



“Scotland’s largest city was the fulcrum of global shipbuilding. Beneath clanking cranes and vast warehouses, an army of workers busied themselves. Finnieston was also awash with warehouses that stockpiled outgoing goods and embraced exotic teas and spices”

Above: Riverside Museum

point. It is both brilliantly Glasgow and brilliantly Finnieston. Fashioned from a practically-derelict building, its diners can now gaze out through floor-to-ceiling windows in the bar or head into the exposed stone and wood of the main dining space. Fresh local produce is to the fore, with West Coast razor clams and Scottish Borders lamb the stars of our dinner.

My next feast comes a few streets away at the Butchershop Bar & Grill (www.butchershopglasgow.com), where I’m presented with a magical array of prime Scottish beef cuts before ordering. The waiters, in a very Glaswegian way, steer me away from the most expensive steak as it would be ‘too big’.

The restaurant scene is changing so rapidly in Finnieston that I struggle to keep track. So does Google. I find places I eat at are still marked as hairdressers or abandoned buildings. This pace reminds me both of Prague and East Berlin, where I spent a lot of time in the early 1990s, when the pace of change was equally febrile as the creative and entrepreneurial floodgates opened after the fall of the Berlin Wall.

I leave Finnieston without managing to make it to

two of my targets – newcomers Alchemilla and Chelsea Market. Part of me just wants to leave them until next time to ensure a speedy return. I do sneak into Baffo on Argyle Street, another newcomer, for the best Margherita pizza I’ve had this side of Naples. It’s Finnieston, so it’s gloriously understated.

My final foodie stop is Finnieston old-timer Crabshakk (www.crabshakk.com), which shows that quality can drop anchor in dynamic Finnieston, too. Their formula is brilliantly simple – source boat-fresh shellfish and conjure up more elegant white fish dishes, too. Their Fruits de Mer chilled platter, heaving with clams, mussels, lobster, oysters and, of course, crab, is justifiably the stuff of local foodie legend.

New leviathans emerge from the Clyde

While Finnieston’s restaurants weave themselves around the grand sandstone shells of Finnieston’s old workers’ houses and warehouses, down on the river further avant-garde architectural confections are joining the Riverside Museum. Chief amongst them is the sparkling new SSE Hydro arena – a key venue during 2014’s Glasgow Commonwealth Games and now one of the UK’s most popular

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