty coffee shop & cafe

1071 CATHCART RD, [G42 9AF](#) ↗

[INSTAGRAM](#)

Market Coffee is a stylish Southside café serving specialty coffee, toasties, pastries, and cakes. Their menu changes monthly, with inventive new toastie combinations and beans sourced from UK roasters like OddKin, Good Coffee Cartel, Common, and Kontext. Expect vegan and gluten-free options amongst their delicious selection of pastries and cakes from local independent bakeries including Wheatberry, Yolk and Pod, fellow directory member A. Pastry and gluten-free baker, Whip by Amy. A small deli section offers treats to take home, all sourced from trusted British suppliers. Whether you're after a quick pick-me-up or a lingering catch-up, Market Coffee is ready to welcome you.

TC

Three of Cups

Plant-based cafe
& specialty coffee shop

25 CARMUNNOCK RD, [G44 4TZ](#) ↗

[INSTAGRAM](#)

With a name inspired by the tarot card symbolising community, celebration, friendship, and abundance, Three of Cups is the perfect Southside spot for meeting friends over a plant-based lunch or specialty coffee. Their pastries, cakes and flavoured syrups are all made in-house, and you'll also expect to see some delicious seasonal specials. Their inventive Brassica Toastie for example supports the Clear Cell Sarcoma Foundation with every sale Sourcing from local favourites Cruice Juice, Mossgiel, and Greencity Wholefoods, they champion both flavour, sustainability and community.

BACK TO
EAST MAP ↗



18



↖ BACK TO SOUTH MAP

A

A. Pastry

100% plant-based bakery

63 CLARKSTON RD, [G44 3BQ ↗](#)

276 CUMBERNAULD RD, [G31 2UL ↗](#)

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

Serving a wide range of delicious baked goods from their bakery in Cathcart since 2021, A. Pastry is the place to go if you're looking for completely plant-based cakes and bakes. There'll be plenty to choose from no matter what you're in the mood for! As well as in their in-store sales, they cater to orders for birthday and wedding cakes, and baked goods for events. Their suppliers include Glasgow's ethical wholesaler Greencity Wholefoods and Edinburgh's family-run Real Food Source, so in supporting this female-run independent business you will also be supporting other Scottish businesses. Be sure to get over to Dennistoun if you find yourself nearby.

CA

Caesar's Social

Sit-in & takeout pizza place

2 CLARKSTON RD, [G44 4EH ↗](#)

[INSTAGRAM](#)

Every couple of weeks, you'll see the small but thoughtfully developed menu at Caesars transform and adapt to the best of the season. With Danish and Irish roots, owner Peter sees no reason to make his pizza offering traditionally Italian. Having always been keen to source Scottish ingredients even when living in London, you'll find Caesar's pizzas are topped with ingredients from suppliers such as Errington, Locavore and Great Glen Charcuterie.

Whilst they're currently BYOB, a selection of locally-brewed Simple Things Fermentation beers sit in the fridge ready to pair perfectly with their pizzas.



tap the pins to learn more about the venues




Restaurants



Cafés & Takeaways



Food Shops

 EXHIBITION CENTRE

Anderston



SU **Suissi Vegan Kitchen** Vegan Asian restaurant

494 DUMBARTON ROAD, [G11 6SL ↗](#)
[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

Originally from Malaysia, Mama Lim and her family first opened Suissi in early 2019. Taking inspiration from their colourful roots and natural curiosity of Asian food, Mama Lim's hopes to share their culture-rich heritage through her own Asian-fusion, home-style cooking.

Using only the freshest ingredients, their dishes are brimming with flavour, possessing no MSG or artificial enhancers. Non-vegans and vegans alike will be truly amazed by Suissi's plant-based creations.



LO **Locavore Partick** 100% organic & zero-waste shop

449 DUMBARTON RD, [G11 6EJ ↗](#)
[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

Locavore offer an extensive selection of quality products. From fresh, local and organic fruit and vegetables grown on their farms, local and organic cheese and dairy products, locally baked breads, meat and store cupboard essentials; to hygiene, toiletries and cleaning products – you can pick up just about everything you need from one of their shops.

