

FIZZ COCKTAILS //

NINA ROSE // £7

Bloom Jasmine & Rose gin, elderflower & prosecco

BRAMBLE SPRITZ // £7

Pasturepomp gin, lemon, blackberry & prosecco

FRENCH 75 // £10

Martin Miller's Gin with Cognac, lemon & Champagne

GRAPEFRUIT SPRITZ // £9

Chase pink grapefruit and pomelo, Woodchester Valley Sparkling Rose



BREAD & NIBBLES //

COOMBESHEAD FARM SOURDOUGH /
smoked butter, sea salt // £4

PORK SCRATCHINGS /
orchard sauce // £4

ROASTED PADRON PEPPERS /
cashew yogurt, shichimi // £4 [✓]

SHORT RIB CROQUETTES /
gochujang aioli // £5

NOCELLARA OLIVES /
garlic, rosemary & lemon // £4 [✓]

EXMOOR CAVIAR (30g) /
vodka creme fraiche, waffle crisps // £45

STARTERS //

CRISPY FRIED CHICKEN WINGS / soy & bourbon glaze,
pineapple kimchi slaw // £6.95

DUCK LIVER MOUSSE / chai pickles, crispy onions,
sourdough toast // £6.95

ASH-BAKED BEETROOT / cashew yogurt, muscat vinegar,
blackberries, dill, chia cracker // £6.95 [✓]

CARAMEL PORK BELLY / competition bbq sauce,
apple remoulade // £7.50

CORNISH MUSSELS / local cider, leeks,
smoked bacon, cream & sourdough // £7.50

CURED TROUT / dashi, soy cured egg, ginger,
avocado, wasabi, seaweed cracker // £8.95

CRISPY SQUID / roasted garlic aioli, lemon // £7.95

RAW BEEF / chopped fillet steak, charcoal mayonnaise,
apple, buckwheat, tapioca crackers // £8.95

STEAKS //

All our steaks are dry aged
for a minimum of 35 days, cooked
over charcoal and served with
a sauce of your choice...

RUMP 300g // £15.95
packed full of flavour,
a lean juicy steak

FILLET 200g // £24.95
the most tender cut of beef,
very buttery & exceptionally lean

SIRLOIN 250g // £18.50
nicely marbled with a good
layer of top fat

RIBEYE 300g // £22.50
highly marbled with lots of
fat, full on beefy flavour!

COTE DE BOEUF 650g // £36.50
large rib eye steak cooked on
the bone for extra flavour

HOUSE CUTS //

Large cuts for two to share or for the hungry,
house cuts are cut fresh everyday and
will vary in weight all served with a
choice of two sauces and two sides

PLEASE VIEW THE
BLACKBOARD
FOR TODAY'S WEIGHTS

CHÂTEAUBRIAND // £12.00 per 100g
the prized cut from the fillet,
exceptionally tender and lean

TOMAHAWK // £7.00 per 100g
the "dinosaur" steak, grilled on the
bone for maximum flavour, best served
medium to medium rare

PORTERHOUSE // £7.00 per 100g
two steaks in one, sirloin and fillet,
cooked on the bone

CLASSICS //

45 DAY DRY AGED BURGER // £14.50
double house ground dry aged
beef patty, bacon jam, roasted
garlic aioli, buttermilk bun, gouda
cheese, tomato, house pickles

FIRE ROASTED CHICKEN // £15.95
brown butter bearnaise, chips,
roasting juices

IMPOSSIBLE STEAK // £14.95 [✓]
watermelon, brined, smoked
and roasted served with chimichurri,
baby leaf salad & fries

FLAME GRILLED VEGETABLES // £11.50 [✓]
lapsang tofu, butterbean hummus,
grapefruit, baby shoots &
seaweed cracker

MARKET FISH // £
sustainable fish, roasted
over fire

ORIENTAL STEAK SALAD // £14.50
flame grilled steak, noodles, bok
choi, herbs, ginger & lemongrass
dressing

