

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)	5.0
MIXED OLIVES (V+)	5.0

STARTERS

PASTRAMI TARTLET PICKLED MUSHROOMS, HORSERADISH, HERBS	10.0
HOT HONEY GLAZED FIGS (V) MOZZARELLA, RADICCHIO, WALNUT	10.0
SEARED SCALLOPS ROAST ARTICHOKE PUREE, PICKLED MUSHROOMS, TOASTED WALNUT VINAIGRETTE,	17.0
MAPLE ROAST SUNCHOKES (V+) BEETROOT HUMMUS, TAPENADE, TOASTED SEEDS, DILL DRESSING	9.0
ROAST MONKFISH WARM TARTARE SAUCE, CURRIED BATTER SCRAPS	13.0
ARTICHOKE SOUP (V) SPICED PEAR & STRATHDON BLUE CROUTON	8.0
CHARCUTERIE BOARD FOR TWO PROSCIUTTO, SMOKED CHICKEN RILLETES, CHORIZO, BLACK CROWDIE, STRATHDON BLUE, MIXED OLIVES, SUN DRIED TOMATOES, FOCACCIA, HONEY, ARRAN PLUM & APPLE CHUTNEY	26.0

MAINS

TURKEY ROULADE RED CABBAGE PUREE, POTATO PAVE, BRUSSEL SPROUTS, CHESTNUT CRUMBLE, GRAVY, CRANBERRY SAUCE	25.0
GRILLED SMOKED HADDOCK SMASHED POTATOES, POACHED EGG, MUSTARD SAUCE	23.0
VEGETARIAN HAGGIS WELLINGTON (V) POTATO PAVE, BRUSSEL SPROUTS, CHESTNUT CRUMBLE, MUSHROOM SAUCE	21.0
ALSTON'S CHRISTMAS SMASH BURGER 2 SMASH PATTY'S, STUFFING, CRISPY STREAKY BACON, BRIE, CRANBERRY MAYONNAISE, SEEDED BRIOCHE BUN, RED CABBAGE SLAW, FRENCH FRIES & A POT OF GRAVY	21.0

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

SEAFOOD TOPPER

GARLIC & CHILLI KING PRAWNS	8.0
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SAUCES & BUTTERS

ADD EXTRA SAUCE FOR 2.5

BEARNAISE
HOT HONEY
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
PIGS IN BLANKETS	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

ALSTONGLASGOW.CO.UK  

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