Locavore also operates as a social enterprise, putting all profits back into improving the food landscape in Glasgow and supporting local community projects.



NO

Nowita

Small batch ice-cream shop

51 HYNDLAND STREET, [G11 5QF ↗](#)
[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

Created by husband and wife, Jamie and Jill, you'll find Nowita on one of Partick's bustling streets full of independents. Their cream and milk is sourced from Mossiel Farm because of its quality and locality, and everything is made in-house by Jamie. From their menu you can sense the passion and enthusiasm that goes into every flavour.

Their desire to support other local businesses has led to collaborations with companies such as The Good Coffee Cartel, Brawsome Bagels, Tantrum Doughnuts & KAF. Look out for their weekly specials using seasonal ingredients.



GM

Gavin's Mill & Cafe

Ethical shop & vegetarian cafe

3 GAVIN'S MILL RD, MILNGAVIE, [G62 6NB ↗](#)
[INSTAGRAM](#) [WEBSITE](#)

Gavin's Mill in Milngavie is a charity committed to ethical trading, sustainable practices and fostering community well-being. Their cosy cafe by the riverside serves up seasonally changing vegetarian/vegan lunches made from scratch, often using locally grown produce from a social growing program. They make all their own breads and pastries on site too, with home baking all made by their volunteers.

The shop is also a delight: filled to the brim with a vast range of quality Fairtrade, organic and Scottish products and ethical gifts too. They also offer a zero waste refill range covering home and pantry essentials. It's well worth a trip to Milngavie, just to visit this hidden gem in our eyes!



FA Fallachan Kitchen

Hyper-local communal dining experience

ARCH 15, 8 EASTVALE PLACE, [G3 8QG ↗](#)
[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

With an open kitchen and intimate 12-seat communal dining table, Fallachan Kitchen certainly gives diners a chance to thoughtfully engage with their food and fellow diners. Chef Craig Grozier champions hyper-local, seasonal produce, working with foragers to bring wild ingredients to the table and preserving summer harvests for winter menus.

The seasonal menus highlight both creativity and respect for Scottish flavours, earning praise from critics and making this a destination for those seeking modern Scottish fine dining.

W The Western Cafe

Cafe & takeaway

11 CHAPEL LN, [G11 6EW ↗](#)
[INSTAGRAM](#) [WEBSITE](#)

This spot is the University of Glasgow's answer to a restaurant on campus, with dine in or takeaway options. They offer homemade sandwiches, hot lunch options, and a wide range of artisan local cakes and viennoiseries. A highlight includes their bespoke UofG blend of coffee, expertly roasted by local roastery, Papercup.

Despite being on campus, The Western is open to the public and is a favourite among students, staff, and locals. Located in the public-facing Advance Research Centre, why not check out what events or exhibitions they have on and combine your visit with some learning.



JM

JMS Hub Kitchen

Cafe & takeaway

UNIVERSITY AVE, [G12 8QW](#) ↗

[INSTAGRAM](#) [WEBSITE](#)

The University of Glasgow's JMS Hub Kitchen is the perfect place to eat on campus, whatever you're craving. They have three hot counters - plant fusion, world cuisine, and street food - plus a to-go counter. Dining in, you can watch the chefs at work preparing fresh, seasonal and sustainable dishes inspired by cuisines from across the world. Their coffee suppliers include local roasteries Peak and Wild, Dear Green Coffee, and Papercup and they use Mossgiel as standard. Recently awarded the Soil Association Food for Life's Bronze Award and a 3-star rating from the Sustainable Restaurant Association's Food Made Good initiative, the JMS proves that on-campus food doesn't mean sacrificing quality.



