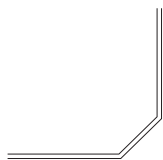




PASTURE COCKTAIL MENU //
SPRING // SUMMER 2021

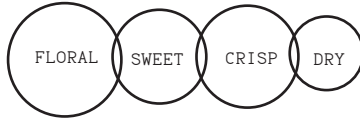


HOST //

The perfect introduction to your Pasture experience! Our aperitif style creations provide a bright & refreshing welcome, delicately stimulating your senses with sweet, floral & sparkling elegance and leaving your taste buds wanting more.//

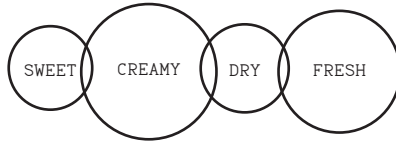
NINA ROSE // £9

Bloom jasmine & rose gin, elderflower and rose, sparkling wine



STRAWBERRIES & CREAM // £10

Fresh strawberry infused Chase vodka, peach tea, clarified milk, lemon, house Champagne



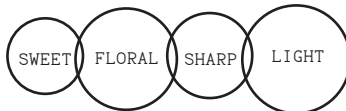
WATERMELON SUGAR HIGH // £9

Watermelon and raspberry ice lolly, sugar, citric acid, sparkling wine



RASPBERRY & HIBISCUS FIZZ // £9

Raspberry sorbet, hibiscus tea, sparkling wine

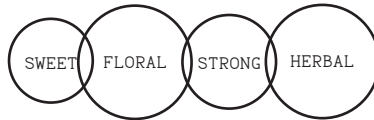


RESTAURANT //

Our 'Restaurant' section explores our seasonal twists on some of your most loved classics, using fresh & fruity ingredients to bring you a dose of summer sunshine. Fusing flavours like citrus and stone fruits, these cocktails are juicy, fun and soon to be some of your favourites.//

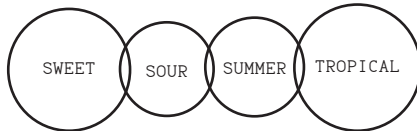
THE BOHEMIAN // £9

Chase GB gin, lime, elderflower, peach, Becherovka herbal liqueur, white wine.



PASTURE PASSION // £10

Chase vodka, passion fruit, vanilla, lime, sparkling wine



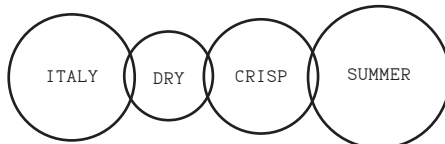
RASPBERRY & PISTACHIO ESPRESSO MARTINI // £10

Raspberry vodka, pistachio, espresso, Mr.Black coffee liqueur, demerara



PASTURE SPRITZ // £9

Aperol, apricot liqueur, peach bitters, sparkling wine

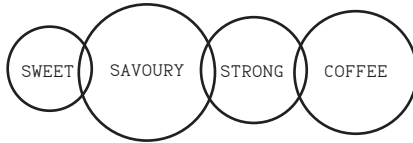


KITCHEN & GRILL //

Taking inspiration from our team of innovative chefs, we have combined technique with all things vibrant & vegetal to create a range of exciting 'foodie' cocktails that pair perfectly with our menu. Herbaceous, smoky or savoury, these drinks will compliment everything from starters to steaks.//

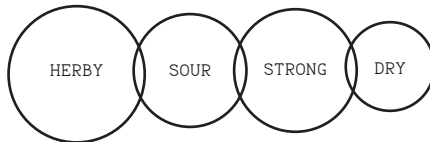
JUDES BEEF // £10

Beef fat washed cut rum, Mr. Black coffee liqueur, demerara, walnut bitters



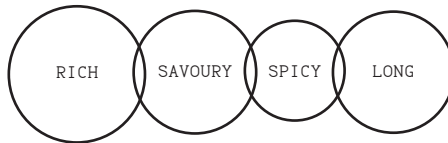
CHIMICHURI SOUTHSIDE // £9

Chase vodka, Brecon gin, Chimichuri, lemon, olive oil drops



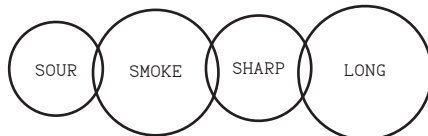
PASTURE BLOODY MARY // £8

Chase vodka, Fresh horseradish, celery salt, black pepper, hot sauce, lemon, tomato, Worcestershire sauce



