

ALSTON

BAR & BEEF



AMARETTO SOUR

DISARONNO AMARETTO AND BULLIET RYE, SHAKEN WITH BITTERS, LEMON JUICE, EGGWHITE AND SUGAR SYRUP, GARNISHED WITH LEMON TWIST AND BITTERS TOP.

8.5

GIN AND GINGERBREAD

HAYMANS LONDON, BUILT WITH FRESH LIMEJUICE, SUGAR SYRUP, GINGER BEER AND TOPPED WITH A GINGER TOASTED FOAM.

9.0

BEE'S KNEES

MANCHESTER THREE RIVERS GIN, SHAKEN WITH MANCHESTER CATHEDRAL HONEY, LEMON JUICE, FINISHED WITH DEHYDRATED LEMON

9.5

RASPBERRY ROYALE

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

9.5

BITES

LEMON & HERB MARINATED OLIVES 4.0

SOUR DOUGH BREAD 4.0
BONE MARROW BUTTER

STARTERS

CONFIT PORK BELLY 9.0
SPICED CAULIFLOWER PUREE, APPLE COMPOTE, PORK SCRATCHINGS

AUBERGINE TARTARE (V+) 8.0
TERIYAKI DRESSING, PUFFED RICE NOODLES

CUMIN ROAST CAULIFLOWER (V) 8.0
APPLE, RAISINS, WHIPPED FETA, PUMPKIN SEED PESTO

SCOTTISH SALMON 9.0
PICKLED FENNEL, ORANGE SAUCE, DILL MASCARPONE, CRISPY SKIN

ROAST SCALLOPS 13.0
PROSCIUTTO, BLACK PUDDING CRUMB, GARDEN PEA VINAIGRETTE

COURGETTE & CORN FRITTERS (V) 8.0
CHILLI TZATZIKI

SMOKED CHICKEN RILLETES 8.0
GEM LETTUCE, PARMESAN TUILE, CAESAR DRESSING, BREADCRUMBS

FILLET OF BEEF CARPACCIO 11.0
ARTICHOKE, PICKLED RADISH, CRISPY SHALLOT RINGS, CHIMICHURRI

MAINS

BREADED CURRY BUTTER CHICKEN 17.0
SQUASH SAAG ALOO, CORIANDER

ALSTON BURGER 17.0
PULLED BRISKET, SWISS CHEESE, TRUFFLE MAYONNAISE, FRIES, PICKLE

ROAST HAKE 17.0
SEA VEGETABLES, HERB GNOCCHI, LEMONGRASS, CUCUMBER KETCHUP, GRILLED CUCUMBER

PUMPKIN & SAGE GNOCCHI (V) 16.0
ARTICHOKE, PUMPKIN SEEDS, PARMESAN, PEA SHOOTS, LEMON OIL

THAI STEAK 20.0
RICE NOODLES, BOK CHOY, CHILLI, GINGER, BEAN SPROUTS, THAI GREEN DRESSING

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** 31.0

300G SIRLOIN 31.0 **230G FILLET** 33.0

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

FOR TWO

CHATEAUBRIAND 70.0

BUTCHER'S CUTS (FLANK, FLAT IRON, HANGER) 60.0

SURF & TURF

KING PRAWNS 8.0
POACHED IN CAFÉ DE PARIS BUTTER

SAUCES & BUTTERS

ADD EXTRA SAUCE 2.0

PEPPERCORN SAUCE

BÉARNAISE

BLUE CHEESE SAUCE

GARLIC & HERB BUTTER

BONE MARROW BUTTER

CHIMICHURRI

SIDES

SKIN-ON TRUFFLE CHIPS 4.5

PORTOBELLO MUSHROOM & PUMPKIN SEED PESTO 4.5

ROAST CAULIFLOWER CHEESE 4.5

BEER BATTERED ONIONS 4.5

HOUSE SALAD & PEA VINAIGRETTE 4.5

SEASONAL GREENS 4.5

CAJUN SWEET POTATO FRIES 4.5

BRISKET MAC & CHEESE 4.5

PLAN
of the City of
GLASGOW.
1783.

ALSTON BAR & BEEF



THE ORIGINAL ALSTON BAR & BEEF IN GLASGOW IS LOCATED NEAR WHERE ALSTON STREET ONCE WAS - A BUSTLING THOROUGHFARE IN GLASGOW THAT WAS DEMOLISHED IN THE MID-1870S TO MAKE WAY FOR CENTRAL STATION. THE STREET RAN NORTH TO SOUTH THROUGH GRAHAMSTON, AN IMPORTANT LOCATION FOR GLASGOW'S GROWING INTERNATIONAL TRADE, PROVIDING PREMISES FOR PROCESSING AND STORING GOODS FOR DESPATCH TO COUNTRIES AROUND THE WORLD.

LIKE GLASGOW, MANCHESTER HAS A STRONG INDUSTRIAL HERITAGE AND THERE ARE MANY SIMILARITIES BETWEEN THE CITIES WHICH MAKE IT THE IDEAL LOCATION FOR THE FIRST ALSTON BAR & BEEF IN ENGLAND. THE HISTORIC CORN EXCHANGE WAS ORIGINALLY CONSTRUCTED ON THIS SITE IN 1837, THE AREA WAS KNOWN AS THE CORN AND PRODUCE EXCHANGE AND WAS A PLACE WHERE FARMERS AND MERCHANTS TRADED CEREAL GRAINS.



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