

ALSTON BAR & BEEF

ALLERGEN INFORMATION

Gluten = G
Milk = M

Egg = E
Fish = F

Mollusc = MO
Crustacean = CR

Nuts = N
Celery = CE

Soya = SO
Peanuts = P

Mustard = MU
Sesame = SE

Lupin = L
Sulphites = SU

BITES

ALSTON'S BEEF JERKY (G, F)	6.0
FOCACCIA & SEA SALT BUTTER (V) (G, M)	5.0
MIXED OLIVES (V+)	4.5

STARTERS

WHIPPED RICOTTA (V) (M, MU, SU, N) MARINATED COURGETTE, CRUSHED HAZELNUT, RASPBERRY & HONEY DRESSING	10.0
SLOW ROAST TOMATO & OLIVE FILO TARTLET (V+) (G) AUBERGINE CAVIAR, TOBACCO ONIONS	10.0
SEARED SCALLOPS (MO, M, N, SU, SO) MISO HOLLANDAISE, ASPARAGUS, HAZELNUT	16.0
CAESAR SALAD (F, E, G, M, MU, SU) TEMPURA ANCHOVIES & CAPERS, ROMAINE, CAESAR DRESSING, PARMESAN, FOCACCIA CROUTONS	10.0
SRIRACHA & HONEY GLAZED PORK BELLY PICKLED KOHLRABI, SEA BUCKTHORN	12.0
CRAB LINGUINE (CR, F, G, M, SU) LINGUINE TOSSED IN LEMON EMULSION, TOPPED WITH POTTED CRAB, CAVIAR	12.0
CHARCUTERIE BOARD FOR TWO (G, F, M, MU, SU) SERRANO HAM, ALSTON'S BEEF JERKY, CHORIZO, BLACK CROWDIE, STRATHDON BLUE, MIXED OLIVES, FOCACCIA, ARRAN PLUM & APPLE CHUTNEY	24.0

MAINS

ASPARAGUS & COURGETTE LINGUINE (V+) 17.0 LEMON, DILL & MINT CREAM (G, SO) <i>ADD GARLIC & CHILLI KING PRAWNS FOR 7.0 (CR)</i>	
SPICED MONKFISH KEBABS (F, M, CE) 26.0 CUCUMBER & MINT QUINOA, GRILLED GARLIC FLATBREAD, MANGO YOGURT, CRISPY ONIONS	
TWEED VALLEY DOUBLE (M) 37.0 LOIN LAMB CUTLET ROAST CAULIFLOWER, MINTED NEW POTATOES, AUBERGINE CAVIAR, FETA SAUCE	
SMOKED PAPRIKA MARINATED (G, M, E, MU) 24.0 CHICKEN BREAST POTATO & STRATHDON BLUE CROQUETTE, CAPER PEPPERONATA	

STEAKS

ALL OUR TWEED VALLEY STEAKS ARE HAND SELECTED BY OUR EAST LOTHIAN MASTER BUTCHER JOHN GILMOUR; THEY ONLY PICK 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.



SERVED WITH DOUBLE COOKED CHIPS,
MASH (SO) OR SALAD (MU) & A CHOICE OF SAUCE

250G D-RUMP	26.0
230G FILLET	43.0
300G RIBEYE	39.0
300G SIRLOIN	39.0
450G CÔTE DE BOEUF	55.0

TO SHARE

500G CHATEAUBRIAND	80.0
1KG PORTERHOUSE	110.0

SEAFOOD TOPPER

GARLIC & CHILLI KING PRAWNS (CR, SU)	7.0
---	-----

SAUCES & BUTTERS

ADD EXTRA SAUCE 2.5

BEURRE NOISETTE MISO HOLLANDAISE (M, E, SO)
MUSTARD CREAM (M, MU)
PEPPERCORN (M)
STRATHDON BLUE CHEESE (M, SU)
GARLIC & HERB BUTTER (M)
CHIMICHURRI

SIDES

PARMESAN TRUFFLE CHIPS (M)	6.5
HOUSE SALAD & DIJON VINAIGRETTE (V) (MU)	6.5
ISLE OF MULL MAC & CHEESE (V) (G, M, MU)	6.5
BUTTERED GREENS (V) (M)	6.5
GARLIC & CHILLI MUSHROOMS (V+) (SU)	6.5
COURGETTE FRIES & LEMON AIOLI (V+) (SU)	6.5
ROAST CAULIFLOWER CHEESE (V) (G, M, MU)	6.5
BATTERED ONIONS (V+) (SU)	6.5

PLEASE LET US KNOW OF ANY ALLERGIES. (V) = VEGETARIAN (V+) = VEGAN. AN OPTIONAL 10% SERVICE CHARGE WILL BE AUTOMATICALLY APPLIED TO ALL FOOD & DRINKS IN THE RESTAURANT. ALL SALES OF DRINKS OVER THE BAR WILL HAVE AN OPTIONAL 4% SERVICE CHARGE APPLIED.

