

**timesout**  
**.CO.UK**

**OUR ONLINE GUIDE TO  
EATING & DRINKING**

EACH week we will feature five of the best places to eat and drink in Glasgow, according to our online readers...

**TOP FIVE**

**Chinese  
RESTAURANTS**

**BANANA LEAF**  
67 Cambridge Street,  
Glasgow, G3 6QX  
0141 333 9994

Great food... a fantastic lunch menu with loads of choice. Great value for money.  
*Nicola*

**CHINATOWN**  
42-46 New City Road,  
Glasgow, G4 9JT  
0141 353 1525

Excellent authentic Chinese restaurant in the heart of the city, with the most magnificent collection of goldfish.  
*David Gibson*

**ZENSATION**  
160 Queen Margaret Drive, Glasgow  
0141 237 5390

Still my best Chinese place to date... The fried rice is the freshest I have ever had.  
*Gary Stobo*

**CHINA BUFFET KING**  
22 West Nile Street, Glasgow, G1 2PF  
0141 2218899

Good variety of food and staff were good.  
*Lisa Thompson*

**HO WONG**  
82 York Street, Glasgow, G2 8LE  
0141 2213550

I could eat the noodles here all day long... a true Glasgow institution and deserves to be.  
*TuesdaysGone*

**Add your reviews for the chance to WIN A MEAL for two at one of TimesOut.co.uk's top-rated eateries**

**Or download the timesoutApp (Apple and Android)**



**DINERTEC**

The Lost Lamb, Auldhouse, G75 9DW Tel: 01355 263242

ATMOSPHERE ✓✓✓ FOOD ✓✓✓✓ SERVICE ✓✓✓

**HIT THE ROAD FOR A TREAT**

**D**RIVING around country roads in the middle of grassy fields in search of clues on a case, I got the question no gum-shoe likes to hear.

'You're lost, aren't you, Tec?'

Yes, my beloved was in the car to keep me company again, and the dame's no navigator.

I wasn't going to admit it, but I was a tad confused. It was all pretty rural. The Buick crawled on. Was that a settlement up ahead?

A tiny hamlet, barely even a village. But maybe someone could help us back to civilisation. And it looked like it had a pub... my luck had changed.

Soon enough we saw the sign proclaiming it the Lost Lamb. I locked eyes with Blondie, but for once she

**THE BILL PLEASE**

✓✓✓✓ EXCELLENT ✓✓✓ GOOD ✓✓ AVERAGE ✓ DISAPPOINTING

**THREE COURSES @ £13**

**Starters**  
Prawn and Crayfish salad with apple and rocket  
Black pudding with caramelised apple

**Mains**  
Slow cooked ham served with mash potato and buttered cabbage  
Roe deer with roast parsnips and red wine jus

**Desserts**

Cloutie dumpling and custard  
Puff candy meringue with honeycomb ice cream & butterscotch sauce

**Drinks**  
White wine x 2 £11  
Red wine x 1 £5.50  
Pint of cider £3.40  
Coffee £2.50

**TOTAL: £48.40**

opted for a tactful silence.

'Come on, Toots', I said, relieved. We'll see if they can do us some food and tell us where we are.'

I'd have settled for a beer and some chips but once we were through the door it was obvious this was no spit and sawdust joint. The Auldhouse Inn was a charming pub, but the Lost Lamb was its separate restaurant and it looked very welcoming, in a traditional, unfancy way. What the heck, we decided to go for it.

We were shown to a table

and ordered a couple of drinks and took a look at the menu.

Someone had been thinking outside the box. To start, I looked at the specials and went for the prawn and crayfish salad. Toots went for the black pudding and apple. For mains, there were a lot of pub grub staples, but I homed in on the slow-cooked ham with mash and buttered cabbage and the Moll got pretty excited about roe deer with parsnips and a red wine jus. Not your everyday fare, for sure.

'What a find, Tec' the little

lady enthused and I don't think she was being funny. I still wasn't sure how we were going to wend our way home.

When the food arrived, it was obvious we really had found a gem. My crayfish salad was rich yet light and perfectly dressed. The Moll's back pudding was "sublime" she raved, full of flavour.

My two rich slabs of Ramsay's of Carluke ham came with a melting stack of buttery mash and some bright green ribbons of cabbage, cooked al dente. It could have been a little bit school dinners, but was a triumph of good

local ingredients cooked simply and was delicious.

The deer was an earthy, lightly gamey treat, dark meat and jus offset by herbs and the sweetness of the parsnips, and the Moll went very quiet as she hovered it up.

The country air had given us an appetite and we still had room for dessert. Blondie said the cloutie dumpling was rich and fruity, with custard to die for. She said it reminded her of steamed puddings at her granny's when they boiled for so long the wallpaper started to peel off in the kitchen, and she can have offered no higher compliment. My puff candy meringue was, no surprise, very sweet but a real original, and a very decent coffee helped balance it out.

Time to hit the road again, but the bill was no nasty surprise. I'd say once we get a satnav for the Tecmobile, we'll be trying our best to find the Lost Lamb again.

**It was obvious this was no spit and sawdust joint**

**Tibo...the hidden gem in Glasgow's east end**

Tibo has been open in the bustling east end of Glasgow since April, 2006 and has since gathered a loyal customer base.

The restaurant is owned by Angus Macleod and Usman Shaikh and their hard work has certainly paid off over the years.

Offering a wide variety of food from the local favourite of French toast and bacon to the unusual haggis and whiskey chilli, Tibo has something for everyone.

The restaurant may be known for the high standard of food (particularly Scottish cuisine) and service but it also

plays a large role in the community.

At the end of every month, Tibo hosts an open mic night which has been a popular event in Dennistoun for a number of years.

Rising talent from the likes of Gerry Cinnamon and Calum Frame attract a regular audience as well as offering local artists a platform to perform.

This is just one of many ways that the east end staple supports the development of art and culture. You will also find multiple exhibitions of artwork that are on display throughout the year.

Tibo provides artists with a great wall space free of charge, in an effort to encourage a creative clientele to the area. The owners support numerous local charities on behalf of the business and have also accommodated students seeking to use the space for various projects.

For the past two years, Tibo has been awarded with the Tripadvisor certificate of Excellence and it is easy to see why.

It is a venue that is welcoming for any occasion, whether it is a family dinner, a business meeting or even just to relax with a coffee and a newspaper.

Head Chef, David Macleod, is responsible for the eclectic dishes which offer incredible home-made food cooked with the freshest ingredients and local produce. A take-away menu has recently been launched alongside the express menu which targets those who are in a rush for lunch and want something tasty and fast.

The food and drink at Tibo has always gone down well and this extends to the new selection of wines and loose-leaf tea which have proved to be extremely popular.

The talented chefs are currently working on new recipes for the upcoming Spring & Summer menu. Dennistoun and the east end of Glasgow are evolving and at the heart of it, Tibo remains a firm favourite for anyone who visits.