LIGHT & SMOKY // £9

Espolon blanco tequila, yellow grapefruit, smoked Lapsang Souchong syrup, lime, orange bitters

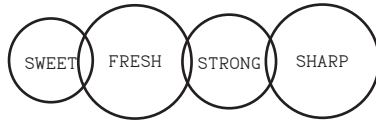


THE BAR //

Delve into our range of bartender favourites! Sleek & sophisticated, this section features homemade ingredients, unique blends and fragrant infusions which will transport you to a garden of aromatic herbs, fresh flowers & ripe fruits.//

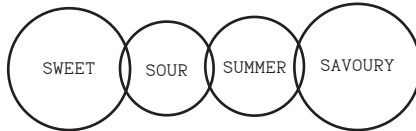
PINEAPPLE EXPRESS // £9

Pineapple infused cachaca, kaffir lime, tonic reduction



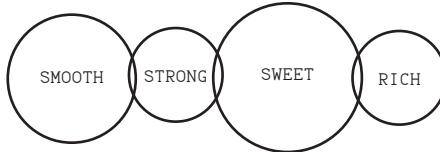
DILL & LEMONGRASS MARGARITA // £9

Cazcabel blanco tequila, citrus, agave nectar, dill and lemongrass water



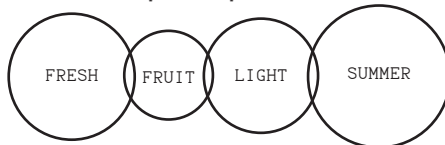
BANANA OLD FASHIONED // £10

Banana infused house whiskey blend, demerara, chocolate bitters



ARCHIES SWIZZLE // £9

Martin Millers gin, lemon, orgeat, Green Chartreuse herbal liqueur, apricot



UNDERGROUND BAR //

Your Pasture experience doesn't have to end after your meal; elevate it to the next level with our selection of daring, indulgent & highly innovative Pasture signature cocktails. These drinks are darker, stronger & richer than the rest; guaranteed to leave even the most serious cocktail connoisseurs impressed. Whether you want something smoky, spicy or sweet, these drinks make a delicious night cap, rounding off your evening in style.//

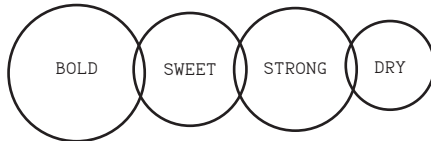
PROSCIUTTO NEGRONI // £10

Martin Millers Westbourne gin, prosciutto infused negroni,
house vermouth blend



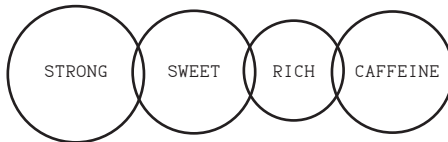
ALRIGHT ALRIGHT ALRIGHT // £10

Wild Turkey Longbranch bourbon, Falernum, demerara, honey,
bees wax



BREAKFAST RUSSIAN // £10

Chase vodka, Mr. Black coffee liqueur, breakfast cereal
ice cream





NON-ALCOHOLIC COCKTAILS //

FLORAL ROSE // £6

Rose syrup, hibiscus, elderflower & sparkling wine

GINGER IPA // £6

Tiny Rebel Clwb NA, green tea & ginger, lime

SALTED CARAMEL ESPRESSO MARTINI // £6

Clifton coffee, demerara, salted caramel cream, chocolate bitters

SMOKEY HI-BALL // £6

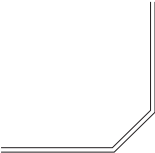
Burnt grapefruit, demerara, Lapsang, soda

STRAWBERRY FEILDS FOREVER // £6

Fresh strawberry syrup, peach tea, lemon, sparkling wine

BLOODY MARY // £6

Tomato juice, horseradish, black pepper, lemon



FIZZ //

PROSECCO, DOC, ITALY

// 125ML £6 // BTL £24

A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry and clean as a whistle all the way through to the sparkling finish.

