

FIZZ COCKTAILS //

NINA ROSE // £9.50
strawberry, rose & hibiscus gin, elderflower, sparkling wine

FRENCH 75 // £10.50
gin, lemon, champagne

COCONUT & PINEAPPLE // £10
white rum, coconut, pineapple, lemon, clarified milk, champagne

STRAWBERRIES & CREAM // £10
strawberry, vodka, lemon, clarified milk, prosecco rose



BREAD & NIBBLES //

GROUND BAKERY SOURDOUGH /
raw butter, sea salt // £4

SHORT RIB CROQUETTES /
gochujang aioli // £6

NOCELLARA OLIVES /
garlic, rosemary, lemon // £5

FIRE ROAST SUGAR SNAPS /
cashew yoghurt, citrus salt // £5

DUCK MOUSSE CHOUX /
black garlic, rhubarb // £3 each

STARTERS //

CRISPY FRIED CHICKEN WINGS / soy & bourbon glaze,
kimchi dressing // £7.95

WYE VALLEY ASPARAGUS / egg yolk, asparagus sauce,
ox heart pastrami // £8.95

TOMATOES ON TOAST / confit tomatoes, tomato dashi,
cashew butter // £7.95

CHAR SIU PORK BELLY / puffed crackling,
competition bbq sauce, sauerkraut // £8.95

CRISPY SQUID / roasted garlic aioli, lemon // £8.95

RAW BEEF / chopped fillet steak, charcoal mayonnaise,
apple, buckwheat, tapioca cracker // £10.50

MARKET FISH CEVICHE / citrus fruits, ponzu, taramasalata,
soy cracker // £9.50

CRAB TOAST / crab bisque, compressed cucumber, curry oil
// £9.50

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 // £21.50
packed full of flavour,
a lean, juicy steak

FILLET 200g // £29.95
the most tender cut of beef,
very buttery & exceptionally lean

SIRLOIN 250g // £25.50
nicely marbled with a good
layer of top fat

RIBEYE 300g // £28.50
highly marbled with lots of
fat, full on beefy flavour!

COTE DE BOEUF 700g // £42
large ribeye 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 // £13.50 per 100g
the prized cut from the fillet,
exceptionally tender and lean

TOMAHAWK // £8.50 per 100g
the "dinosaur" steak, grilled on the
bone for maximum flavour, best served
medium to medium rare

PORTERHOUSE // £8.50 per 100g
two steaks in one, sirloin and fillet,
cooked on the bone

CLASSICS //

FIRE ROASTED CHICKEN // £16.95
brown butter bearnaise, chips,
roasting juices

WELSH LAMB CUTLETS // £27.95
rack of lamb from Oriel Jones,
served pink, chimichurri, jus

VEGAN PITHIVIER // £15.95
wild mushrooms, white beans, chard,
kale pesto

45 DAY DRY AGED BURGER // £15.95
house ground beef patty, house cheese,
bacon jam, secret sauce, crispy
shallots, pickles, chips

MARKET FISH // £
sustainable fish, roasted
over fire

SAUCES

BROWN BUTTER BEARNAISE / BLUE CHEESE / CLASSIC PEPPERCORN / GARLIC BUTTER / WHISKY TERIYAKI / CHIMICHURRI / DIANE

SIDES // £4.95

DRIPPING CHIPS /
sea salt, malt vinegar

SEASONAL GREENS /
olive oil, smoked
sea salt

TOMATO SALAD /
tomato dressing, shiso

SIDES // £5.95

TRUFFLE CHIPS /
cornish gouda
cheese

SPINACH GRATIN /
leeks, cheese

NEW POTATOES /
herb butter

KOHLRABI SOM TAM /
shredded veg, cashews,
basil, chilli, lime

FIRE ROAST CARROTS /
wild garlic pesto,
dukkan

CABBAGE IN THE COALS /
bacon butter

GREEN SALAD /
green goddess
dressing

GRILLED MUSHROOMS /
garlic butter

FRIED BROCCOLI /
cashew yoghurt,
porcini xo sauce

SIDES // £6.95

BAKED MASH /
short rib, bone marrow
gravy

MAC & CHEESE /
four cheeses, bacon crumb

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

a 10% discretionary and optional service charge will be added to your bill which is shared between the team behind your experience

