

# ALSTON BAR & BEEF

GIN SMASH  
RASPBERRY ROYALE

## GIN COCKTAILS

BARREL-AGED NEGRONI  
ORANGE & BASIL GIMLET

## BITES

ALSTON'S BEEF JERKY	5.0
BREAD & SEA SALT BUTTER (V)	4.0
GORDAL OLIVES (V+)	4.0

## STARTERS

<b>ORKNEY SCALLOPS &amp; ROAST CHICKEN WING</b>	14.0
SWEETCORN PUREE, BOURBON SAUCE, CORN KERNEL & CHICKEN SALT CRUMB	
<b>STUFFED PIQUILLO PEPPERS (V)</b>	8.0
CHICKPEAS, FETA, ROSEMARY, TOMATO, CHILLI, SALSA VERDE	
<b>CONFIT DUCK LEG &amp; JUNIPER TERRINE</b>	9.0
BARREL AGED NEGRONI MARMALADE, TOASTED BRIOCHE	
<b>HERB MARINATED AYRSHIRE PORK FILLET</b>	9.0
GRILLED POLENTA, APRICOT CHUTNEY, SAGE CRISPS	
<b>SHREDDED FEUILLE DE BRICK TIGER PRAWNS</b>	12.0
CHILLI & LIME YOGURT, BASIL OIL	

## MAINS

<b>PEANUT CRUSTED COD</b>	18.0
MASSAMAN CURRY SAUCE, THAI SPICED POTATOES	
<b>SMOKED CHICKEN, CHILLI &amp; LIME SALAD</b>	16.0
FETA, PICKLED CUCUMBER, MINT, BASIL, TOMATO VINAIGRETTE	
<b>BRAISED TWEED VALLEY OX CHEEK RAGU</b>	19.0
PESTO PAPPARDELLE, PARMESAN	
<b>CARAMELISED CAULIFLOWER (V+)</b>	15.0
HERB BULGUR WHEAT, PICKLED RED ONION, PUMPKIN SEEDS, COCONUT TZATZIKI	

## SUNDAY ROASTS

AVAILABLE EVERY SUNDAY  
12 - 6PM (OR UNTIL THEY ARE GONE)

2 COURSES FOR £20 / 3 COURSES FOR £24

## 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

<b>250G D-RUMP</b>	23.0
<b>255G FILLET</b>	38.0
<b>300G RIBEYE</b>	32.0
<b>300G SIRLOIN</b>	32.0
<b>450G CÔTE DE BOEUF</b>	43.0

## TO SHARE

<b>500G CHATEAUBRIAND</b>	65.0
<b>1KG PORTERHOUSE</b>	85.0

## SAUCES & BUTTERS

ADD EXTRA SAUCE 2.0

TRUFFLE BEARNAISE  
PEPPERCORN  
GARLIC & HERB BUTTER  
BORDELAISE  
SALSA VERDE  
MASSAMAN CURRY

## SIDES

<b>GLAZED CHORIZO &amp; PUMPKIN SEEDS</b>	6.0
<b>BEER BATTERED ONIONS (V)</b>	5.0
<b>JALAPENO MAC &amp; CHEESE (V)</b>	6.0
<b>BABY GEM SALAD (V)</b>	5.0
<b>CHILLI &amp; GARLIC MUSHROOMS (V)</b>	5.5
<b>OX CHEEK MAC &amp; CHEESE</b>	6.5
<b>SPRING GREENS WITH PEAS &amp; TARRAGON (V)</b>	5.0
<b>DOUBLE COOKED TRUFFLE &amp; PARMESAN CHIPS</b>	5.0

# ALSTON BAR & BEEF

## RED WINE

	175ML	250ML	BOTTLE
<b>SHIRAZ</b> LONG BEACH, SOUTH AFRICA	6.00	8.65	26.00
<b>MERLOT</b> OCHAGAVIA, CHILE	6.35	9.00	27.00
<b>MALBEC</b> FINCA LA FLORENCIA, ARGENTINA	6.55	9.35	28.00
<b>MONTEPULCIANO D'ABRUZZO</b> POGGIO ANIMA, ITALY	6.75	9.70	29.00
<b>RIOJA</b> SEIS DE LUBERRI, SPAIN	7.70	11.00	33.00
<b>BORDEAUX SUPERIEUR</b> CHATEAU MEAUME, FRANCE	7.45	10.60	32.00
<b>PINOT NOIR</b> PENCARROW, NEW ZEALAND			39.00
<b>PRIORAT</b> MAS MARTINET, SPAIN			41.00
<b>MALBEC OBRA PRIMA</b> FAMILIA CASSONE, ARGENTINA			41.00
<b>CABERNET SAUVIGNON</b> POPPY, PASO ROBLES, USA			50.00
<b>SAINT-EMILION GRAND CRU</b> CHATEAU VALADE, FRANCE			75.00
<b>BAROLO</b> AZELIA, ITALY			90.00

## WHITE WINE

	175ML	250ML	BOTTLE
<b>CHENIN BLANC</b> LONG BEACH, SOUTH AFRICA	6.00	8.65	26.00
<b>PINOT GRIGIO</b> BRUME DI MONTE, ITALY	6.35	9.00	27.00
<b>VOIGNIER</b> DOMAINE MONTROSE, FRANCE	6.55	9.35	28.00
<b>PICPOUL DE PINET</b> JADIX, FRANCE	7.45	10.60	32.00
<b>SAUVIGNON BLANC</b> PENCARROW, NEW ZEALAND	7.70	11.00	33.00
<b>RIESLING</b> AUGUST 'R' KESSELER, GERMANY			36.00
<b>MOUNTADAM CHARDONNAY</b> HIGH EDEN, AUSTRALIA			39.00
<b>CHABLIS GRAND CRU</b> PRIEURE ST COME, FRANCE			55.00

## ROSE WINE

	175ML	250ML	BOTTLE
<b>GRENACHE ROSÉ</b> DOMAINE MONTROSE, FRANCE	6.00	8.65	26.00
<b>PINOT GRIGIO BLUSH</b> , BRUME DI MONTE, ITALY			28.00

## DESSERT WINE

	50ML	BOTTLE
<b>SAUTERNES</b> CHATEAU PETIT VEDRINES, FRANCE	4.00	30.00

## SPARKLING

	125ML	BOTTLE
<b>DAL BELLO BRUT</b> TREVISO, ITALY	6.50	39.00
<b>FORGET BRIMONT BRUT 1ER CRU</b> REIMS, FRANCE	11.00	66.00
<b>FORGET BRIMONT BRUT ROSE 1ER CRU</b> REIMS, FRANCE	11.00	66.00
<b>BOLLINGER SPECIAL CUVÉE</b> REIMS, FRANCE		90.00
<b>LAURENT PERRIER ROSE BRUT NV</b> REIMS, FRANCE		90.00
<b>RUINART BLANC DE BLANC</b> REIMS, FRANCE		100.00
<b>DOM PERIGNON VINTAGE 2009</b> EPERNAY, FRANCE		200.00

**SCAN HERE**

TO VIEW OUR FULL DRINKS MENU



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TO VIEW ALL OF OUR MENUS  
AND PROMOTIONS