

RASPBERRY ROYALE

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

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.

ESPRESSO MARTINI

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

9.0

ANCHOVY KEDGEREE, LEMON & CORIANDER OIL

8.5

8.0

STARTERS -

STEAK TARTARE **SEARED SCALLOPS & BURNT ENDS** 9.0 12.0 BONE MARROW AIOLI, PICKLED MUSHROOMS, CRACKED BLACK BUTTERNUT PUREE, CRISPY ONIONS, GREEN CHILLI EMULSION PEPPER VINAIGRETTE, GARLIC CROUTON SOUP OF THE DAY **CAULIFLOWER PAKORA** 5.5 6.0 BRIOCHE ROLL & SALTED BUTTER SPICED MANGO & ONION CHUTNEY, TURMERIC YOGHURT ARBROATH SMOKIE & CROWDIE ROULADE 7.0 STUFFED PIQUILLO PEPPERS 6.0 CHARRED CORN, BAKED POTATO FOAM, PARMESAN TUILE WALNUT PESTO RISOTTO TWEED VALLEY LAMB BELLY 7.0 **OCTOPUS & CHORIZO** 7.0

MAINS —

AYRSHIRE PORK CHOP

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

ROAST CHICKEN BREAST

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

GRILLED BREAM

COCONUT RICE, CRISPY BIRYANI ONIONS, DHAL SAUCE

BEETROOT & GOATS CHEESE RISOTTO

16.0

BEETROOT & GOATS CHEESE RISOTTO
ROAST PUMPKIN SEEDS, WALNUT, BASIL

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

CRAB LINGUINE
BISQUE SAUCE, SHAVED FENNEL, CORIANDER, LIME

SIDES

THAI STEAK

RICE NOODLES, BOK CHOY, GRILLED CORN,

SESAME SEEDS, SOY & LEMONGRASS DRESSING

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

ROAST BONE MARROW JUS, FRIED POTATOES, HERBS

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 BUTTERS

GREEN PEPPERCORN CHILLI & LIME

BÉARNAISE GARLIC & HERB

BLUE CHEESE ...ADD EXTRA SAUCE 1.0

16.0

PLAN
of the City of
GLAS GOW.
1783.

ALSION BAR BEEF

THE ORIGINAL ALSTON BAR & BEEF 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 AND HERITAGE AND THERE ARE MANY SIMILARITIES BETWEEN THE CITIES WHICH MADE 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.



ALSTONMANCHESTER.CO.UK

CATHEDRAL ST | THE CORN EXCHANGE | MANCHESTER, M4 3TR
0161 804 5555 | INFO@ALSTONMANCHESTER.CO.UK