vegan

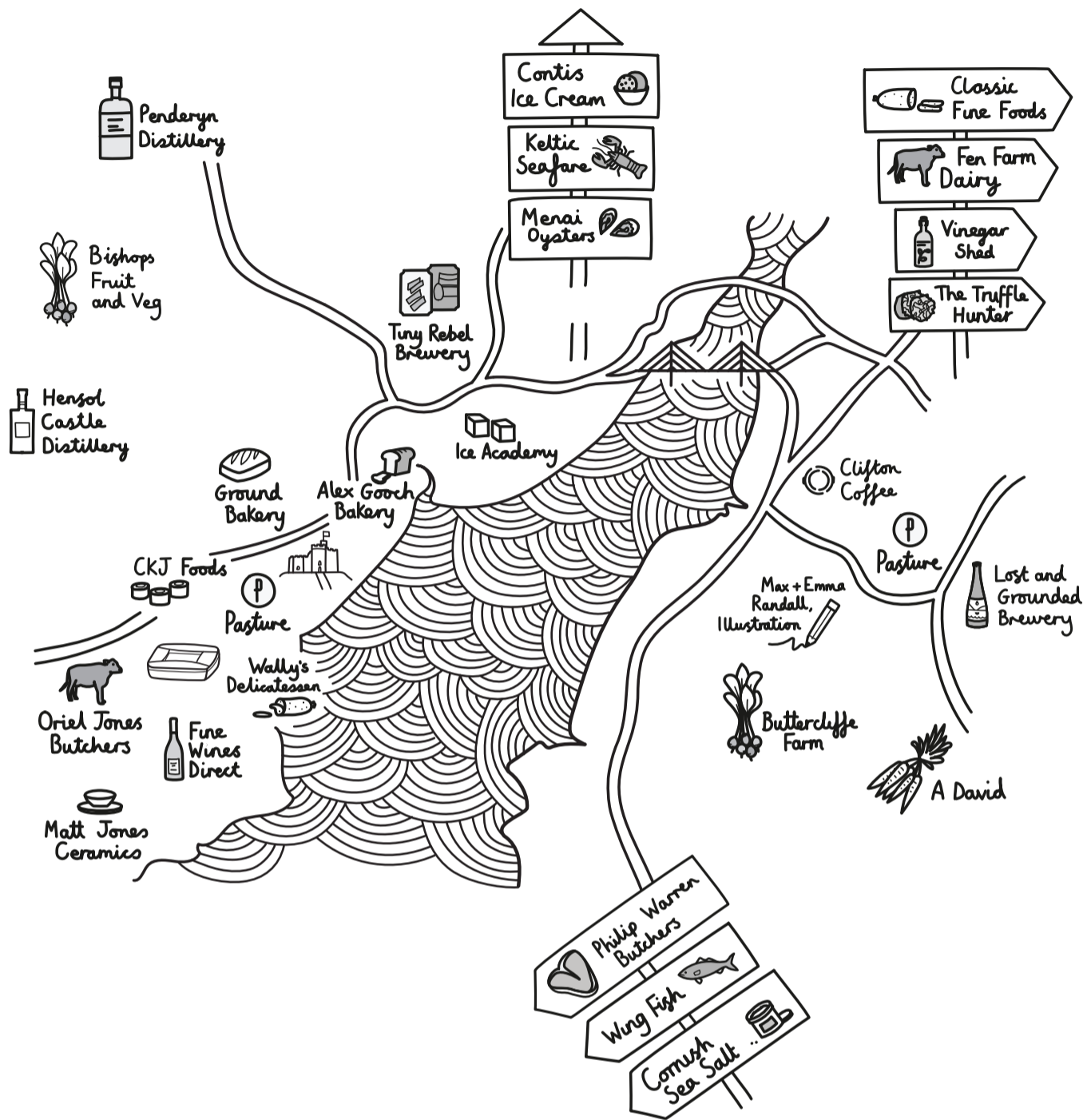
@pasturecardiff

pasture_cardiff



GIFT VOUCHERS

The team at Pasture work hard to source the best ingredients and products from Wales and the South West. We only select beef from farms raising their cattle on pasture which, after dry ageing on site, our in-house butchers cut fresh for each service. By choosing to dine with us you are supporting our incredible artisan suppliers and producers. We are proudly independent and proudly support independents



SUSTAINABILITY

DINING THAT DOESN'T COST THE EARTH



FOOD WASTE

our food waste is processed through our in house aerobic digester. we are one of only a few restaurants in the UK to compost our food waste. This creates nutrient rich fertiliser for healthy soils



BEEF

we only buy suckled beef raised ethically and sustainably in its natural environment on grass



OUR FARM

we grow vegetables, fruit, flowers and herbs on our farm in bristol.
follow the story on instagram
[@buttercliffe_farm](https://www.instagram.com/buttercliffe_farm)



FISH

we only buy fish from sustainable sources which includes MSC certified fisheries



CHARCOAL

our charcoal is produced from the core of birch trees, a bi-product from the furniture industry, our charcoal is 100% natural, sustainable and chemical free



water

to reduce our carbon footprint we filter and bottle our own still and sparkling water. all profits are donated to local charities



PACKAGING

many items are delivered in reusable crates. we only print on recycled paper. we actively reduce single use packaging