SEE ALSO
CRABSHAKK
FINNIESTON ↗

CB

Crabshakk Botanics

Scottish seafood restaurant

51 HYNDLAND STREET, [G12 8BE](#) ↗

[INSTAGRAM](#) [WEBSITE](#)

Crabshakk Botanics is the younger, and much larger sister to their Finnieston venue, situated in the old Botanics Garages. Expect to enjoy the most sustainably sourced seafood and local produce from across Scotland, including crab, lobster and the infamous Arbroath Smokie.

Among their seasonally changing specials you'll see scallops from Uist, queenies with sobrasada butter and whole John Dory cooked on the plancha. You'll also find their vegetarian offering is paid equally as much care and attention as their seafood. The wine & cocktail list is also pretty fantastic.

ELEVEN
FIFTYFIVE IN
2026



BACK TO WEST MAP

SEE ALSO
CRABSHAKK
BOTANICS ↗



The Gannet

Scottish fine dining

1155 ARGYLE STREET, [G3 8TB ↗](#)

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

The Gannet is undoubtedly one of Glasgow's standout restaurants. From the quality of ingredients running throughout their thoughtfully crafted menus, to the exceptional cookery and creative dishes on offer.

Headed up by Peter McKenna, The Gannet prides itself on forging strong relationships with small artisan producers, foragers and farmers, and working with the environment at forefront of mind, making the most of what's available when it's at its best.



Crabshakk Finnieston

Scottish seafood restaurant

1125 ARGYLE ST, [G3 8TD ↗](#)

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

Established in 2009 and lovingly referred to as the 'Wee Shakk', Crabshakk has been a firm Finnieston favourite for many years. Here you can enjoy a relaxed and informal atmosphere and great service with staff who care about the food that they service.

Crabshakk pride themselves on serving some of the city's best quality and sustainably sourced seafood from around Scotland, including oysters, langoustines, mussels and the ubiquitous fish supper. Look out for their daily changing specials, which make the most of seasonal ingredients.



RF Roots, Fruits & Flowers

Fresh produce & wholefoods shop

457 GREAT WESTERN RD, [G12 8HH ↗](#)

1137 ARGYLE ST, [G3 8ND ↗](#)

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

Trading since 1980, Roots, Fruits & Flowers is a staple of the West End, supplying locals with fresh produce, specialty groceries, wholefoods, and organics. Take a trip to one of their shops to explore their wide-ranging selection of local and organic meat and dairy options, or pick up some lunch from their veg-forward deli counter.

Veg enthusiasts will appreciate the wide range of fresh, seasonal produce to choose from, including plenty of dry goods from another Glaswegian tricenarian, Greencity Wholefoods.



RY The Rail Yard

Weekly farmers market

S WOODSIDE RD, [G4 9HB ↗](#)

[INSTAGRAM](#)

The Rail Yard is a weekly farmers market that transforms an open space next to the river Kelvin into a bustling cornucopia of local goods between 10am and 3pm on a Saturday. Whether you're looking for great quality veg, baked goods, a catch of the day, or even just to enjoy some music alongside the River Kelvin, this is the place to go.

A community feel is really important to The Rail Yard, so their programme of events and stalls for local charities and organisations are all free of charge. The market features organic and local favourites; Peelham Farm, Roots and Fruits, Locavore, Big Bear Bakery, Uplands Roast and more, there's always plenty to choose from.



ED

Eusebi Deli

Italian deli & restaurant

152 PARK RD, [G4 9HB ↗](#)

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

Eusebi Restaurant and Deli is an award-winning West End favourite, serving authentic Italian fare from recipes passed down through the family's generations. At the heart of Eusebi's is their commitment to working with artisan, local producers and suppliers who share the same passion for quality ingredients. Here you'll find Mossgiel milk served in their delicious cappuccinos and used to make their homemade ricotta.

Also rooted in her grandparents' modest Italian upbringing, founder Giovanna Eusebi works to ensure ingredients are treated with respect and as little food is wasted in the restaurant as possible.



