

ALSTON BAR & BEEF

ROYAL PASSAGE

Hayman's London Dry, lychee liqueur, lime juice, grenadine & cranberry juice served tall over ice

GIN SMASH

Hayman's London Dry gin, lemon juice, mint & green tea syrup smashed together in a glass

**PRE-DINNER
DRINKS**
ALL 8

MILLERS MARTINI

Martin Millers Gin, Dry Vermouth & Bitters served straight up with your choice of garnish.

SILVER FIZZ

Haymans Old Tom, lemon juice, lime juice, cane syrup, egg white & orange bitters served straight up

STARTERS

Soup of the Day (v).....5 Brioche roll & salted butter	Chicken Liver Pate.....6 Toast & red onion chutney
Red Onion & Goats Cheese Tart (v).....6 Roast fig & walnut pesto	Marinated Pork Fillet.....6 Black pudding, apple compote & fried bread
Stuffed Picuillo Pepper (v).....6 Chickpea, spinach, cumin & tomato sauce	Pan Fried Salmon.....7 Diced potato, chorizo, tomato & basil puree
Scallops & Beef Shortrib.....11 Butternut squash puree & charred lemon	Corn on the Cob & Spiced Pork.....7 Oyster, soy & chilli sauce

Beef & Cheese Box

Pastrami, bresaola, baked cheese, red onion chutney, mustard, olives, cornichons & toast

15

STEAK

All our Tweed Valley Beef is hand selected by our East Lothian master butcher John Gilmour, he only picks the best Limousin 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.

FOR ONE

250g dry-aged D-Rump.....20
300g dry-aged Rib-Eye.....26
300g dry-aged Sirloin.....28
227g dry-aged Fillet.....30
500g dry aged T-Bone.....35
250g Lamb Rump.....18

FOR TWO

Assiette of Steak (Rump, Rib-Eye & Iron) 700g.....55
600g Chateaubriand.....65

EXTRAS

Cashel Blue Sauce.....4
Seafood Top of The Day.....POA
Whipped Bone Marrow with Garlic & Herbs.....4
Extra Sauce/Butter.....1

All steaks are served with your choice of chips, salad or mash and sauce or butter

SAUCE/BUTTER - Garlic & Sage Butter, Bearnaise Sauce, Onion & Rosemary Jus or Pepper Sauce

MAINS

Maple Pork Chop.....15 Stornoway black pudding, caramelised apple, roast baby potatoes & dried sage leaves	Mushroom & Leek Risotto (v).....13 Cashel blue cheese, basil & walnut pesto
Rib Eye Steak Salad.....16 Baby potatoes, confit tomatoes, dried corn, lettuce, cashel blue, cornichons, olives, croutons & beef dripping dressing	The Alston Burger.....16 Topped with spiced pulled pork, Swiss cheese, truffle & black pepper mayo, lettuce & skinny fries
Alston's Mixed Grill.....25 Beef rump, Stornoway black pudding, gammon, bone marrow, beef sausage, chips, onion & rosemary jus	Ballotine of Chicken.....14 Stuffed with pistachio & lemon thyme, potato fondant, green beans & jus
	Seafood Linguine.....18 Scallops, crayfish & salmon with a white wine, tomato, chilli & coriander broth

EVERY WEDNESDAY



STEAK
&
LOBSTER

250G DRY AGED RUMP STEAK **or** 1/2 NORTH ATLANTIC LOBSTER **or** NORTH ATLANTIC LOBSTER ROLL

CHOOSE ANY TWO WITH SKINNY FRIES, GARLIC BUTTER & A BOTTLE OF HOUSE WINE FOR £40!

SIDES

£3 EACH

Roast Tomatoes
Sautéed Mushrooms
Battered Onions
House Salad
Buttered Greens

£4 EACH

Parmesan & Truffle Chips
Sweet Potato Chips
Tin of Bread & Butter
Corn & Garlic Butter
Truffled Mac'n'Cheese



Proudly a Member of
The Scotch Beef Club

Please let us know of any allergies.

A discretionary 10% service charge will be added to tables of 6 or more.