

ALSTON BAR & BEEF

GIN SMASH
EVERYTHING'S ROSY

GIN COCKTAILS

BARREL-AGED NEGRONI
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

RED WINE

	175ML	250ML	BOTTLE
MERLOT OCHAGAVIA, CHILE	6.00	8.65	26.00
SHIRAZ LONG BEACH, SOUTH AFRICA	5.50	7.50	23.50
MALBEC FINCA LA FLORENCIA, ARGENTINA	6.55	9.35	28.0
MONTEPULCIANO D'ABRUZZO POGGIO ANIMA, ITALY	6.75	9.70	29.0
RIOJA SEIS DE LUBERRI, SPAIN	7.70	11.00	33.00
BORDEAUX SUPERIEUR CHATEAU MEAUME, FRANCE	7.45	10.60	32.00
PINOT NOIR PENCARROW, NEW ZEALAND			39.00
PRIORAT MAS MARTINET, SPAIN			41.00
MALBEC OBRA PRIMA FAMILIA CASSONE, ARGENTINA			41.00
CABERNET SAUVIGNON POPPY, PASO ROBLES, USA			50.00
SAINT-EMILION GRAND CRU CHATEAU VALADE, FRANCE			75.00
BAROLO AZELIA, ITALY			90.00

WHITE WINE

	175ML	250ML	BOTTLE
CHENIN BLANC LONG BEACH, SOUTH AFRICA	5.50	7.50	23.50
PINOT GRIGIO BRUME DI MONTE, ITALY	6.00	8.65	26.00
VOIGNIER DOMAINE MONTROSE, FRANCE	6.55	9.35	28.00
PICPOUL DE PINET JADIX, FRANCE	7.45	10.60	32.00
SAUVIGNON BLANC PENCARROW, NEW ZEALAND	7.70	11.00	33.00
RIESLING AUGUST 'R' KESSELER, GERMANY			36.00
CHABLIS GRAND CRU PRIEURE ST COME, FRANCE			55.00
MOUNTADAM CHARDONNAY HIGH EDEN, AUSTRALIA			39.00

ROSE WINE

	175ML	250ML	BOTTLE
GRENACHE ROSÉ DOMAINE MONTROSE, FRANCE	5.50	7.50	23.50
PINOT GRIGIO BLUSH , BRUME DI MONTE, ITALY			26.00

DESSERT WINE

	50ML	BOTTLE
SAUTERNES CHATEAU PETIT VEDRINES, FRANCE	4.00	30.00

SPARKLING

	125ML	BOTTLE
DAL BELLO BRUT TREVISO, ITALY	6.00	36.00
FORGET BRIMONT BRUT 1ER CRU REIMS, FRANCE	11.00	66.00
FORGET BRIMONT BRUT ROSE 1ER CRU REIMS, FRANCE	11.00	66.00
BOLLINGER SPECIAL CUVÉE REIMS, FRANCE		90.00
LAURENT PERRIER ROSE BRUT NV REIMS, FRANCE		90.00
RUINART BLANC DE BLANC REIMS, FRANCE		100.00
DOM PERIGNON VINTAGE 2009 EPERNAY, FRANCE		200.00

SCAN HERE

TO VIEW OUR FULL DRINKS MENU



OR VISIT ALSTONGLASGOW.CO.UK
TO VIEW ALL OF OUR MENUS
AND PROMOTIONS