

# ALSTON BAR & BEEF

GIN SMASH  
RASPBERRY ROYALE

## GIN COCKTAILS

BARREL-AGED NEGRONI  
ORANGE & BASIL GIMLET

## BITES

MARINATED OLIVES (V+) 4.0 BREAD & CHIPOTLE AIOLI 4.0 ALSTON'S BEEF JERKY 4.0

## STARTERS

**HIGHLAND SMOKED SALMON** 8.0  
CRISPY SKIN, LEMON & CHERVIL EMULSION

**BURRATA (V)** 8.0  
PEAS, BROAD BEANS, MINT, HERB OIL

**COLEY & SERRANO HAM** 9.0  
TARTARE SAUCE, BATTER SCRAPS

**PASTRAMI RAREBIT CROQUETTES** 8.0  
CHIPOTLE AIOLI

## MAINS

**WHOLE BAKED SEABASS** 18.0  
BROCCOLI, KALE, PEAS, CHIMICHURRI

**CHICKEN & CHORIZO LINGUINI** 14.0  
CLOTTED CREAM, TOMATO, SMOKED PAPRIKA

**CORIANDER GRATINATED AUBERGINE (V+)** 13.0  
ALMOND CAPONATA

## DESSERTS

**VANILLA POACHED PEAR (V)** 7.0  
GRANOLA CRUMBLE, CRÈME ANGLAISE

**STICKY TOFFEE PUDDING (V)** 7.0  
SALTED CARAMEL SAUCE, CAFÉ LATTE ICE CREAM

**CITRUS SUNDAE (V)** 7.0  
ICE CREAM, LIME SPONGE, PASSIONFRUIT CURD,  
CANDIED LEMON, GRAPEFRUIT POWDER

**CHOCOLATE & MARSHMALLOW BROWNIE** 7.0  
VANILLA ICE CREAM

## BUTCHER'S CUTS

WEDNESDAYS & THURSDAYS

ENJOY OUR BUTCHER'S CUTS, SIDES AND SAUCES  
PLUS A BOTTLE OF HOUSE WINE FOR £50

*\*ASK STAFF FOR DETAILS*

## STEAKS

ALL OUR TWEED VALLEY STEAKS ARE HAND SELECTED BY OUR EAST LOTHIAN MASTER BUTCHER JOHN GILMOUR; HE ONLY PICKS 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.



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SERVED WITH A CHOICE OF CHIPS, MASH OR SALAD AND A SAUCE

**250G RUMP** 22.0  
**250G FILLET** 37.0  
**300G RIBEYE** 31.0  
**300G SIRLOIN** 31.0  
**500G CÔTE DE BOEUF** 43.0

## TO SHARE

**500G CHATEAUBRIAND** 65.0  
**500G ROLLED RUMP CAP** 50.0

## SAUCES & BUTTERS

ADD EXTRA SAUCE 2.0

**GARLIC & HERB BUTTER (V)**  
**CHIPOTLE AIOLI (V)**  
**PEPPERCORN SAUCE**  
**BEARNAISE (V)**  
**CHIMICHURRI (V+)**

## SIDES

**CHORIZO IN RIOJA SAUCE** 5.5  
**DOUBLE COOKED CHIPS (V+)** 4.5  
**BEER BATTERED ONIONS (V+)** 4.5  
**CREAMED SPINACH & NUTMEG** 4.5  
**HOUSE SALAD (V+)** 4.5  
**CHIPOTLE MAC & CHEESE (V)** 4.5  
**BUTTERED GREENS (V)** 4.5

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

# ALSTON BAR & BEEF

## COCKTAILS

GIN SMASH	8.5
RASPBERRY ROYALE	8.5
BARREL-AGED NEGRONI	9.5
ORANGE & BASIL GIMLET	8.5

## BEER & CIDER

### DRAUGHT

TENNENTS	4.5
BOX FACTORY PILSNER (GLUTEN FREE)	5.7
BLACKSTAR TELEPORTER	5.7
DISCO FORKLIFT MANGO IPA	5.1
7 PEAKS IPA	5.5
BEARFACE LAGER	5.1

### BOTTLED

PERONI	4.5
CORONA	4.5
BUDVAR	5.0
ESTRELLA (GLUTEN FREE)	4.5
FURSTENBURG	5.0
ASBALL CIDER	4.8
KOPPABERG STRAWBERRY & LIME	5.0
MAGNERS ORIGINAL	4.6

**SCAN HERE**

TO VIEW OUR FULL DRINKS MENU



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

## WINE

### WHITE WINE

	175ML	CARAFE	BOTTLE
<b>CHARDONNAY</b> MOON HARVEST, AUSTRALIA	6.5	13.0	25.0
<b>PINOT GRIGIO</b> BRUME DI MONTE, ITALY	6.7	13.5	26.0
<b>VIIGNIER</b> CÔTES SE THONGUE, FRANCE	6.0	12.5	24.0
<b>RIOJA BLANCO</b> LUBERRI ZURI, SPAIN	6.7	13.5	26.0
<b>PICPOUL DE PINET</b> JADIX, FRANCE	6.6	14.0	28.0
<b>SAUVIGNON BLANC</b> PENCARROW, NEW ZEALAND	7.5	15.0	30.0

### RED WINE

	175ML	CARAFE	BOTTLE
<b>MERLOT</b> OCHAGAVIA, CHILE	6.5	13.5	26.0
<b>SHIRAZ</b> LONG BEACH, SOUTH AFRICA	6.5	13.5	26.0
<b>MALBEC</b> FINCA LA FLORENCIA, ARGENTINA	7.0	14.0	27.0
<b>MONTEPULCIANO D'ABRUZZO</b> POGGIO ANIMA, ITALY	7.0	14.0	27.0
<b>RIOJA</b> SEIS DE LUBERRI, SPAIN	8.0	16.0	30.0

### ROSE WINE

	175ML	CARAFE	BOTTLE
<b>ROSE MONTROSE</b> DOMAINE MONTROSE, FRANCE	5.6	11.0	21.0

### SWEET WINE

	125ML	BOTTLE
<b>SAUTERNES</b> CHATEAU PETIT VÉDRINES, FRANCE	9.0	26.0

### SPARKLING WINE

	125ML	BOTTLE
<b>PROSECCO</b> DON GALLO, ITALY	6.5	32.0
<b>SPARKLING ROSE</b> BARTON & GUESTIER, FRANCE	7.0	35.0
<b>FORGET BRIMONT</b> REIMS, FRANCE	9.0	49.0

WE ALSO HAVE AN EXTENSIVE RANGE OF WINES  
AVAILABLE BY THE BOTTLE. PLEASE ASK TO SEE  
OUR EXTENDED WINE LIST MORE MORE INFORMATION