DRAPPIER CARTE D'OR BRUT, FRANCE

// 125ML £10 // BTL £58

The Drappier Carte d'Or expresses all the aromas of the noble grape variety Pinot Noir, which constitutes at least 80% of the blend. A red grape producing white juice, it is sought after not only for its structure but also for its very characteristic fine notes of red fruits.

BLACK CHALK, 2016

ENGLAND

// BTL £60

Jacob Leadley is the name to watch on these shores and his small Hampshire winery & vineyards is producing some of the most exciting English sparkling wines available today. This is only the second vintage of his classic blend of Pinot Meunier, Pinot Noir and Chardonnay, made in the traditional method and in the quintessentially crisp, clean and refined style of wines from the UK.

NV CHAMPAGNE DRAPPIER ROSE BRUT, FRANCE

// BTL £75

For one of Champagne's most forward-thinking producers, Drappier has no shortage of historic roots. A beautifully balanced style of rosé: elegant yet full of character. Pretty red berry aromas lead to a delicate palate of summer fruit and herbs, finishing crisply dry and refreshing.

BOLLINGER, NV SPECIAL CUVÉE

// BTL £80

Bollinger is one of the finest, non-vintage Champagnes available. It is rich, toasty and full bodied with a wonderful concentration and depth of flavour.

DOM PERIGNON 2010

// BTL £195

Dom Pérignon is the prestige wine of Champagne house Moët & Chandon and a vintage is only released when the fruit is judged to be of the highest quality. The 2010 is ripe, fleshy and rich with notes of white peach and nectarine leading to a silky finish.

WHITE WINE //

2018 Saint Chinian Petit Paradis

Languedoc-Roussillon, France 12.5% // 175ML £5.2 // BTL £20

A blend of Marsanne, Grenache and Vermentino with some partial barrel fermentation. Complex with notes of quince, almond and spice. Medium-full body with citrus zest and a waxy texture. A beautifully made and balanced wine.

2019 Kotuku Sauvignon Blanc

Marlborough, New Zealand 13% // 175ML £6.5 // BTL £27

Beautifully dry and crisp and brimming with exotic fruit flavours, very intense on the nose with a fruity mouthfeel. A quality Marlborough Sauvignon Blanc produced by Josh Scott.

2019 Esencia Divina Albarino

Rias Baixas, Spain 13% // 175ML £6.5 // BTL £27

Harvest is always done by hand and grapes go through two selection processes before maceration begins, ensuring that only the very best grapes are used. Notes of white flowers, elderberry, mimosa, white fruits, apple and pear with a citrus background.

2019 Weingut Frey Pinot Blanc

Rheinhessen, Germany 13% // 175ML £8 // BTL £28

Young brothers Philipp & Christopher Frey are the fourth generation to farm the family vineyards in Ober-Flörsheim, the highest altitude settlement in south-western Rheinhessen. This is their organic Pinot Blanc made in mostly stainless steel tanks with a smidgen in French oak barrels, and gives clear notes of apricot and melon, a creamy texture with a rounded, smooth finish.

2016 Woodlands Chardonnay

Margaret River, Australia 13% // 175ML £8 BTL £29

Fermented in barrel using 90% wild yeasts, just like a Cru Burgundy, this wine has superb complexity and finesse with layers of ripe fruit, oak and freshness. Bright yellow colour with a smoky oak aroma over intense grapefruit and lemon.

WHITE WINE //

2017 Masi Colbaraca Soave Classico

Veneto, Italy 13% // BTL £37

Elegant nose of ripe pears and peaches with some floral notes. Fresh in the mouth with some breadth and creaminess mid-palate.