SAUCES

BROWN BUTTER BEARNAISE / BLUE CHEESE / CLASSIC PEPPERCORN / GARLIC BUTTER / SZECHUAN PEPPERCORN / CHIMICHURRI / MUSHROOM

SIDES // all £3.95

DRIPPING CHIPS /
sea salt, malt vinegar

TRUFFLE CHIPS /
cornish gouda cheese

NEW POTATOES /
house butter, herbs

MAC & CHEESE /
four cheeses, bacon crumb

SPINACH GRATIN /
leeks, cheese

SEASONAL GREENS / [✓]
olive oil

CABBAGE IN THE COALS /
bacon butter

EMBER BAKED POTATO /
gouda cheese, creme fraiche

ROASTED BEETS / [✓]
cashew yogurt, dukkah

GRILLED PORTOBELLO MUSHROOMS /
confit garlic, thyme

HERITAGE TOMATO SALAD / [✓]
shiso vinegar, smoked salt

GREEN SALAD /
soft lettuce, gouda, buttermilk
& preserved lemon dressing

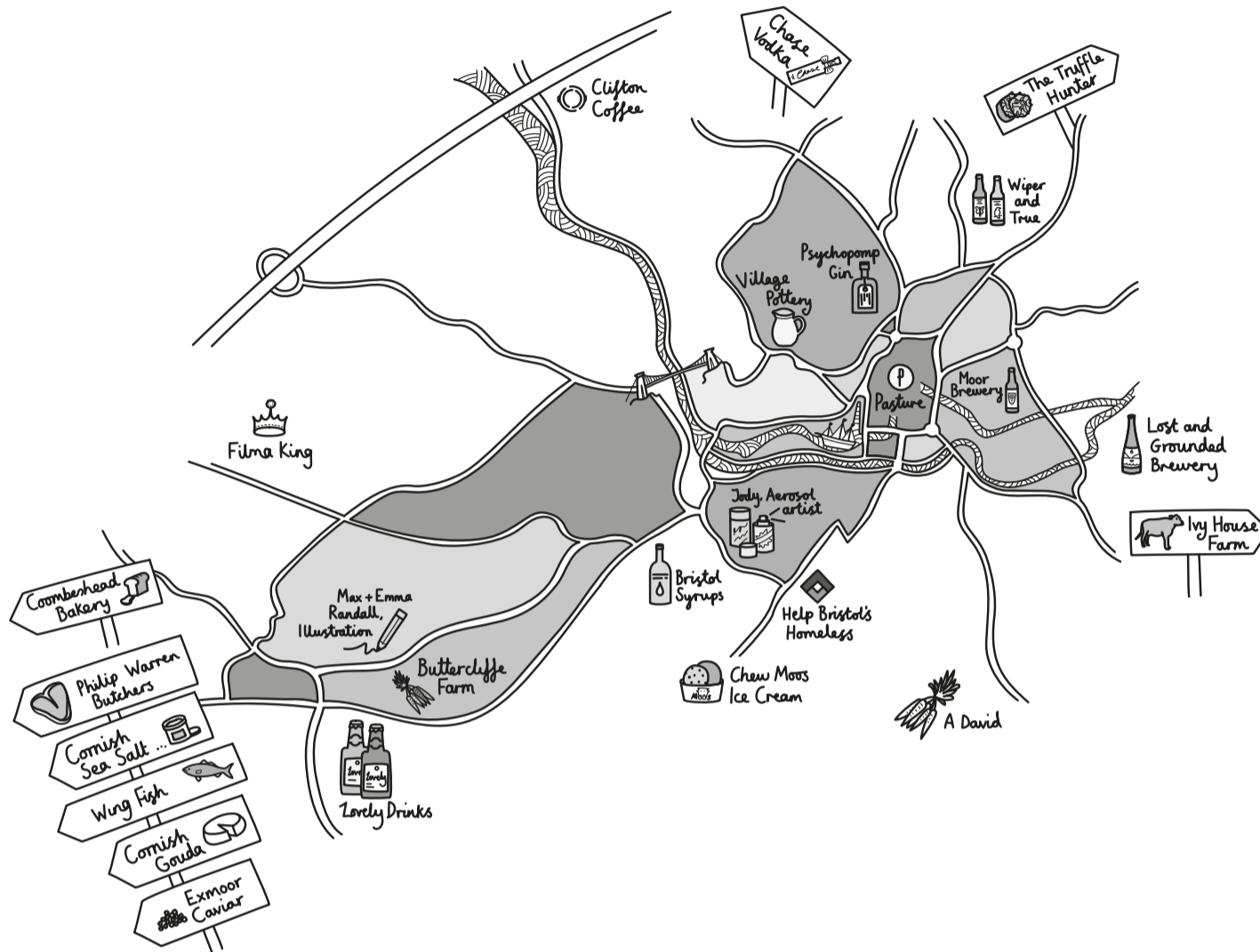
Most of our dishes can be tailored to cater for any allergens, please ask for guidance

