


Number 10 Hotel a hidden gem



The Wright Brothers, John
(left) and Gordon
(right) pictured with bar
manager Shaun (centre)

From Functions and Funerals to Flourish and Fame

*How Number 10 Hotel became the new hidden gem of
Glasgow's South Side.*

As a Glaswegian West Ender who now lives in Edinburgh, I will hold my hands up to say that I rarely venture over to Glasgow's South Side, especially when going for a meal. I was therefore intrigued when a friend recommended a visit to a small function-hotel turned local produce restaurant in  Queen's Drive.

Number 10 Hotel, normally famed for its large function areas alone has transformed its once gastropub menu into a pinnacle for local flavour. Using fresh, seasonal ingredients and making everything in-house, the wonders coming out of the restaurant's kitchen are setting tongues wagging in Glasgow's South Side.

The creative forces behind this shift are the hotel's chefs, brothers John and Gordon Wright. At 29 and 27 respectively it's hard to believe that these brothers could boast 20 years' experience between them. Yet with both retaining impressive CVs built working in 5 star restaurants throughout the city, the brothers have brought their penchant for all things local to **Number 10's** extensive menu.

"I think that we have both taken the best parts from the

restaurants we worked in and applied them to our own menu,” John explained.

“We came here wanting the opportunity to provide something fresh and local and we don’t think that anyone else is providing the same service over on this side of the city.” Gordon injected.

The Reporter cannot fault them on their dedication to fresh flavours, rising early to bake everything from the bread to the biscuits – Gordon jokes that the only thing they cannot make themselves is the eggs and the flour.

So what took these brothers away from their five star kitchens and into **Number 10 Hotel**?

“I once worked in a kitchen where their supplier for cooked chicken was sent over from Thailand” John explains. “I wanted the opportunity to provide people with quality food in the way I know how to cook it and here at **Number 10 Hotel** we have been fortunate enough to have creative control”



“We’re lucky as the owner trusts us completely.” Gordon agrees, “And we believe we’re proving that people are interested in good local food, since we’re getting busier and busier.”

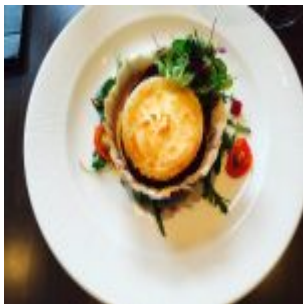
Tucked up away opposite the greenery of Queen’s Park, **Number 10 Hotel** could be a country club a million miles away from the bustling city centre. However, this quiet exterior proves to have its drawbacks.

“We can be easy to miss” John admits, “though we’re seeing that when people discover us they come back again and again.”

“We tend to be fully booked at the weekend.” Gordon emphasises. “But we still feel like more people would be

interested in what we're trying to do if only they knew about it."

With the commitment and obvious pride in the service they are providing, I have no doubt that these brother's will go from strength to strength. **Number 10 Hotel** is worth a visit, even just to sample their Hot Chocolate Fondant, a treat that dare I say it is worth the extra hour in the gym working it off.



Roasted Beetroot and Goats Cheese Filo



Deconstructed Cullek Skink



Hot Chocolate Fonduta



O' My Dear Lady

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