GS

The Garden Shed

Fresh food takeaway

THE RAIL YARD, S WOODSIDE RD, [G4 9HB ↗](#)

[INSTAGRAM](#)

The Garden Shed serves up loaded sweet potatoes and fresh smoothies from their converted shipping container near Kelvinbridge Subway. But these aren't your average baked potatoes - they're loaded to the brim with bold flavors, fresh vegetables, creamy cheeses, and zesty dressings, all stacked on a hearty sweet potato base. The team are committed to vibrant, healthy dishes that are 100% gluten-free and vegetarian. Environmentally, socially, and health conscious, they provide a pay-it-forward option if you want to cover someone else's meal. They're also part of The Railyard, another directory member, who are an outdoor food market hosting a Saturday farmers market.



AC

An Clachan Café

The Kelvingrove Park café

KELVINGROVE PARK, [G3 7LH](#) ↗

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

An Clachan prepares all of their food in the café from fresh local produce: cakes, scones, soups, stews and sausage rolls. They endeavour to source responsibly, using organic, free range and local produce as much as possible. All of their meat is free range from Rodgers Butchers.

They also take care only to supply fair trade coffee and tea (mostly organic). They are also proud to serve Dear Green Coffee, a Glasgow Roastery who source their beans ethically.



GF

Garden Fresh Exotics

Fresh local & exotic produce shop

28-30 PARK ROAD, [G4 9JG](#) ↗

[INSTAGRAM](#) [FACEBOOK](#) [WEBSITE](#)

Founded in 2009, Garden Fresh Exotics is a family-run whole foods and greengrocer located on Park Road in Kelvinbridge. They offer a vast range of vibrant seasonal and exotic fruits and vegetables, as well as herbs, spices, lentils, dried goods and more - everything from staples to harder-to-find ingredients for Asian, African, Middle Eastern and world cooking. Refurbished in 2021, using 90% recycled wood and energy efficient fridges, the store itself has been designed with sustainability in mind. They have most recently opened a fresh food counter where you'll find a selection of tasty treats all made in-house using fresh ingredients.



GA

Gael & Grain

Scottish pub & kitchen

23 SANDYFORD PL, [G3 7NG ↗](#)

[INSTAGRAM](#) [WEBSITE](#)

Located in Glasgow's West End, Gael & Grain is a cosy and welcoming pub-kitchen which celebrates Scottish favourites with a modern twist - their signature dish being Haggis Tikka Masala. It's a place to enjoy local cuisine with the produce to match: Scottish fish, Freedom Bakery Sourdough, dishes with Ed's Bees honey and more.

With a welcoming atmosphere, stylish interiors, and a commitment to local sourcing and ongoing sustainability, Gael & Grain offers a dining experience that's both rooted in tradition and forward-thinking.



FI

Five March

Asian-inspired seasonal restaurant

138-140 ELDERSLIE ST, [G3 7QF ↗](#)

[INSTAGRAM](#) [WEBSITE](#)

Nestled close to Kelvingrove Park, Five March is a cosy and incredibly welcoming spot serving fresh, seasonal small plates alongside cocktails and organic wine. Priding themselves on using ethically-sourced local ingredients, the team curate a delicious menu of predominantly vegan and vegetarian dishes, celebrating the best of the season whenever possible.

Their fried spuds with aioli remain on their menu year-round though for obvious reasons. You'll find sustainably sourced-selection of meat and seafood dishes there too, truly catering to all tastebuds.

- CA** **Caesars Social, 16**
Sit-in & takeout pizza place
- CE** **Celentano's, 09**
Italian-inspired Scottish restaurant
- CB** **Crabshakk Botanics, 23**
Scottish seafood restaurant
- CF** **Crabshakk
Finnieston, 24**
Scottish seafood restaurant
- ED** **Eusebi Deli, 26**
Italian deli & restaurant
- FA** **Fallachan Kitchen, 22**
Hyper-local communal dining
experience
- FI** **Five March, 28**
Asian-inspired seasonal restaurant
- GA** **Gael & Grain, 28**
Scottish seafood restaurant
- G** **The Gannet, 24**
Scottish fine dining
- M** **Mharsanta, 06**
Scottish bar & restaurant
- SU** **Suissi Vegan
Kitchen, 20**
Vegan Asian restaurant