2019 Xisto Ilimitado Douro Branco

Douro, Portugal 13% // BTL £45

Very pretty and detailed with lovely tropical melon and pear fruit and brightness. Fresh and pure with a bit of salinity. Stylish and fruit driven.

2017 Lievland Old Vines Chenin Blanc

Paarl, South Africa 13.5% // BTL £48

Vibrant aromas of quince, pear and pineapple give way to flavours of stone fruits and apples followed by a distinct mineral note. The palate is medium-weight and nicely textured.

2016 Chablis Grand Cru Les Clos

Burgundy, France 13% // BTL £85

Produced by Louis Michel. Intense nose of quince, tangerine and spice with a tight but very ripe structure and a superb mineral finish. A Grand Cru of great character.

2016 Puligny-Montrachet, Olivier Leflaive

Burgundy, France 13% // BTL £95

Olivier Leflaive is indelibly associated with Puligny-Montrachet and this village wine shows exactly why. This famous wine expresses noble and distinguished aromas with notes of citrus, beautiful minerality and toasted scents. The mouth is elegant and tonic with a very long persistence.

RED WINE //

2017 Les Foncanelles, Merlot

Pays d'Oc, France 13% // 175ML £5 // BTL £19

This Merlot is fruity and intense. Spicy thyme and pepper notes mingle with vanilla hints.

2018 Familia Gascon, Malbec,

Mendoza, Argentina 13.5% // 175ML £6.5 BTL £24

A fruit forward Malbec with aromas of fresh plums, blueberries and cherries. Its subtle contact with oak delivers notes of vanilla and cocoa.

2012 Conde Valdemar, Rioja Reserva

Rioja, Spain 13.5% // 175ML £8.25 // BTL £30

Bodegas Valdemar is a family company whose roots date back to 1889 and whose Riojas have long been a reference point for the DO. Excellent, rounded structure on the palate.

2018 Scott Base, Pinot Noir

Central Otago, New Zealand 13% // 175ML £8.5 // BTL £32

The Scott Base Pinot Noir is carefully picked and whole berry fermented. The palate is full of primary fruits and finishes with smooth tannins and oak sweetness.

2017 The Roxton, Malbec, Petit Verdot, Shiraz

Stellenboch, South Africa 14% // 175ML £8.75 // BTL £34

The perfect blend of hand-harvested Petit Verdot, contribute to the muscular structure of this blend with Shiraz, adding distinctive flavour and spice with Malbec bringing bright berry fruit into the mix.

2018 Escorihuela Gascon, Organic Malbec

Mendoza, Argentina 14.5% // 175ML £8.9 // BTL £36

Fruit forward with earthy notes. Displays aromas of black and red fruits such as plums, black cherries, blueberries and blackberries. Such aromas are followed by notes of violets, aromatic herbs, thyme and rosemary, with balsamic hints that define the character and complexity of high altitude, cool climate Malbecs.

BIG REDS //

2017 Altura, Cabernet Franc

Mendoza, Argentina 15% // BTL £34

A bright, intense Cabernet Franc, marrying ripe yet fresh berry flavours with herbaceous and minty notes. A fresh acidity lifts the palate and notes of spice and smoke add complexity to the finish.

2012 Cahors Malbec Authentique

Cahors, France 13% // BTL £40

From the spiritual home of Malbec, a superb expression of old vine Malbec matured in barrel for two years. Black cherry, fig & menthol aromas combine effortlessly with dark berry fruit flavours, fully ripe tannins and hints of mint & vanilla.

2015 Torres Purgatori

Costers del Segre, Spain 14.5% // BTL £42

A blend of Cariñena, Garnacha Tinta and Syrah. Ripe blueberry aromas, notes of smoky roasted coffee and dried plums. Elegant with very fine, fragrant tannins. Persistent, intense and potent, yet subtle too.

2014 Domaine of the Bee, Grenache

Languedoc-Roussillon, France 13% //BTL £49

Enormously concentrated and intense, with mouth watering black fruit flavours and gorgeously ripe, rounded tannins. As the initial charm of the fruit subsides there is a great deal of slatey minerality that powers through to a huge finish.

