

ALSTON BAR & BEEF

GIN SMASH
BARTENDER'S CHOICE

GIN COCKTAILS

BARREL-AGED NEGRONI
ORANGE & BASIL GIMLET

BITES

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

STARTERS

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

MAINS

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

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

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

TO SHARE

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| 500G CHATEAUBRIAND | 80.0 |
| BUTCHER'S CUTS | 72.0 |

HANGER, FLAT IRON, RUMP (*SERVED MEDIUM RARE*)

SEAFOOD TOPPER

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| 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

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| 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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