

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

MAINS

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

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, 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,
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 |
|-----------------------|-----|

SAUCES & BUTTERS

ADD EXTRA SAUCE FOR 2.5

TRUFFLE BEURRE NOISETTE 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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