

FIZZ COCKTAILS //

NINA ROSE // £7

Bloom Jasmine & Rose gin, elderflower & prosecco

OLD CUBAN // £8

Anjeo rum, lime, mint, sugar, 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

ROASTED PADRON PEPPERS /
cashew yogurt, shichimi // £4

NOCELLARA OLIVES /
garlic, rosemary & lemon // £4

PORK SCRATCHINGS /
orchard sauce // £4

SHORT RIB CROQUETTES /
gochujang aioli // £5

STARTERS //

CRISPY FRIED CHICKEN WINGS / soy & bourbon glaze,
pineapple kimchi slaw // £7.50

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

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

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

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

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

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

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 // £16.95
packed full of flavour,
a lean juicy steak

FILLET 200g // £26.95
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

MAC & CHEESE /
four cheeses, bacon crumb

CABBAGE IN THE COALS /
bacon butter

GRILLED PORTOBELLO MUSHROOMS /
confit garlic, thyme

TRUFFLE CHIPS /
cornish gouda cheese

SPINACH GRATIN /
leeks, cheese

EMBER BAKED POTATO /
gouda cheese, creme fraiche

HERITAGE TOMATO SALAD /
shiso vinegar, smoked salt

NEW POTATOES /
house butter, herbs

SEASONAL GREENS /
olive oil

ROASTED BEETS /
cashew yogurt, dukkah

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



WHITE WINE // by the glass & bottle

2018 Pecorino,
Terre de Chieti, Italy 13% // 175ml £4.85 // BTL £18

2018 Greco Fiano,
Basilicata, Italy 12% // 175ml £5.20 // BTL £22

2018 Urlar Organic Sauvignon Blanc,
Gladstone, New Zealand 12.5% // 175ml £6.50 // BTL £27

2017 Culver hill, Woodchester Valley,
Cotswolds, England 11.5% // 175ml £6.50 // BTL £28

2018 Costa & Pampa Chardonnay,
Chapadmalal, Argentina 13% // 175ml £6.75 // BTL £29

2017 Viognier, Ridgeback
Paarl, South Africa 13.5% // BTL £28

2017 Orpheus Bacchus, Woodchester Valley,
Cotswolds, England 12% // BTL £29

2017 Masi Colbaraca Soave Classico,
Veneto, Italy 13% // BTL £37

2017 Lievland Old Vines Chenin Blanc,
Paarl, South Africa 13.5% // BTL £48

2016 Chablis Grand Cru Les Clos,
Burgundy, France 13% // BTL £85

2016 Puligny-Montrachet, Olivier Leflaive
Burgundy, France 13% // BTL £95

RED WINE // by the glass & bottle

2017 Domaine La Prade Merlot,
Languedoc, France 13.5% // 175ml £4.95 // BTL £18

2017 Don David Malbec,
Salta, Argentina 14% // 175ml £6.75 // BTL £27 // Magnum £50

2015 Conde Valdemar Rioja Crianza,
Rioja, Spain 14% // 175ml £6.95 // BTL £29.50

2014 Primus Cabernet Sauvignon,
Maipo Valley, Chile 14% // 175ml £6.95 // BTL £29.50

2015 Norton Privada Malbec Blend,
Lujan de Cuyo, Argentina 14.5% // 175ml £8.75 // BTL £34

2017 Urlar Organic Pinot Noir,
Gladstone, New Zealand 13% // 175ml £8.95 // BTL £36

2015 Monastrell Old Vines,
Alicante, Spain 15% // BTL £32

2014 SGMV,
Paarl, South Africa 14% // BTL £34

2015 Tempranillo,
Ribera del Duero, Spain 14.5% // BTL £38

2012 Cahors Malbec Authentique,
Cahors, France 13% // BTL £40

2015 Organic Syrah Blend,
Colchagua Valley, Chile 14.5% // BTL £42

BIG REDS // by the bottle

2017 Gigondas Tradition Le Grand Montmirail,
Southern Rhône, France 13.5% // BTL £47

2014 Chateau Bernadotte,
Bordeaux, France 13% //BTL £49

2014 Pulenta VII Gran Corte,
Mendoza, Argentina 14.5% // BTL £65

2014 Pinot Noir,
Central Otago, New Zealand 13.5% // BTL £68

2013 Antica Napabella,
California, USA 14% // BTL £82

2016 Bodegas Caro,
Mendoza, Argentina 14% //BTL £90

For our RARE & ICONIC wines
please ask your waiter

ROSÉ //

Domaine Coste Rosé, NV
Languedoc, France 12.5%
// 175ml £5.20 // BTL £24

2019 Dunleavy Pinot Noir Rosé,
Somerset, England 11.5%
// 175ml £6 // BTL £26

FIZZ //

Prosecco,DOC
//125ml £6 // BTL £24

Prosecco di Valdobbiadene
// BTL £34

Woodchester Valley
Sparkling Rose, England
//125ml £9 // BTL £36

Gallimard Cuvée
Reserve Champagne
//125ml £9 // BTL £40

Jospeh Perrier Champagne
// BTL £48

Dunleavy Brut 2017,
Somerset, England
// BTL £45

NV Champagne Drappier
Rose Brut
// BTL £75

Bollinger,NV Special Cuvée
// BTL £80

Dom Perignon
// BTL £195

Krug
// BTL £195

BRISTOL DRAUGHT //

MOOR BEER //

NOR'HOP // £4.85
Ultra pale ale
ABV 4.1%

CLAUDIA // £4.90
Wheat beer
ABV 4.5%

WIPER & TRUE //

KALEIDOSCOPE // £4.95
Bright tropical pale ale
ABV 4.2%

RED ORANGE// £5.20
Hopped amber ale
ABV 4.7%

MILK SHAKE // £5.20
Milk stout
ABV 5.6%

LOST & GROUNDED //

KELLER PILS // £4.90
Pilsner malt un-filtered lager beer.
ABV 4.8%