BIG REDS //

2014 Chateau Bernadotte

Bordeaux, France 13% //BTL £49

Bright black cherry and raspberry fruit on the nose with dried leaf and graphite notes lending complexity. This is well defined and displays good vigour. The palate is medium-bodied with fine tannins, supple in the mouth with clean, fresh and minerally red fruit.

2012 Malma Universo, Malbec

Patagonia, Argentina 14.5% // BTL £49

Bodegas Malma believe that the vastness of Patagonia describes a boundless universe. This delightful winery, 60km North of Neuquén in the beautiful valleys of Welsh-occupied Patagonia, aims to bottle the 'silence, colour and mystery' of the landscape. Aromas of ripe plums and violets. Intense fruit, cedar, allspice, vanilla and caramel on the palate. Aged for 15 months in French oak. Elegant, structured with a long finish.

2018 MEG Escorihuela Gascon Malbec, Cabernet Sauvignon

Mendoza, Argentina 14.5% // BTL £55

Matías Ciciani Soler knows how to bring out the character of the grapes from El Cepillo (southern Uco). A red blend of Malbec (60%) and Cabernet Sauvignon (40%) elegantly complex with vibrant red fruits, the mineral personality of the terroir and well-integrated oaky aromas. Juicy and flavoursome with a chalky texture.

2018 Vinteloper PN/18 Pinot Noir

Adelaide Hills, Australia 14% // BTL £60

From a 28-year old high-altitude vineyard in its home of the Adelaide Hills, this is consistently one of the finest Australia has to offer. Fermented naturally and matured for nearly a year in French oak barrels, the wine grabs you with a perfume of cherries, rose petals and spice. Shows its delicate touch with soft tannins, plum and cherry fruit, then thyme, cinnamon and gentle wood smoke. Unrefined, unfiltered and just pure class.

2014 Bellwether Cabernet Sauvignon

Coonawarra, Australia 13.5% // BTL £69

Coonawarra Cabernet Sauvignon is one of the uniquely iconic wines of the New World where the terra rossa limestone soils and cooler coastal climate produce consistently refined, ageworthy wines. Crafted by Australia's winemaker of the year in 2014, this is made sensitively in French oak barrels which brings Cabernet with minty eucalyptus and intense blackcurrant fruit that comes over you in waves.

RARE & ICONIC WINE //

BURGUNDY, FRANCE

1. SAVIGNY-LÈS-BEAUNE, TOLLOT-BEAUT 2015 // £58
2. NUITS-ST-GEORGES VIEILLES VIGNES, ALAIN MICHELOT 2016 // £72
3. VOLNAY 1ER CRU CLOS DES CHÊNES, XAVIER MONNOT 2017 // £88
4. GEVREY-CHAMBERTIN, HUBERT LIGNIER 2015 // £105
5. CHAMBOLLE-MUSIGNY, PERROT-MINOT 2015 // £150
6. CLOS DE VOUGEOT GRAND CRU, LUCIEN LE MOINE 2013 // £245

BORDEAUX, FRANCE

7. CHÂTEAU BATAILLEY, PAUILLAC 2012 // £75
8. CHÂTEAU KIRWAN, MARGAUX 2014 // £82
9. CHÂTEAU GRAND-PUY-LACOSTE, PAUILLAC 2012 // £102

RHONE, FRANCE

10. HERMITAGE LES MIAUX ROUGE, FERRATON 2015 // £82
11. CHÂTEAUNEUF-DU-PAPE OMNIA, R&M SAOUMA 2013 // £98
12. CHÂTEAUNEUF-DU-PAPE ARIOSO, R&M SAOUMA 2009 // £180

ITALY

13. BRUNELLO DI MONTALCINO, POGGIO ANTICO 2009 // £65
14. BOCCA DI LUPO, TORMARESCA, PUGLIA 2006 // £82
15. BAROLO BUSSIA, PRUNOTTO 2014 // £90
16. SAN LEONARDO TENUTA SAN LEONARDO 2015 // £100
17. ANTINORI TIGNANELLO 2016 // £150
18. SASSICAIA 2011 // £260

