

ALSTON BAR & BEEF

GIN SMASH
BARTENDER'S CHOICE

GIN COCKTAILS

BARREL-AGED NEGRONI
ORANGE & BASIL GIMLET

BITES

ALSTON'S BEEF JERKY	7.0
FOCACCIA & SEA SALT BUTTER (V)	6.0
MIXED OLIVES (V+)	5.0

STARTERS

DUKKAH CRUSTED FETA (V) PICKLED CUCUMBER, SUN-DRIED TOMATO, HOT HONEY, RED-VEIN SORREL	11.0
CHERMOULA CHICKEN THIGH LABNEH, ROASTED CHICKPEAS	12.0
SEARED SCALLOPS BURNT AUBERGINE, ROMESCO, ALMONDS	17.0
REUBEN ON TOAST HOUSE-MADE SALT BEEF, SAUERKRAUT, PICKLED CUCUMBER, THOUSAND ISLAND, GRUYERE CRISPS	12.0
BEETROOT FRITTERS (V) TZATZIKI, OLIVES, BLOOD ORANGE	10.0
CIRTUS CURED TROUT FENNEL, POTATO & DILL SALAD, RASPBERRY VINAIGRETTE	12.0
CHARCUTERIE BOARD FOR TWO PROSCIUTTO, ALSTON'S BEEF JERKY, CHORIZO, BLACK CROWDIE, STRATHDON BLUE, MIXED OLIVES, SUN DRIED TOMATOES, FOCACCIA, HONEY, ARRAN PLUM & APPLE CHUTNEY	26.0

MAINS

BLACKENED HONEY CHICKEN CORN PUREE, ROAST CORN, CHERMOULA	24.0
ROAST COD CHORIZO, CHICKPEAS, CUMIN, SPINACH, DUKKAH, ROMESCO	25.0
WILD MUSHROOM RAGU (V) WHIPPED ISLE OF MULL POLENTA, CHARRED PLUMS	20.0
RUMP STEAK RANCH SALAD MIXED LEAF, STRATHDON BLUE CHEESE, CHARRED CORN, TOMATOES, CORNICHON, RANCH DRESSING	27.0

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

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 FLANK, FLAT IRON, RUMP (SERVED MEDIUM RARE)	72.0

SEAFOOD TOPPER

GARLIC BUTTER KING PRAWNS	8.0
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SAUCES & BUTTERS

ADD EXTRA SAUCE FOR 2.5

BEARNAISE
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
STEM BROCCOLI & ROMESCO (V)	6.5
GARLIC & CHILLI MUSHROOMS (V+)	6.5
GRILLED CORN COB & RANCH DRESSING (V)	6.5
CIDER BATTERED ONIONS (V+)	6.5
PAN FRIED CHORIZO IN RED WINE	6.5

PLEASE LET US KNOW OF ANY ALLERGIES. (V) = VEGETARIAN (V+) = VEGAN. AN OPTIONAL 8% 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

ALSTONGLASGOW.CO.UK  

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