

# ALSTON BAR & BEEF

GIN SMASH  
BARTENDER'S CHOICE

## GIN COCKTAILS

BARREL-AGED NEGRONI  
ORANGE & BASIL GIMLET

## BITES

ALSTON'S BEEF JERKY	6.0
FOCACCIA & SEA SALT BUTTER (V)	5.5
MIXED OLIVES (V+)	5.0

## STARTERS

<b>BUTTERNUT SQUASH RISOTTO (V+)</b> GARLIC & WALNUT BEURRE NOISETTE, CRISPY SAGE	10.0
<b>BRAISED PORK CHEEK</b> SOUSED APPLE COMPOTE, RUMBLEDETHUMPS, PUFFED CRACKLING	12.0
<b>SEARED CHERMOULA SCALLOPS</b> CHICKPEA & SUMAC PUREE, ROASTED CHICKPEAS, COCONUT YOGURT	16.0
<b>FRENCH ONION &amp; HAGGIS SOUP</b> GRUYERE CROUTON	9.0
<b>BEETROOT PASTRAMI (V)</b> CROWDIE BON BONS, LAMBS LEAF, TRUFFLE & BALSAMIC DRESSING	10.0
<b>KING PRAWN &amp; PARSLEY RAVIOLO</b> BURNT LEEK, BISQUE, BASIL	13.0
<b>CHARCUTERIE BOARD FOR TWO</b> SERRANO HAM, ALSTON'S BEEF JERKY, CHORIZO, BLACK CROWDIE, STRATHDON BLUE, MIXED OLIVES, FOCACCIA, ARRAN PLUM & APPLE CHUTNEY	25.0

## MAINS

<b>ROAST CHICKEN BREAST</b> HAGGIS MASH, STEM BROCCOLI, BURNT LEEK, PEARL ONION & CEP SAUCE	24.0
<b>BOUILLABAISSSE</b> COLEY, KING PRAWNS, SCALLOP & MUSSELS IN A TOMATO & FENNEL BROTH WITH AIOLI & GARLIC TOAST	28.0
<b>FLAT IRON BOURGUIGNON</b> TRUFFLE MASHED POTATO	26.0
<b>PAN FRIED GNOCCHI (V+)</b> GRILLED ARTICHOKE, ORANGE, FENNEL, PUMPKIN SEED PESTO <i>ADD CHERMOULA KING PRAWNS FOR 8.0</i>	18.0

## 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 OR SALAD & A CHOICE OF SAUCE

<b>250G D-RUMP</b>	27.0
<b>230G FILLET</b>	44.0
<b>300G RIBEYE</b>	39.0
<b>300G SIRLOIN</b>	39.0
<b>450G CÔTE DE BOEUF</b>	55.0

## TO SHARE

<b>500G CHATEAUBRIAND</b>	80.0
<b>1KG PORTERHOUSE</b>	110.0

## SEAFOOD TOPPER

<b>CHERMOULA KING PRAWNS</b>	8.0
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## SAUCES & BUTTERS

ADD EXTRA SAUCE FOR 2.5

<b>TRUFFLE BEURRE NOISETTE HOLLANDAISE</b>
<b>HOT HONEY</b>
<b>PEPPERCORN</b>
<b>STRATHDON BLUE CHEESE</b>
<b>GARLIC &amp; HERB BUTTER</b>
<b>CHERMOULA</b>

## SIDES

<b>TRUFFLE &amp; GRUYERE CHIPS</b>	6.5
<b>HOUSE SALAD &amp; DIJON VINAIGRETTE (V)</b>	6.5
<b>ISLE OF MULL MAC &amp; CHEESE (V)</b>	6.5
<b>BUTTERED GREENS (V)</b>	6.5
<b>GARLIC &amp; CHILLI MUSHROOMS (V+)</b>	6.5
<b>CHARRED LEEKS &amp; CHEDDAR SAUCE (V)</b>	6.5
<b>CIDER BATTERED ONIONS (V+)</b>	6.5
<b>GRILLED ARTICHOKE &amp; PUMPKIN SEED PESTO (V+)</b>	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

## SPARKLING

	125ML	BOTTLE
PROSECCO, VAPORETTO, ITALY	7.5	40.0
ALEXANDRE BONNET GRAND RÉSERVE BRUT, FRANCE	12.5	70.0
VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE		90.0
BOLLINGER SPECIAL CUVÉE, FRANCE		100.0
LAURENT-PERRIER CUVÉE ROSE, FRANCE		120.0



## RED WINE

	175ML	250ML	BOTTLE
MONTEPULICANO D'ABRUZZO, VILLA DEI FIORI, ITALY	7.5	10.3	30.5
SHIRAZ, THE PADDOCK, AUSTRALIA	7.5	10.3	30.5
CABERNET SAUVIGNON, VALDIVIESO, CHILE	8.0	10.8	32.0
MALBEC, TILIA, ARGENTINA	8.5	11.3	33.5
GARNACHA SYRAH 'TINTO' D.O. CARINENA, BODEGAS VERDE, SPAIN	8.5	11.3	33.5
PRIMITIVO, ZENSA, ITALY	9.0	11.8	35.0
MERLOT, LE VERSANT, FRANCE	9.0	11.8	35.0
BEAUJOLAIS VILLAGES, LES ROCHES, FRANCE	9.5	12.3	36.5
RIOJA CRIANZA, DON JACOBO, SPAIN	9.5	12.3	36.5
SAINT-EMILION, CHATEAU LA CROIX FERRANDAT, FRANCE			42.0
MALBEC, CATENA, ARGENTINA			45.0
CHATEAUNEUF DU PAPE, VIEUX CHEVALIER, FRANCE			65.0
BAROLO, ENRICO SERAFINO, FRANCE			95.0

## WHITE WINE

	175ML	250ML	BOTTLE
TREBBIANO CHARDONNAY, TERRE FORTI, ITALY	7.5	10.3	30.5
PINOT GRIGIO, STATUA, ITALY	8.0	10.8	32.0
RIOJA BLANCO, VIVANCO, SPAIN	8.5	11.3	33.5
SAUVIGNON BLANC, JOHNSON ESTATE, NEW ZEALAND	9.0	11.8	35.0
PICPOUL DE PINET, GERRARD BERTRAND, FRANCE	9.5	12.3	36.5
RIESLING, CHATEAU STE. MICHELLE, USA			38.0
SOAVE CLASSICO, SUAVIA, ITALY			40.0
POUILLY-FUISSE, DOMAINE DES 3 TILLEULS, FRANCE			85.0

## ROSE WINE

	175ML	250ML	BOTTLE
PINOT GRIGIO BLUSH, LA MAGLIA ROSA, ITALY	7.6	10.4	31.0
ZINFANDEL, THE BULLETIN, USA	7.6	10.4	31.0
GRENADE, JOURNEY'S END WILD CHILD, SOUTH AFRICA			35.0

VISIT [ALSTONGLASGOW.CO.UK](http://ALSTONGLASGOW.CO.UK) TO VIEW ALL OF OUR MENUS AND PROMOTIONS

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