CALIFORNIA

19. RADIO-COTEAU TERRA NEUMA VINEYARD PINOT NOIR, SONOMA COAST 2013 // £85
20. COBB, PINOT NOIR 2010 // £130
21. JOSEPH PHELPS, INSIGNIA 2012 // £210
22. STAG'S LEAP WINE CELLARS, CASK 23 2010 // £240

ROSE //

Rose d'Anjou "La Jaglerie", Marcel Martin,
Loire, France 12% // 175ml £4.95 // BTL £19

A medium-dry rose made with Cabernet Franc. Light pink rose with pronounced aromas of red fruit and delicate floral notes.

Domaine Coste Rosé, NV

Languedoc, France 12.5% // 175ml £5.2 // BTL £24

Palish pink in colour, with a plump, dry palate and flavours of strawberry and blackberry. Fresh and round with good length.

2019 Château Minuty et Or

Côtes de Provence, France 12.5% // BTL £36

An award winning, vibrant and expressive style of rosé that combines zestful aromas with an intense freshness. A blend of carefully selected hand-picked Grenache and Tibouren grapes, made from only the free-run juice. Wonderfully pale in colour, this rose displays notes of citrus fruit and white flowers to the nose. The palate is complex with an exceptional freshness and finesse, offering notes of pink grape-fruit.

DRAGHT //

TINY REBEL

CLWB TROPICA // £4.95

Clwb Tropica is packed full of American hops, amplified by peach, passion fruit, pineapple and mango flavours! .

ABV 5.5%

EASY LIVING// £4.95

Wind down with the smell of citrus, a tropical taste and perfectly smooth finish.

ABV 4.3%

STAY PUFT// £5.25

This marshmallow porter has the classic roasty qualities of a proper dark ale, whilst the marshmallow gives it a smooth sweetness, both combining for a delightful, S'mores-like ale.

ABV 5.2%

LOST & GROUNDED

KELLER PILS // £4.95

Pilsner malt from three traditional hop varieties, clean, un-filtered hop bitter lager

beer.

ABV 4.8%

WANNA GO TO THE SUN // £4.95

Easy-drinking delicious Pale Ale. This beer has really come into its own, peachy, citrusy and ever so slightly dank. Absolutely lush!

ABV 4.6%

THATCHERS

RASCAL // £4.95

Rascal's full-bodied character comes from our choice of bittersweet apples, including Somerset Redstreak, to add peppery notes and Tremlett's, for its flavour and tannins.

ABV 4.5%

ROSE // £4.95

Thatchers Rosé is made with a blend of naturally sweet, rosy-red dessert apples including Cripps Pink, Fuji and Gala to create a deliciously sparkling cider bursting with fruity apple flavours ABV 4%

