

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	
BOUILLABaisse	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
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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	7.9	42.0
ALEXANDRE BONNET GRAND RÉSERVE BRUT, FRANCE	13.2	80.0
VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE		100.0
BOLLINGER SPECIAL CUVÉE, FRANCE		110.0
LAURENT-PERRIER CUVÉE ROSE, FRANCE		120.0



RED WINE

	175ML	250ML	BOTTLE
MONTEPULCIANO D'ABRUZZO, VILLA DEI FIORI, ITALY	7.9	10.8	32.0
SHIRAZ, THE PADDOCK, AUSTRALIA	7.9	10.8	32.0
CABERNET SAUVIGNON, VALDIVIESO, CHILE	8.4	11.2	33.5
MALBEC, TILIA, ARGENTINA	8.9	11.7	35.5
GARNACHA SYRAH 'TINTO' D.O. CARINENA, BODEGAS VERDE, SPAIN	8.9	11.7	35.5
PRIMITIVO, ZENSA, ITALY	9.4	12.2	36.5
MERLOT, LE VERSANT, FRANCE	9.4	12.2	36.5
BEAUJOLAIS VILLAGES, LES ROCHES, FRANCE	9.9	12.7	38.0
RIOJA CRIANZA, DON JACOBO, SPAIN	9.9	12.7	38.0
SAINT-EMILION, CHATEAU LA CROIX FERRANDAT, FRANCE			44.0
MALBEC, CATENA, ARGENTINA			47.0
CHATEAUNEUF DU PAPE, VIEUX CHEVALIER, FRANCE			67.0
BAROLO, ENRICO SERAFINO, FRANCE			97.0

WHITE WINE

	175ML	250ML	BOTTLE
TREBBIANO CHARDONNAY, TERRE FORTI, ITALY	7.9	10.8	32.0
PINOT GRIGIO, STATUA, ITALY	8.4	11.2	33.5
RIOJA BLANCO, VIVANCO, SPAIN	8.9	11.7	35.5
SAUVIGNON BLANC, JOHNSON ESTATE, NEW ZEALAND	9.4	12.2	36.5
PICPOUL DE PINET, GERRARD BERTRAND, FRANCE	9.9	12.7	38.0
RIESLING, CHATEAU STE. MICHELLE, USA			40.0
SOAVE CLASSICO, SUAVIA, ITALY			42.0
POUILLY-FUISSE, DOMAINE DES 3 TILLEULS, FRANCE			87.0

ROSE WINE

	175ML	250ML	BOTTLE
PINOT GRIGIO BLUSH, LA MAGLIA ROSA, ITALY	8.0	10.8	33.0
ZINFANDEL, THE BULLETIN, USA	8.0	10.8	33.0
GRENADE, JOURNEY'S END WILD CHILD, SOUTH AFRICA			37.0

VISIT ALSTONGLASGOW.CO.UK TO VIEW ALL OF OUR MENUS AND PROMOTIONS

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