

ALSTON BAR & BEEF

GIN SMASH
BARTENDER'S CHOICE

GIN COCKTAILS

BARREL-AGED NEGRONI
ORANGE & BASIL GIMLET

BITES

ALSTON'S BEEF JERKY	6.0
FOCACCIA & CONFIT GARLIC BUTTER (V)	5.0
MIXED OLIVES (V+)	5.0

STARTERS

SMOKED CHICKEN RILLETES GRILLED SOURDOUGH, PICKLES, FIG & HONEY CHUTNEY	10.0
SEARED SCALLOPS ROAST ARTICHOKE PUREE, PICKLED MUSHROOMS, TOASTED WALNUT VINAIGRETTE	17.0
HAGGIS TWEEDS NEEP REMOULADE, RED SORREL	9.0
MAPLE ROAST SUNCHOKES (V+) BEETROOT HUMMUS, KALAMATA TAPENADE, TOASTED SEEDS, DILL OIL	9.0
ROAST MONKFISH WARM TARTARE SAUCE, CURRIED BATTER SCRAPS	13.0
SOUP OF THE DAY (V+) GRILLED BREAD, CONFIT GARLIC BUTTER	7.0
CHARCUTERIE BOARD FOR TWO PROSCIUTTO, SMOKED CHICKEN RILLETES, CHORIZO, BLACK CROWDIE, STRATHDON BLUE, MIXED OLIVES, SUNDRIED TOMATOES, FOCACCIA, HONEY, ARRAN PLUM & APPLE CHUTNEY	26.0

MAINS

CHICKEN SCHNITZEL CONFIT GARLIC BUTTER, WHIPPED POTATOES, STEM BROCCOLI	24.0
FENNEL & SPINACH OPEN LASAGNE (V) SUGO, STRATHDON BLUE, FOCACCIA <i>ADD KING PRAWNS +7.0 / ADD CHORIZO +6.0</i>	18.0
MIXED GRILL FLAT IRON, BEEF & WHISKY SAUSAGE, PULLED SMOKED CHICKEN, HAGGIS TWEED, CHORIZO, FRIED EGG, GRILLED CORN COB, CHIPS, DRESSED ROCKET	31.0
ALSTON'S BURGER AWARD WINNING BEEF BURGER, SPICED PULLED PORK, SWISS CHEESE, TRUFFLE MAYONNAISE, FRIES & NEEP REMOULADE	20.0

STEAKS

OUR STEAKS ARE LOCALLY SOURCED AND HAND SELECTED BY OUR EAST LOTHIAN MASTER BUTCHER, SIMON GILMOUR. HE ONLY CHOOSES THE FINEST LIMOUSIN CROSS ABERDEEN ANGUS CATTLE, REPRESENTING THE TOP 1% OF BEEF IN QUALITY. RAISED ON A DIET OF GRASS AND BARLEY, THE BEEF IS THEN DRY-AGED ON THE BONE, ENHANCING ITS TENDERNESS AND RICH FLAVOUR.



SERVED WITH DOUBLE COOKED CHIPS
OR MASH & A CHOICE OF SAUCE

200G FILLET	43.0
250G D-RUMP	28.0
300G RIBEYE	39.0
300G SIRLOIN	39.0
500G T-BONE	59.0

TO SHARE

500G CHATEAUBRIAND	80.0
BUTCHER'S CUTS HANGER, FLAT IRON, RUMP <i>(SERVED MEDIUM RARE)</i>	72.0

SEAFOOD TOPPER

GARLIC & CHILLI KING PRAWNS	8.0
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SAUCES & BUTTERS

ADD EXTRA SAUCE FOR 2.5

BEARNAISE
SLOW ROAST TOMATO & PAPRIKA
GREEN PEPPERCORN
STRATHDON BLUE CHEESE
CONFIT GARLIC BUTTER
KALAMATA TAPENADE

SIDES

DOUBLE COOKED CHIPS (V+)	6.5
HOUSE SALAD & DIJON VINAIGRETTE (V)	6.5
ISLE OF MULL MAC & CHEESE (V)	6.5
STEM BROCCOLI & WALNUT DRESSING (V+)	6.5
GARLIC & CHILLI MUSHROOMS (V+)	6.5
GRILLED PAPRIKA CORN COB & GARLIC BUTTER (V+)	6.5
CURRY SPICED BATTERED ONIONS (V+)	6.5
CREAMED SPINACH & NUTMEG (V)	6.5
CAJUN WAFFLE FRIES (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.

PLAN
of the City of
GLASGOW.
1783.

ALSTON BAR & BEEF

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