BEERS //

Tiny Rebel - Pump up the jam // £4.5 CAN
Jam doughnut pale ale
ABV 5%

Tiny Rebel - Key lime lager // £4.5 CAN
Citrus golden lager
ABV 4.8%

Tiny Rebel - Shake down // £4.5 CAN
Mango vermont ipa
ABV 4.5%

Pacifico // £4.5 BTL
Lager
ABV 4.3%

Tiny Rebel - Clwb Tropica-NA // £4 CAN
Low-alcoholic ipa
ABV 0.5%



SPIRITS // All house spirits served as doubles, singles available

TONIC //

Franklyn & Sons, Tonic Water // £2

Franklyn & Sons, Light Tonic Water // £2

Franklyn & Sons, Elderflower & Cucumber Tonic Water // £2

Franklyn & Sons, Rhubarb & Hibiscus Tonic Water // £2

GIN //

Aviation // £6

Bloom Jasmine and Rose // £6

Martin Miller's // £6

Martin Miller's Westbourne Strength // £6.5

Boe Passion-fruit Gin // £6.5

Chase GB // £7

Chase Rhubarb & Bramley Apple // £7

Cotswolds Dry Gin // £7

Chase Pink Grapefruit & Pomelo // £7.5

Tarquins // £7.5

Tarquins Rhubarb & Raspberry // £7.5

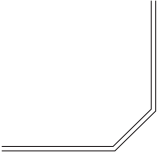
Tarquins Sea Dog // £8

Brecon // £8

Chase Aged Sloe and Mulberry Gin // £8

Monkey 47 // £9

Martin Miller's 9 Moons Barrel Aged Gin // £11



SPIRITS // All house spirits served as doubles, singles available

AGAVE //

Cazcabel Coffee // £6

Cazcabel Honey //£6

Cazcabel Blanco //£6

Espolon // £7

Calle 23 Blanco // £7

Calle 23 Reposado // £7.5

Don Julio Anejo // £9

Papadiablo Espadin Mezcal // £9

RUM //

Appleton Estate Signature Blend // £6

Barcelo Gran Platinum // £6

Barcelo Gran Anejo // £6

Cut Spiced Rum // £6

Aluna Coconut Rum // £6

Siddiqui Brown Rum // £6

Goslings Black Seal Rum // £6

Black Magic Spiced Rum // £7

El Dorado 12yo // £7

Diplomatico Reserva Exclusiva // £8

Ron Zacapa 23yo // £9

Foursquare 12 Year Old 2007 - Exceptional Cask Selection // £12



SPIRITS // All house spirits served as doubles, singles available

COGNAC //

Château Montifaud VSOP // £7

Remy Martin 1738 // £10

Martell Cordon Bleu // £14

Maxime Trijol XO // £15

Remy Martin XO // £20

BOURBON & RYE //

Evan Williams Extra Aged // £6

Buffalo Trace // £6

Old Forester Statesman // £6

Maker's Mark // £6

Mello Corn // £7

Rittenhouse Rye // £8

Larceny 1870 // £8

Elija Craig Small Batch // £8

Eagle Rare 10yo // £9

VODKA //

Chase Vodka // £6

Chase Orange Marmalade // £6

Black Cow Pure Milk Vodka // £6



SPIRITS // All house spirits served as doubles, singles available

HIGHLAND

Monkey Shoulder // £6
Dalwhinnie 15yo // £8
Oban 14yo // £8
Glengiddich IPA // £9
Balvenie Double Wood 12yo // £9
Balvenie Caribbean Cask // £10
The Dalmore 18yo // £14

ENGLAND

Cotswolds Single Malt // £8.5
The English Smokey Single Malt // £9
Cotswolds Founder's Choice // £12

ISLAND

Ardbeg 10yo // £7
Bruichladdich // 7.5
The Classic Laddie // £7.5
Caol Ila 12yo // £8
Talisker 10yo // £8
Lagavulin 16yo // £12

WALES

Penderyn Madeira // £7
Penderyn Peated // £8
Penderyn Sherrywood // £8

JAPAN

Nikka From The Barrel // £9
Nikka Coffey Grain // £10
Miyagiko Single Malt // £12

IRELAND

Dubliner // £6
Teeling // £7.5
The Dead Rabbit // £10
Jack Ryan Calvados // £11



TEA & COFFEE //

CLIFTON COFFEE //

Espresso // £2.5

Cappucino // £2.75

Flat white // £2.75

Americano // £2.5

Latte // £2.75

Hot Chocolate // £2.75

CANTON TEA //

Breakfast tea // £2.5

Wild Chai // £2.5

Triple mint // £2.5

Jade Tips // £2.5

Rooibos // £2.5

Ginger & Lemongrass // £2.5

Red Berry Hibiscus // £2.5

Earl Grey // £2.5





SOFT DRINKS //

FRUIT JUICES // £2.5

Apple Juice

Cranberry Juice

Tomato Juice

Orange Juice

Pineapple Juice

Coca-Cola // £2.95

Diet Coke // £2.95

FRANKLYN & SONS // £2.95

Dandelion & Burdock //

Elderflower Lemonade //

Raspberry Lemonade //

Ginger Beer //

Classic Lemonade //