ALSTON BAR & BEEF

RED WINE

	175ML	250ML	BOTTLE
THE PADDOCK SHIRAZ, AUSTRALIA	7.2	10.0	29.5
ALTO BAJO MERLOT, CHILE	7.5	10.3	30.5
VILLA DEI FIORI MONTEPULCIANO D'ABRUZZO, ITALY	7.8	10.6	31.5
SOLARENA BARREL AGED TEMPRANILLO, SPAIN	8.1	10.9	32.5
TILIA MALBEC, ARGENTINA	8.4	11.2	33.5
ZENSA ORGANIC PRIMITIVO, ITALY	9.0	11.0	35.0
COTES DU RHONE ROUGE HAUT DE BRUN ALAIN JAUME 2020, FRANCE	9.3	12.1	36.0
DON JACOBO RIOJA CRIANZA, BODEGAS CORRAL, SPAIN	9.5	12.3	36.5
BATTLE OF BOSWORTH PURITAN ORGANIC SHIRAZ, AUSTRALIA			43.0
SPY VALLEY PINOT NOIR, NEW ZEALAND			45.0
NEDERBURG THE BREWMASTER CABERNET SAUVIGNON, WESTERN CAPE, SOUTH AFRICA			55.0
VIEUX CHEVALIER CHATEAUNEUF DU PAPE, FRANCE			65.0
BAROLO, ENRICO SERAFINO, ITALY			95.0

WHITE WINE

	175ML	250ML	BOTTLE
ALTO BAJO SAUVIGNON BLANC, CHILE	7.2	10.0	29.5
STATUA PINOT GRIGIO DELLE VENEZIE DOC, ITALY	7.5	10.3	30.5
GAVI TUFFOLO, ITALY	8.4	11.2	33.5
GERARD BERTRAND HERITAGE PICPOUL WHITE, OCCITANIE, FRANCE	9.0	11.8	35.0
JOHNSON ESTATE SAUVIGNON BLANC, NEW ZEALAND			36.0
BODEGAS CASTRO MARTIN A20 ALBARINO, SPAIN			40.0
RIESLING ALSACE TRADITION ORGANIC EMILE BEYER, FRANCE			45.0
CHABLIS DOMAINE JEAN DEFAIX 2021, FRANCE			60.0

ROSE WINE

	175ML	250ML	BOTTLE
LA MAGLIA ROSA PINOT GRIGIO BLUSH DELLE VENEZIE, ITALY	7.5	10.3	30.5
THE BULLETIN ZINFANDEL ROSE, USA	7.5	10.3	30.5
CHATEAU D'ESCLANS WHISPERING ANGEL, FRANCE			55.0

SPARKLING

	125ML	BOTTLE
VAPORETTO PROSECCO NV, ITALY	7.5	40.0
CHAMPAGNE BONNET GRANDE RÉSERVE BRUT, FRANCE	12.5	70.0
VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE		85.0
BOLLINGER SPECIAL CUVEE, FRANCE		100.0
LAURENT PERRIER ROSE BRUT NV, FRANCE		120.0
DOM PÉRIGNON BRUT, FRANCE		250.0

SCAN HERE

TO VIEW OUR FULL DRINKS MENU



VISIT [ALSTONGLASGOW.CO.UK](https://www.alstonglasgow.co.uk) TO VIEW ALL OF OUR MENUS AND PROMOTIONS

PLEASE LET US KNOW OF ANY ALLERGIES. (V) = VEGETARIAN (V+) = VEGAN. AN OPTIONAL 10% SERVICE CHARGE WILL BE AUTOMATICALLY APPLIED TO ALL FOOD & DRINKS IN THE RESTAURANT. ALL SALES OF DRINKS OVER THE BAR WILL HAVE AN OPTIONAL 4% SERVICE CHARGE APPLIED.