

ALSTON BAR & BEEF

ALLERGEN INFORMATION

Gluten = G
Milk = M

Egg = E
Fish = F

Mollusc = MO
Crustacean = CR

Nuts = N
Celery = CE

Soya = SO
Peanuts = P

Mustard = MU
Sesame = SE

Lupin = L
Sulphites = SU

BITES

ALSTON'S BEEF JERKY (G, F)	6.0
FOCACCIA & SEA SALT BUTTER (V) (G, M)	5.0
MIXED OLIVES (V+)	4.0

STARTERS

TWEED VALLEY BELLY OF LAMB (F, E) ANCHOVY KEDGEREE, SOFT BOILED EGG, CORIANDER & MINT CHUTNEY	12.0
COCK-A-LEEKIE (M, MU, SU) SMOKED CHICKEN RILLETTES, PRUNE PURÉE, LEEK & TRUFFLE VELOUTÉ, PUFFED RICE	10.0
SPICED POTTED CRAB (CR, G, M, E) LIME & PINK PEPPERCORN BUTTER, PICKLED RADISH, CARAWAY SEED RYE CRACKERS	12.0
KIMCHI FRITTERS (V+) (SO, MU) WASABI MAYONNAISE, CRISPY NOODLE SALAD	10.0
GRILLED FIGS & BLACK CROWDIE (V) (M, N, SU) SHAVED FENNEL, ORANGE, CAPERBERRIES, TARRAGON	10.0
SEARED SCALLOPS & HAGGIS (MO, SO, G, MU) SPICED NEEP PURÉE, TATTIE SKINS, MUSTARD VINAIGRETTE	16.0
CHARCUTERIE BOARD FOR TWO (G, F, M, MU, SU) SERRANO HAM, ALSTON'S BEEF JERKY, CHORIZO, BLACK CROWDIE, HEBRIDEAN BLUE, MIXED OLIVES, GRILLED SOURDOUGH, CAPERBERRIES ARRAN TOMATO CHUTNEY	22.0

MAINS

GRILLED ARBROATH SMOKIE (F, G, M, E, SU) PEARL BARLEY, LEEK & TRUFFLE RISOTTO, CRISPY PANKO EGG	19.0
CARAMELISED CELERIAC STEAK (V+) (CE, SO) ROAST GARLIC MASHED POTATO, MUSHROOMS, CHIMICHURRI	16.0
WILD VENISON HAUNCH (CE, SO, SU) CELERIAC TERRINE, NEEP PURÉE, KALE CRISPS, JUNIPER JUS, BLACKBERRIES	26.0
ROAST CHICKEN BREAST (G, M, E, SO, MU) CHICKEN SKIN & OATMEAL CRUMBLE, HAGGIS CROQUETTE, MASHED POTATO, BRAISED HISPI, MUSTARD CREAM SAUCE	18.0

STEAKS

ALL OUR TWEED VALLEY STEAKS ARE HAND SELECTED BY OUR EAST LOTHIAN MASTER BUTCHER JOHN GILMOUR; THEY ONLY PICK THE BEST LIMOUSINE CROSS ABERDEEN ANGUS CATTLE, WHICH HAVE BEEN REARED ON GRASS & BARLEY. THE BEEF IS THEN DRY-AGED ON THE BONE FOR A MINIMUM OF 35 DAYS WHICH RESULTS IN A TENDER AND FLAVOURFUL PIECE OF MEAT.



.....
SERVED WITH DOUBLE COOKED CHIPS,
MASH OR SALAD & A CHOICE OF SAUCE

250G D-RUMP	25.0
230G FILLET	39.0
300G RIBEYE	39.0
300G SIRLOIN	39.0
450G CÔTE DE BOEUF	49.0

TO SHARE

500G CHATEAUBRIAND	70.0
1KG PORTERHOUSE	95.0

SAUCES & BUTTERS

ADD EXTRA SAUCE 2.0

BEARNAISE (M, E)
PEPPERCORN (M)
GARLIC & HERB BUTTER (M)
WHISKY & MUSTARD (M, MU)
CHIMICHURRI
HEBRIDEAN BLUE CHEESE (M)