- SA** **Sunny Acre, 14**
Seasonal breakfast &
lunch restaurant
- A** **A. Pastry, 18**
100% plant-based bakery
- AC** **An Clachan Café, 27**
The Kelvingrove Park café
- BV** **Café Buena Vida, 15**
Spanish/Catalan-inspired café
- DO** **The Dorky French, 06**
100% plant-based French bakery
- FM** **The French Monkey, 14**
Neighbourhood cafe &
natural wine bar
- GS** **The Garden Shed, 26**
Fresh food takeaway
- GG** **Gathering Ground, 05**
Vegetarian café &
community space
- GR** **The Green Goose, 12**
Vegan & vegetarian takeaway
- HT** **Honeytrap Bakery, 11**
100% plant-based bakery
- J** **Jeju Baked Goods, 15**
Artisan bakery & café

JM **JMS Hub Kitchen,** [23](#)
Cafe & takeaway

LG **La Gelatessa,** [13](#)
Small batch gelato shop

LO **Locavore Govanhill,** [16](#)
100% organic & zero-waste
shop & café

M **Market Coffee,** [17](#)
Specialty coffee shop & cafe

O **Outlier,** [07](#)
Seasonal eatery & bakery

SP **Sprigg,** [04](#)
Fresh food takeaway

TC **Three of Cups,** [17](#)
Plant-based cafe &
specialty coffee shop

TH **Through the House,** [07](#)
Specialty coffee shop & cafe

V **Verse,** [12](#)
Specialty coffee, signature
drinks & vegan bakes

W **The Western Cafe,** [22](#)
Cafe & takeaway

BB **Bare Bones
Chocolate,** [05](#)
Bean-to-bar micro-batch
chocolate makers

DG **Dear Green Coffee,** [09](#)
B-corp certified coffee shop

GF **Garden Fresh Exotics,** [27](#)
Fresh local & exotic produce shop

GM **Gavin's Mill
Shop & Cafe,** [21](#)
Ethical shop & vegetarian cafe

GC **The Good Choice,** [16](#)
Zero-waste shop

LO **Locavore Partick,** [20](#)
100% organic & zero-waste shop

MG **Made from Grapes,** [13](#)
Wine shop & bar
serving small plates

NO **Nowita,** [21](#)
Small batch ice-cream shop

Q **Quality Vitamins
& Herbs,** [04](#)
Family-run health food shop

RY **The Rail Yard,** [25](#)
Weekly farmers market

RF **Roots, Fruits
& Flowers,** [25](#)
Fresh produce & wholefoods shop

ST **Starter Culture,** [11](#)
Artisan cheese, deli & wine shop



**FRENCH
MONKEY**

GAEL & GRAIN
SCOTTISH PUB & KITCHEN



**BARE BONES
CHOCOLATE**

Garden
**FRESH
EXOTICS**
LIVE THE FRESH LIFE



springg

**CAESAR'S
SOCIAL**



**MADE FROM
GRAPES**



RADIO
BUENA VIDA
CAFE



**Market
Coffee**



Celentano's



BOTANICS • GLASGOW
EST 2020
CRABSHAKK
STILL CRACKING GOOD FOOD



DEAR GREEN®

TheDorkyFrench
VEGAN BAKERY



OUTLIER



**Through
the House**

Fallachan



VERSE

FIVE MARCH

**the
Western.**



Glasgow Sustainable Food Directory

The team

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First edition

October 2021

Second edition

June 2023

Third edition

July 2024

Fourth edition

November 2025

Slow Food Glasgow

www.slowfoodglasgow.co.uk ↗

Glasgow Food Policy Partnership

www.goodfoodforall.co.uk ↗

**FIFTH
EDITION**

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network of sustainable food venues?
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learn more, or contact us directly:
sustainablefooddirectory@gmail.com