

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 & CAFÉ DE PARIS BUTTER	4.0
CAYENNE PEPPER DUSTED PORK SCRATCHINGS	4.0

STARTERS

COURGETTE MOUSSAKA CUMIN SPICED LAMB MINCE, BAKED COURGETTE, FETA, TAPENADE	8.0
SCALLOPS & CUCUMBER PICKLED MUSTARD SEEDS, LIME AI OLI,	13.0
GRILLED MACKEREL TOMATO CEVICHE, CHERVIL, WATERCRESS SALSA VERDE	8.0
SMOKED SALMON MARINATED ASPARAGUS, SALMON ROE, SORREL VINAIGRETTE, RYE CRISP BREAD	9.0
BROAD BEAN & PEA ARANCINI (V+) WATERCRESS & COCONUT YOGURT SAUCE, RED CHILLI, CORIANDER	8.0
KING PRAWN & CHICKEN KEBABS TURMERIC ROAST CORN COB, SPRING GREEN SLAW, CHILLI YOGURT	9.0
GRILLED ASPARAGUS & PASTRAMI PARMESAN CRISPS, TARRAGON SAUCE	8.0
HEIRLOOM TOMATOES (V) FETA, CHILLI OIL, BASIL, OLIVE TAPENADE	8.0

MAINS

SPRING 3 BONE RACK OF LAMB BRAISED GEM LETTUCE, PEAS, BROAD BEANS, PANCETTA, MINT JUS	23.0
ALSTON BURGER PASTRAMI, SWISS CHEESE, PICKLED CUCUMBER, BEARNAISE, FRIES,	17.0
CORN FED CHICKEN SUPREME TRUFFLED MASH, DIANE SAUCE, STEM BROCCOLI	17.0
PAN FRIED PLAICE ESCALIBADA, WATERCRESS SAUCE	17.0
SPICED CAULIFLOWER STEAK (V+) BUTTERNUT SQUASH SAAG ALOO, CHILLI SOYA YOGURT, POMEGRANATE, CORIANDER	17.0

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.

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SERVED WITH A CHOICE OF CHIPS, MASH OR SALAD AND A SAUCE

250G RUMP	22.0	300G RIBEYE	31.0
300G SIRLOIN	31.0	230G FILLET	33.0
500G BONE IN RIBEYE	39.0		

TO SHARE

600G CHATEAUBRIAND	70.0
BUTCHER'S CUTS (FLANK, FLAT IRON, HANGER)	60.0
1KG PORTERHOUSE	80.0

TO ADD ON

KING PRAWNS IN LEMON & CHILLI OIL	9.0
TWO FRIED EGGS	3.0

SAUCES & BUTTERS

ADD EXTRA SAUCE 2.0

PEPPERCORN	BÉARNAISE
BLUE CHEESE	GARLIC BUTTER
DIANE	CAFÉ DE PARIS

SIDES

WEDGE SALAD, PANCETTA & BLUE CHEESE	4.5
STEM BROCCOLI WITH CHILLI & ALMONDS	4.5
SKIN ON FRIES	4.5
HERB CRUMBED MAC N CHEESE	4.5
SPRING GREEN & APPLE SLAW	3.5
DOUBLE COOKED CHIPS	4.5
BATTERED ONIONS	4.5
SWEET POTATO FRIES	4.5
MUSHROOMS & SPINACH IN GARLIC OIL	4.5
MASHED POTATO	4.5
HOUSE SALAD	4.5
ROAST NEW POTATOES	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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