

ALSTON

BAR & BEEF

RASPBERRY ROYALE

MANCHESTER RASPBERRY GIN SHAKEN WITH APPLE JUICE, LIME JUICE AND TOPPED WITH PROSECCO.

9.0

CATHEDRAL BEES KNEES

MANCHESTER THREE RIVERS GIN SHAKEN WITH MANCHESTER CATHEDRAL HONEY AND LEMON JUICE.

9.0

NEGRONI

THOMAS DAKIN GIN, CAMPARI AND BELSAZAR RED VERMOUTH, STIRRED WITH ORANGE PEEL AND GARNISHED WITH AN ORANGE TWIST.

8.5

ESPRESSO MARTINI

STOLICHNAYA VODKA SHAKEN WITH FRESH ESPRESSO, COFFEE LIQUEUR AND SUGAR SYRUP.

8.0

STARTERS

STEAK TARTARE

BONE MARROW AIOLI, PICKLED MUSHROOMS, CRACKED BLACK PEPPER VINAIGRETTE, GARLIC CROUTON

9.0

SOUP OF THE DAY

BRIOCHE ROLL & SALTED BUTTER

5.5

ARBROATH SMOKIE & CROWDIE ROULADE

CHARRED CORN, BAKED POTATO FOAM, PARMESAN TUILE

7.0

TWEED VALLEY LAMB BELLY

ANCHOVY KEDGEREE, LEMON & CORIANDER OIL

7.0

SEARED SCALLOPS & BURNT ENDS

BUTTERNUT PUREE, CRISPY ONIONS, GREEN CHILLI EMULSION

12.0

CAULIFLOWER PAKORA

SPICED MANGO & ONION CHUTNEY, TURMERIC YOGHURT

6.0

STUFFED PIQUILLO PEPPERS

WALNUT PESTO RISOTTO

6.0

OCTOPUS & CHORIZO

ROAST BONE MARROW JUS, FRIED POTATOES, HERBS

7.0

MAINS

AYRSHIRE PORK CHOP

CURRIED ONION PUREE, ROAST AUBERGINE, SMOKED PAPRIKA, SPICED CHICKPEAS, SPINACH, LEMON, GARLIC

16.0

ROAST CHICKEN BREAST

MUSHROOM & THYME STUFFING, POTATO FONDANT, GRILLED BABY LEEKS, PORT & TRUFFLE SAUCE

16.0

GRILLED BREAM

COCONUT RICE, CRISPY BIRYANI ONIONS, DHAL SAUCE

16.0

BEETROOT & GOATS CHEESE RISOTTO

ROAST PUMPKIN SEEDS, WALNUT, BASIL

13.0

ALSTON BURGER

BRIOCHE, PULLED BRISKET, SWISS CHEESE, SMOKED CHILLI MAYO, LETTUCE, FRIES

16.0

CRAB LINGUINE

BISQUE SAUCE, SHAVED FENNEL, CORIANDER, LIME

14.0

THAI STEAK

RICE NOODLES, BOK CHOY, GRILLED CORN, SESAME SEEDS, SOY & LEMONGRASS DRESSING

16.0

SIDES

SKIN ON CHIPS

4.0

PAN FRIED GARLIC MUSHROOMS

4.0

CAJUN SWEET POTATO FRIES

4.0

TRUFFLED MAC & CHEESE

4.0

BEER BATTERED ONIONS

4.0

HOUSE SALAD

4.0

BLISTERED PADRON PEPPERS & SMOKED SEA SALT

4.0

CONFIT GARLIC & PARMESAN CIABATTA

4.0

CREAMED SPINACH

4.0

MARKET VEGETABLES

4.0

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.

ALL STEAKS ARE SERVED WITH A CHOICE OF CHIPS, MASH, VEGETABLES OR SALAD & A CHOICE OF BUTTER OR SAUCE

250G D-RUMP 22.0 300G RIBEYE 30.0

300G SIRLOIN 30.0 227G FILLET 32.0

500G BONE IN RIBEYE 39.0 500G T-BONE 39.0

FOR TWO

600G CHATEAUBRIAND 65.0

ASSIETTE OF STEAK (FLANK, FLAT IRON, HANGER) 50.0

SEAFOOD TOPPER

PLEASE ASK FOR TODAY'S CATCH 6.0

SAUCES

GREEN PEPPERCORN

BÉARNAISE

BLUE CHEESE

BUTTERS

CHILLI & LIME

GARLIC & HERB

...ADD EXTRA SAUCE 1.0