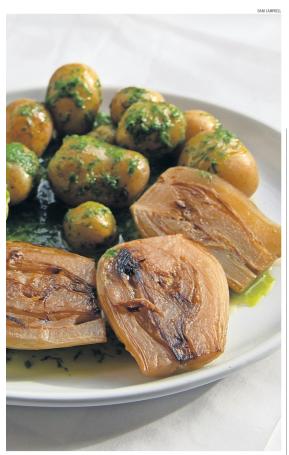
Saturday April 12 2025 THE TIMES

## not just a bargain — it's a manifesto



## From Glasgow and Glencoe to Sri Lanka and Louisiana

## Table scraps

lasgow's Southside lunch options just got spicier. Kofi Kade on Cathcart Road went Road viral last year for its colourful Sri Lankan fusion sandwiches, right. The team behind it have just introduced a new menu of sauces. introduced a new menu of sauces, chutneys, relishes and sides to complement their already flavourful fillings. Our tip? The Prawn & Tatties sandwich (£8.50). Covered in authentic spices, it feels like it shouldn't work, except it totally does. The colourful wood-panelled interior is lovely to look at, but there's nowhere to sit — luckily, Queen's Park is just down the road,

and with the weather getting warmer you might even feel like you're in Colombo, not Crosshill. instagram.com/kofikade

It's impossible not to love the incredible landscape around Glencoe, but the food? Not so much until now. Just launched at Woodlands Glencoe

t Woodlands Glencoe,
Kitchen Food Truck
serves gourmet food
fresh from the hatch
of a vintage Citroen
van. Our menu
highlight is Jim's
Seafood Boil, a
Louisiana Cajuninspired heap of
lobster, langoustines
and mussels in
garlie butter that
must be ordered three
ays in advance (£85,

must be ordered three days in advance (£85, serves two). Otherwise the menu is a mix of traditional Scottish pub fare and locally sourced seafood dishes, including langoustines (five for £22) and mussels (£12). woodlands.scot Jennifer Kennedy

## **Drink of** the week

The strawberry

"This smooth, refreshing cocktail is all about balance," says its creator, Dean Banks. "The sweetness of Scottish strawberries, the freshness of basil and the zing of lime bring out the citrus, spice and subtle salinity of Lunun Gin. Full of life, it's the perfect way to shake off winter."

Ingredients
5 fresh strawberries
50ml lime juice
50ml basil sugar syrup 60ml Lunun Gin

Method 1 Muddle 4 cocktail shaker, add the

rocks glass over crushed ice.

3 Garnish with a juicy Scottish strawberry and serve with love!

