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Restaurant Review: The Buttery in Glasgow

Hoyt Hilsman · Thursday, June 5th, 2025

Any visit to Glasgow must include a dinner at the delightful [Buttery](#), one of Scotland's most renowned restaurants, which was established in 1870. On a quiet street a stone's throw from the River Clyde, the Buttery serves traditional Scottish fare with a contemporary twist, all sourced from local ingredients.



The interior is furnished in traditional style, elegant while still comfortable and inviting, especially on a cold Glasgow night. The service is warm and efficient, with kilt-clad waiters happy to share when asked about local ingredients and dishes, but without hovering or oversharing.



After being greeted by maître d' and seated in a comfy alcove, my companion and I ordered cocktails – a Scottish elderberry gin and tonic for her and a shandy for me – perfectly refreshing after an uncommonly warm day in Glasgow.



As we sipped our drinks, a waiter brought a selection of homemade breads. Outstanding and unusual was bread made with cardamom and curry. We then pondered the menu, which offered a selection of starters and mains, all reflected of the Scottish seafood and highlands game available locally. I considered the haggis (the Scottish national dish) as a main, but had sampled it earlier in the week at another restaurant so I decided on the venison. I considered this a risky choice, since

venison can be a bit tough if not cooked properly, but I thought this would be a good way to put the chef to a test. For starters, I chose the Cullen Skink, a soup of smoked haddock, leeks and potatoes. My companion selected the halibut and prawns, and a fig and feta appetizer.





The appetizers came promptly, before we had time to completely devour the bread basket. My companion raved about the fig and feta salad, which included almonds and grilled eggplant. The feta, which I don't usually like, was marinated with a romesco dressing and quite delicious. I also really enjoyed the Cullen Skink, which was much more flavorful than a typical fish soup because of the smoky flavor from the haddock, which combined nicely with the more subtle leeks and potatoes.



I was particularly anxious to try the venison, which arrived rare and surrounded by a balsamic and fig jam and a raspberry reduction. The venison was tender and delicious – with only a slight hint of the gamey flavor that is the grace of venison. The chef passed the test!! My companion's halibut and prawns was tasty and perfectly cooked, but perhaps a bit straightforward.



The menu included a tempting selection of desserts, from which we chose a blood orange chocolate tart and a banana loaf – both delicious choices with beautiful presentation.





Certainly a delightful and memorable evening in this historic Glasgow restaurant. It should be on the top of everyone's dining list on a visit to Glasgow.

<https://twofatladiesrestaurant.com>

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