

ALSTON BAR & BEEF

GIN SMASH
RASPBERRY ROYALE

GIN COCKTAILS

RHUBARB BLUSH
ORANGE & BASIL GIMLET

BITES

MARINATED OLIVES (V+) 4.0 SOUR DOUGH & TRUFFLE AIOLI 4.0 ALSTON'S BEEF JERKY 5.0

STARTERS

LENTIL DAHL SOUP (V+) 8.0
FRIED BREAD WITH SATAY SAUCE & CORIANDER CHUTNEY

AYRSHIRE HAM HOCK ROULADE 9.0
CAULIFLOWER CHEESE PUREE, PICKLED MUSTARD SEEDS, CRISPY SHALLOTS

SCALLOPS & STORNOWAY BLACK PUDDING 14.0
CELERIAC & LEMON SOUP, SHAVED FENNEL

BEETROOT TART TATIN (V) 9.0
WHIPPED FETA, CANDIED GRAPEFRUIT

MAINS

PULLED TURKEY, CHIPOLATA & LARDON PIE 16.0
BEEF DRIPPING ROAST POTATOES, SHREDDED HISPI CABBAGE WITH TARRAGON & CRANBERRY

SPINACH & ARTICHOKE GNOCCHI (V+) 15.0
GRILLED LEEKS, CRANBERRY COMPOTE, CHESTNUT CRUMBLE

MULLED WINE BRAISED FEATHER BLADE OF BEEF 20.0
BEEF DRIPPING ROAST POTATOES, SHREDDED HISPI CABBAGE WITH TARRAGON & CRANBERRY

PAN ROASTED HAKE 18.0
JERUSALEM ARTICHOKE PUREE, ROAST ARTICHOKE, SCALLOP ROE CRUMB, RED WINE SAUCE

DESSERTS

GINGER & LEMON MILLE-FEUILLE 7.0
MULLED SPICED POACHED PEAR, CLOTTED CREAM ICE CREAM

CHOCOLATE & CLEMENTINE TORTE (V+) 7.0
CRANBERRY COMPOTE, VANILLA ICE CREAM

MINCE PIE BLONDIE 7.0
SALTED CARAMEL SAUCE, TOASTED ALMOND PRALINE

CHRISTMAS PUDDING 7.0
BRANDY & CINNAMON SAUCE

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.



SERVED WITH CHIPS & A SAUCE OR BUTTER

250G D-RUMP 23.0
250G FILLET 37.0
300G RIBEYE 32.0
300G SIRLOIN 32.0
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)
ROMESCO SAUCE (V+)
CHIPOTLE BEARNAISE (V)
CHIMICHURRI (V+)
GARAM MASALA BUTTER (V)
GREEN PEPPERCORN SAUCE

SIDES

HOUSE SALAD & VINAIGRETTE (V+) 4.5
TURMERIC ROASTED CAULIFLOWER CHEESE (V) 4.5
CREAMED SPINACH & NUTMEG (V+) 4.5
POPCORN SATAY GLAZED TURKEY 4.5
FENNEL, CRANBERRY & GRAPEFRUIT SLAW (V+) 4.5
BEER BATTERED ONIONS (V) 4.5
WHIPPED POTATOES (V+) 4.5

ALSTON BAR & BEEF

COCKTAILS

GIN SMASH	8.0
RASPBERRY ROYALE	8.0
RHUBARB BLUSH	8.0
ORANGE & BASIL GIMLET	8.0

BEER & CIDER

DRAUGHT

TENNENTS	4.5
DISCO FORKLIFT TRUCK	5.1
BLACK STAR TELEPORTER	5.7
DRYGATE PILSNER	5.7
BEARFACE LAGER	5.1
SEVEN PEAKS IPA	5.5

BOTTLED

PERONI	4.5
CORONA	4.5
BUDVAR	5.0
ESTRELLA (GLUTEN FREE)	4.5
FURSTENBURG	5.0
ASPALL 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
TO VIEW ALL OF OUR MENUS
AND PROMOTIONS

WINE

WHITE WINE

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

RED WINE

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

ROSE WINE

	175ML	CARAFE	BOTTLE
ROSE MONTROSE DOMAINE MONTROSE, FRANCE	5.6	11.0	21.0

SWEET WINE

	125ML	BOTTLE
SAUTERNES CHATEAU PETIT VÉDRINES, FRANCE	9.0	26.0

SPARKLING WINE

	125ML	BOTTLE
PROSECCO DON GALLO, ITALY	6.5	32.0
SPARKLING ROSE BARTON & GUESTIER, FRANCE	7.0	35.0
FORGET BRIMONT 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