

# ALSTON BAR & BEEF

GIN SMASH  
RASPBERRY ROYALE

## GIN COCKTAILS

RHUBARB BLUSH  
ORANGE & BASIL GIMLET

## BITES

MARINATED OLIVES (V+) 4    SOUR DOUGH & MARMITE BUTTER 4    ALSTON'S BEEF JERKY 4

## STARTERS

SCALLOPS & CHORIZO 14    CHARRED CORN COB & SPICED PORK 8    CAULIFLOWER PAKORA (V) 8  
ROAST BUTTERNUT SQUASH PUREE, CRISPY SAGE LEAVES    HOISIN, SOY, CHILLI & SESAME SAUCE    MANGO & ONION CHUTNEY, TURMERIC YOGHURT

## TWEED VALLEY STEAKS



OUR TWEED VALLEY STEAKS ARE SELECTED BY MASTER BUTCHER'S JOHN GILMOUR, WHO DRY AGES BEEF FROM THE BEST LIMOUSIN CROSS ABERDEEN ANGUS CATTLE RESULTING IN A TENDER AND FLAVOURFUL PIECE OF MEAT

SERVED WITH CHIPS & A SAUCE OR BUTTER

250G D-RUMP 22    230G FILLET 34    500G COTE DE BOEUF 42  
300G RIBEYE 31    300G SIRLOIN 31

## TO SHARE

500G CHATEAUBRIAND 65    500G RUMP CAP 50

## SIDES

ALL 4.5

HOUSE SALAD & VINAIGRETTE (V+)

CURRIED MAC & CHEESE (V)

BROCCOLI, CHILLI & ALMONDS (V+)

HISPI CABBAGE & CHIMICHURRI (V+)

BEER BATTERED ONIONS (V)

## SAUCES & BUTTERS

ALL 2

GARLIC & HERB BUTTER (V)

MARMITE BUTTER

GREEN PEPPERCORN SAUCE

TRUFFLE BEARNAISE (V)

CHIMICHURRI (V+)

## DESSERTS

VANILLA POACHED PEAR (V+) 7    CHOCOLATE & PISTACHIO BROWNIE (V) 7    CRANACHAN ETON MESS (V) 7  
OAT GRANOLA, COCONUT ICE CREAM    VANILLA ICE CREAM    RASPBERRY, WHISKY CREAM, MERINGUE