

ALSTON BAR & BEEF

ST. MARTIN SLING

BOLS GENEVER, KOKO KANU AND BENADICTINE SHAKEN WITH LEMON JUICE, PINEAPPLE JUICE AND LAYERED WITH GRENADINE

8.0

RASPBERRY ROYALE

EDINBURGH RASPBERRY GIN SHAKEN WITH APPLE JUICE, LIME JUICE AND TOPPED WITH PROSECCO

9.0

ORANGE & BASIL GIMLET

HAYMANS LONDON AND COINTREAU SHAKEN WITH LIME JUICE SUGAR SYRUP AND BASIL LEAVES

8.0

NEGRONI

HAYMANS LONDON, CAMPARI AND BELSAZAR RED VERMOUTH, STIRRED WITH ORANGE PEEL AND GARNISHED WITH A ORANGE TWIST

9.0

BITES

LEMON & HERB MARINATED OLIVES 4.0

SOUR DOUGH BREAD 4.0
BONE MARROW BUTTER

STARTERS

CONFIT PORK BELLY 9.0
SPICED CAULIFLOWER PUREE, APPLE COMPOTE, PORK SCRATCHINGS

AUBERGINE TARTARE (V+) 8.0
TERIYAKI DRESSING, PUFFED RICE NOODLES

CUMIN ROAST CAULIFLOWER (V) 8.0
APPLE, RAISINS, WHIPPED FETA, PUMPKIN SEED PESTO

SCOTTISH SALMON 9.0
PICKLED FENNEL, ORANGE SAUCE, DILL MASCARPONE, CRISPY SKIN

ROAST SCALLOPS 13.0
PROSCIUTTO, BLACK PUDDING CRUMB, GARDEN PEA VINAIGRETTE

COURGETTE & CORN FRITTERS (V) 8.0
CHILLI TZATZIKI

SMOKED CHICKEN RILLETES 8.0
GEM LETTUCE, PARMESAN TUILE, CAESAR DRESSING, BREADCRUMBS

FILLET OF BEEF CARPACCIO 11.0
ARTICHOKE, PICKLED RADISH, CRISPY SHALLOT RINGS, CHIMICHURRI

MAINS

BREADED CURRY BUTTER CHICKEN 17.0
SQUASH SAAG ALOO, CORIANDER

ALSTON BURGER 17.0
PULLED BRISKET, SWISS CHEESE, TRUFFLE MAYONNAISE, FRIES, PICKLE

ROAST HAKE 17.0
SEA VEGETABLES, HERB GNOCCHI, LEMONGRASS, CUCUMBER KETCHUP, GRILLED CUCUMBER

PUMPKIN & SAGE GNOCCHI (V) 16.0
ARTICHOKE, PUMPKIN SEEDS, PARMESAN, PEA SHOOTS, LEMON OIL

THAI STEAK 20.0
RICE NOODLES, BOK CHOY, CHILLI, GINGER, BEAN SPROUTS, THAI GREEN DRESSING

STEAKS

ALL OUR TWEED VALLEY STEAKS ARE HAND SELECTED BY OUR EAST LOTHIAN MASTER BUTCHER JOHN GILMOUR; HE ONLY PICKS THE BEST LIMOUSINE CROSS ABERDEEN ANGUS CATTLE, WHICH HAVE BEEN REARED ON GRASS & BARLEY. THE BEEF IS THEN DRY-AGED ON THE BONE FOR A MINIMUM OF 35 DAYS WHICH RESULTS IN A TENDER AND FLAVOURFUL PIECE OF MEAT.

ALL STEAKS ARE SERVED WITH A CHOICE OF CHIPS, MASH, VEGETABLES OR SALAD & A CHOICE OF BUTTER OR SAUCE

250G D-RUMP	22.0	300G RIBEYE	31.0
300G SIRLOIN	31.0	230G FILLET	33.0
500G BONE IN RIBEYE	39.0	500G T-BONE	39.0

FOR TWO

CHATEAUBRIAND	70.0
BUTCHER'S CUTS (FLANK, FLAT IRON, HANGER)	60.0

SURF & TURF

KING PRAWNS 8.0
POACHED IN CAFÉ DE PARIS BUTTER

SAUCES & BUTTERS

ADD EXTRA SAUCE 2.0

PEPPERCORN SAUCE	BÉARNAISE
BLUE CHEESE SAUCE	GARLIC & HERB BUTTER
BONE MARROW BUTTER	CHIMICHURRI

SIDES

SKIN-ON TRUFFLE CHIPS	4.5
PORTOBELLO MUSHROOM & PUMPKIN SEED PESTO	4.5
ROAST CAULIFLOWER CHEESE	4.5
BEER BATTERED ONIONS	4.5
HOUSE SALAD & PEA VINAIGRETTE	4.5
SEASONAL GREENS	4.5
CAJUN SWEET POTATO FRIES	4.5
BRISKET MAC & CHEESE	4.5

PLAN
of the City of
GLASGOW.
1783.

ALSTON BAR & BEEF

ALSTON STREET WAS A BUSTLING THOROUGHFARE THAT CONNECTED ARGYLE STREET WITH GORDON STREET UNTIL THE MID-1870S WHEN ALL THE BUILDINGS WERE DEMOLISHED TO MAKE WAY FOR THE FIRST PHASE OF CENTRAL STATION.

IT RAN NORTH TO SOUTH THROUGH GRAHAMSTON, AN IMPORTANT LOCATION FOR GLASGOW'S GROWING INTERNATIONAL TRADE, PROVIDING PREMISES FOR PROCESSING AND STORING GOODS FOR DESPATCH TO COUNTRIES AROUND THE WORLD. THERE WERE SEVERAL LARGE WAREHOUSES AND A SUGAR REFINERY, SURROUNDED BY CARTERS' YARDS, TENEMENT DWELLINGS AND VILLAS.

THE 'FIRST THEATRE IN GLASGOW' OPENED IN ALSTON STREET IN 1764. IN FACT IT WAS NOT LOCATED IN GLASGOW BUT IN GRAHAMSTON, JUST A FEW YARDS OUTSIDE THE CITY BOUNDARY, BECAUSE THE CITY AND CHURCH ELDERS WOULD NOT ALLOW THE 'HOUSE OF THE DEVIL' TO BE OPENED WITHIN THE CITY.

ALSTON BAR & BEEF IS LOCATED JUST UNDER THE NORTH END OF THE ORIGINAL ALSTON STREET AND WE HOPE THAT CUSTOMERS WILL TAKE AN INTEREST IN THE STORY OF GRAHAMSTON, GLASGOW'S FORGOTTEN VILLAGE.



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