@pasturebristol

pasture_bristol

[✓] vegan

The team at Pasture work hard to source the best ingredients and products from the South West. We select beef from farms in the South West all of which have been raised on pasture. Our in house butchers cut the steaks fresh for each service. By choosing to dine with us you are supporting our incredible artisan suppliers and producers below. We are proudly independent and proudly support independents”



OUR FRIENDS //

ARTHUR DAVID // 12 MILES

Established in 1962 and still proudly independent. Arthur David supplies us with our fruit & vegetables

BUTTERCLIFFE FARM // 2 MILES

Our farm in Long Ashton where fruit, vegetables herbs and flowers are grown for the restaurant. You can follow the story on instagram @buttercliffe_farm

BRISTOL SYRUPS // 2 MILES

The Bristol Syrup Company is a collaboration between Bristol based syrup expert Jem Rogers and award winning local bartenders

COOMBESHEAD FARM BAKERY // 110 MILES

Ben Glazer produces our incredible sourdough bread using heritage varieties of wheat which are farmed organically.

CORNISH SEA SALT // 148 MILES

The combination of the purest waters and The Lizard's rare geology give the salt a complexity and intensity of flavour, as well as a mineral richness that can't be found anywhere else in the world.

CHEW MOO'S ICE CREAM // 6 MILES

A small dairy farm that has been run by the family for over 80 years. The Guernsey cows overlook the glorious Chew Valley Lake from the fields.

CHASE VODKA // 60 MILES

Britain's first single estate distillery creating award winning spirits from the produce grown on their family farm

CORNISH GOUDA // 140MILES

The Cornish Gouda Company produces beautifully hand crafted artisan cheeses on a small family dairy farm in Cornwall.

CLIFTON COFFEE // 6 MILES

We are proud to serve their E1 project as our house espresso. Clifton source this coffee directly from the farm, visiting each year to cut out the turbulent coffee market and ensure a fair price and stable relationship for the farmer..

FISH FOR THOUGHT // 120 MILES

An Independently run Cornish business that is committed to sourcing the freshest seafood both ethically & sustainably

HELP BRISTOL'S HOMELESS // 3 MILES

To reduce our carbon footprint and support the community we filter and bottle our own Pasture water. We donate all of our profits from our bottled water to this amazing charity

IVY HOUSE FARM // 35 MILES

Geoff and Kim milk their herd of Jersey Cows throughout the year. During the warmer months the cows are let out to rich green pastures and during winter they are fed home grown organic silage. They have been a fully certified organic farm for over 20 years.

JODY // 0.5 MILES

Jody is a Bristol based aerosol artist. He started painting in 1987 alongside Inkie, Cheo and Banksy. He painted our amazing staircase

LOST AND GROUNDED // 2 MILES

Established in 2015 Alex and the team at Lost and Grounded supply us with our draft Lager beer, Keller Pills.

LOVELY DRINKS // 6 MILES

Lovely Drinks is a Bristol-based producer of premium pressés and sodas. They seek out the very best ingredients to make their award-winning range

MOOR BEER // 2 MILES

Moor kicked off the unfiltered beer movement in the UK. Moor beers are both delicious and vegan friendly

MAX & EMMA RANDALL // 3 MILES

Emma & Max have illustrated the map above and designed our kids' colouring sheets

PSYCHOPOMP DISTILLERY // 2 MILES

Danny and the team at Psychopomp distill our PasturePomp Gin. We buy this in bulk, store in our copper still and bottle the gin in house

PHILIP WARREN // 115 MILES

Established in 1880 in Launceston. The Warrens farm and sell indigenous breeds of British cattle from suckler herds raised on pasture including Red Devons, Angus, Dexters, Herefords and Galloways

THE VILLAGE POTTERY // 2 MILES

The Village Pottery have designed and created some of our incredible crockery, you can identify theirs by the signature underneath

THE TRUFFLE HUNTER // 35 MILES

Located in the quiet of the Cotswold countryside Truffle Hunter supply the best truffles sourced from the finest truffle regions across Europe, as well as hunting for delicious English truffles in Somerset & Wiltshire.

WIPER AND TRUE // 2 MILES

Alchemists & inquisitors - exploring ideas for new and enticing brews each and every day