

ALSTON BAR & BEEF

STARTERS

GIN & BEETROOT CURED SALMON 7 PICKLED FENNEL, CORIANDER, CUCUMBER, LIME & TONIC GEL	WHIPPED GOATS CHEESE (V) 6 ROAST PEAR, CHICORY, WALNUT GREMOLATA, BLACK ONION SEEDS
SCALLOPS & CHORIZO 12 CAULIFLOWER PUREE, OREGANO GREMOLATA, PRESERVED LEMON	HERB CRUSTED LAMB CUTLET 8 SHERRY COUS COUS, HONEY & MINT YOGHURT
SOUP OF THE DAY (V) 5 BRIOCHE ROLL & SALTED BUTTER	MACKEREL CEVICHE 6 BRAISED RHUBARB PUREE, CHICORY LEAVES
CHICKEN LIVER & ROSEMARY PATE 6 RED ONION & ORANGE JAM, TOASTED CIABATTA	BEEF BRISKET CONFIT 8 MUSHROOM PUREE, CRISPY ONIONS, TRUFFLE VINAIGRETTE

MAINS

BRAISED BEEF CHEEK 16 CREAMED POLENTA, MUSHROOMS, TEMPURA REDCURRANTS, PORT REDUCTION
MONKFISH & PARMA HAM 17 SPICED BUTTER & KIDNEY BEANS, CHORIZO, CAULIFLOWER, RED CHILLI
ALSTON BURGER 16 STREAKY BACON, FRIED ONIONS, CHEDDAR CHEESE, BÉARNAISE, LEAVES, BRIOCHE ROLL, SKINNY FRIES
SEAFOOD SALAD 16 CURED SALMON, MACKEREL, KING PRAWNS, ROAST TOMATOES, FENNEL, HERBS, CROUTONS, LETTUCE, SHALLOTS, CORNICHONS, MINT & LIME DRESSING
ROAST CHICKEN BREAST 16 CREAMED SAVOY CABBAGE, CRUSHED GARLIC POTATOES, BLACK PUDDING SAUCE
BROWN BUTTER CAULIFLOWER (V) 13 BROWN BUTTER FLORETS, CAULIFLOWER PUREE, MONGE TOUT, ROAST SHALLOTS, SMOKED CHEDDAR SAUCE, CORIANDER, CHILLI OIL

STEAKS

250G D-RUMP 20
300G RIBEYE 29
300G SIRLOIN 30
227G FILLET 32
500G CLUB SIRLOIN 38
500G BONE IN RIBEYE 37
600G CHATEAUBRIAND FOR 2 65

ALL STEAKS COME WITH CHIPS, MASH OR SALAD
& A CHOICE OF SAUCE:

PEPPER / BEARNAISE / GARLIC BUTTER / BLUE CHEESE

EXTRA SAUCE 1

STEAK TOPPER 6
WITH KING PRAWNS, CHILLI, GARLIC & LEMON

TO SHARE

GLAZED BEEF SHORT RIBS 60 WITH SPICED BAKED BEANS, CHIPS, DIJON MUSTARD SAUCE
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SIDES

ALL ...4

- ROAST CHERRY TOMATOES WITH GARLIC & OREGANO
- BEER BATTERED ONIONS
- FRIED MUSHROOMS IN WHITE WINE & GARLIC SAUCE
- HOUSE SALAD
- BUTTERED GREENS
- SWEET POTATO FRIES & CAJUN SEASONING
- PARMESAN & TRUFFLE CHIPS
- ROSEMARY FOCACCIA WITH BUTTER & OILS
- MAC N SMOKED CHEESE WITH BRISKET & SHALLOTS
- SKINNY FRIES