

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

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

MAINS

ROAST CHICKEN BREAST HAGGIS MASH, STEM BROCCOLI, BURNT LEEK, PEARL ONION & CEP SAUCE	24.0
BOUILLABaisse COLEY, KING PRAWNS, SCALLOP & MUSSELS IN A TOMATO & FENNEL BROTH WITH AIOLI & GARLIC TOAST	28.0
FLAT IRON BOURGUIGNON TRUFFLE MASHED POTATO	26.0
PAN FRIED GNOCCHI (V+) 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

250G D-RUMP	27.0
230G FILLET	44.0
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

CHERMOULA KING PRAWNS	8.0
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SAUCES & BUTTERS

ADD EXTRA SAUCE FOR 2.5

TRUFFLE BEURRE NOISSETTE HOLLANDAISE
HOT HONEY
PEPPERCORN
STRATHDON BLUE CHEESE
GARLIC & HERB BUTTER
CHERMOULA

SIDES

TRUFFLE & GRUYERE CHIPS	6.5
HOUSE SALAD & DIJON VINAIGRETTE (V)	6.5
ISLE OF MULL MAC & CHEESE (V)	6.5
BUTTERED GREENS (V)	6.5
GARLIC & CHILLI MUSHROOMS (V+)	6.5
CHARRED LEEKS & CHEDDAR SAUCE (V)	6.5
CIDER BATTERED ONIONS (V+)	6.5
GRILLED ARTICHOKE & PUMPKIN SEED PESTO (V+)	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
MONTEPULCIANO 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 TO VIEW ALL OF OUR MENUS AND PROMOTIONS

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