SIDES

PARMESAN TRUFFLE CHIPS (V) (M)	6.0
HOUSE SALAD & DIJON VINAIGRETTE (MU)	6.0
ISLE OF MULL MAC & CHEESE (V) (G, M, MU)	6.0
CREAMED SPINACH & NUTMEG (V+) (SO)	6.0
GARLIC & CHILLI MUSHROOMS (V+) (SU)	6.0
HAGGIS MAC & CHEESE (G, M, MU)	6.0
BRAISED HISPI CABBAGE & CHIMICHURRI (V+) (CE)	6.0
BEER BATTERED ONIONS (V+) (G, SU)	6.0

PLEASE LET US KNOW OF ANY ALLERGIES. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL TABLES.

ALSTON BAR & BEEF

RED WINE

	175ML	250ML	BOTTLE
THE PADDOCK SHIRAZ, AUSTRALIA	6.9	9.7	29.0
ALTO BAJO MERLOT, CHILE	7.3	10.0	30.0
TILIA MALBEC, ARGENTINA	7.5	10.4	31.0
VILLA DEI FIORI MONTEPULCIANO D'ABRUZZO, ITALY	7.6	10.7	32.0
COTES DU RHONE ROUGE HAUT DE BRUN ALAIN JAUME 2020, FRANCE	8.3	11.7	35.0
DON JACOBO RIOJA CRIANZA, BODEGAS CORRAL, SPAIN	8.5	12.0	36.0
SPY VALLEY PINOT NOIR, NEW ZEALAND			45.0
ST HALLETT FAITH SHIRAZ, BAROSSA, AUSTRALIA			45.0
LI VELI ORION PRIMITIVO SALENTO IGT, ITALY			43.0
NEDERBURG THE BREWMASTER CABERNET SAUVIGNON, WESTERN CAPE, SOUTH AFRICA			53.0
CHÂTEAU BOUTISSE, SAINT-ÉMILION GRAND CRU, FRANCE			78.0
BAROLO, ENRICO SERAFINO, ITALY			93.0

WHITE WINE

	175ML	250ML	BOTTLE
STATUA PINOT GRIGIO DELLE VENEZIE DOC, ITALY	7.0	9.8	29.0
LA SERRE CHARDONNAY VIN DE PAYS D'OC, FRANCE	7.3	10.1	30.0
JOHNSON ESTATE SAUVIGNON BLANC, NEW ZEALAND	8.4	11.2	36.0
GERARD BERTRAND HERITAGE PICPOUL WHITE, OCCITANIE, FRANCE	8.7	11.5	37.0
RIESLING ALSACE TRADITION ORGANIC EMILE BEYER, FRANCE			42.0
CHABLIS DOMAINE JEAN DEFAIX 2021, FRANCE			55.0
SANCERRE CLOS PARADIS DOMAINE FOUASSIER 2020, FRANCE			60.0

ROSE WINE

	175ML	250ML	BOTTLE
LA MAGLIA ROSA PINOT GRIGIO BLUSH DELLE VENEZIE, ITALY	7.0	9.8	29.0
PETIT PAPILLON GRENACHE ROSE VIN DE PAYS D'OC, FRANCE			31.0

DESSERT WINE

	50ML	BOTTLE
CLOS L'ABEILLEY SAUTERNES 2019, FRANCE	4.5	33.0

SPARKLING

	125ML	BOTTLE
VAPORETTO PROSECCO NV, ITALY	6.5	39.0
CHAMPAGNE BONNET GRANDE RÉSERVE BRUT, FRANCE		70.0
PALMER & Co ROSÉ SOLERA NV, FRANCE		75.0
BOLLINGER SPECIAL CUVÉE, FRANCE		100.0
LAURENT PERRIER ROSE BRUT NV, FRANCE		120.0
DOM PÉRIGNON BRUT, FRANCE		250.0

SCAN HERE

TO VIEW OUR FULL DRINKS MENU



OR VISIT [ALSTONGLASGOW.CO.UK](https://alstonglasgow.co.uk)
TO VIEW ALL OF OUR MENUS
AND PROMOTIONS

PLEASE LET US KNOW OF ANY ALLERGIES. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL TABLES.