

FIZZ COCKTAILS //

NINA ROSE // £8

jasmine & rose gin, elderflower & prosecco

OLD CUBAN // £8

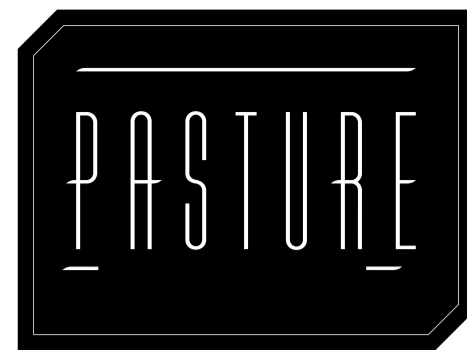
plantation dark rum, lime, mint, sugar, prosecco

STRAWBERRIES & CREAM // £10

chase vodka, strawberry, lemon, milk, champagne

GRAPEFRUIT SPRITZ // £9

chase pink grapefruit & pomelo, sparkling wine



BREAD & NIBBLES //

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

FIRE ROASTED SUGAR SNAPS /
cashew yoghurt, citrus salt // £5 ^{VE}

NOCELLARA OLIVES /
garlic, rosemary & lemon // £4 ^{VE}

GRILLED ASPARAGUS /
smoked & whipped cods roe // £5

SHORT RIB CROQUETTES /
gochujang aioli // £5

OCTOPUS ESCABECHE /
smoked mussels, paprika, toast // £6

STARTERS //

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

CORNISH MUSSELS / local cider, leeks,
house cured bacon, cream & sourdough // £7.95

DUCK LIVER MOUSSE / toasted sourdough, blood orange
marmalade, smoked ox heart £7.50

TROUT TERIYAKI / nori aioli, wasabi compressed cucumber,
black radish, sesame, soy cracker // £8.95

ASH-BAKED BEETROOT / chai spiced rhubarb, cashew yoghurt,
dill, chia seed cracker // £7.50 ^{VE}

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

CHAR SIU PORK BELLY / competition bbq sauce,
sauerkraut, puffed crackling // £7.95

RAW BEEF / chopped fillet steak, charcoal mayonnaise,
apple, buckwheat, barley cracker // £9.75

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 // £19.95
packed full of flavour,
a lean juicy steak

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

SIRLOIN 250g // £22.50
nicely marbled with a good
layer of top fat

RIBEYE 300g // £26.50
highly marbled with lots of
fat, full on beefy flavour!

COTE DE BOEUF 650g // £38.00
large ribeye steak cooked on
the bone for extra flavour
(ask your server for alternative weights)

HOUSE CUTS //

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

PLEASE VIEW THE
BLACKBOARD
FOR TODAY'S WEIGHTS

CHÂTEAUBRIAND // £13 per 100g
the prized cut from the fillet,
exceptionally tender & lean

TOMAHAWK // £7.50 per 100g
the "dinosaur" steak, grilled on the
bone for maximum flavour, best served
medium to medium rare

PORTERHOUSE // £7.50 per 100g
two steaks in one, sirloin & fillet,
cooked on the bone

CLASSICS //

45 DAY DRY AGED BURGER // £14.95
house ground dry aged beef patty,
bacon jam, roasted garlic aioli,
buttermilk bun, gouda cheese,
tomato, house pickles, chips

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

CAULI IN THE COALS // £14.95 ^{VE}
tempura cauliflower, brined, smoked
& roasted served with fire roasted
pepper sauce, watercress, wild garlic
aioli

MUSHROOM STROGANOFF // £15.50 ^{VE}
pumpkin dumplings, cashew yoghurt,
radish, smoked paprika

MARKET FISH // £
sustainable fish, roasted
over fire

SAUCES

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

SIDES // all £3.95

DRIPPING CHIPS /
sea salt, malt vinegar

GRILLED PORTOBELLO MUSHROOMS /
confit garlic, thyme

NEW POTATOES /
wild garlic butter

COAL ROAST KOHLRABI ^{VE}
cashew yoghurt, house sriracha

SEASONAL GREENS / ^{VE}
olive oil

LEAVES FROM THE FARM /
buttermilk dressing, preserved
lemon/

SIDES // all £4.95

CABBAGE IN THE COALS /
bacon butter

MAC & CHEESE /
four cheeses, bacon crumb

EMBER BAKED POTATO /
gouda cheese, creme fraiche

SPINACH GRATIN /
leeks, cheese

BEETROOT CARPACCIO /
fermented & roasted beets,
st jude's cheese, hazelnuts

TRUFFLE CHIPS /
cornish gouda cheese

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

@pasturebristol

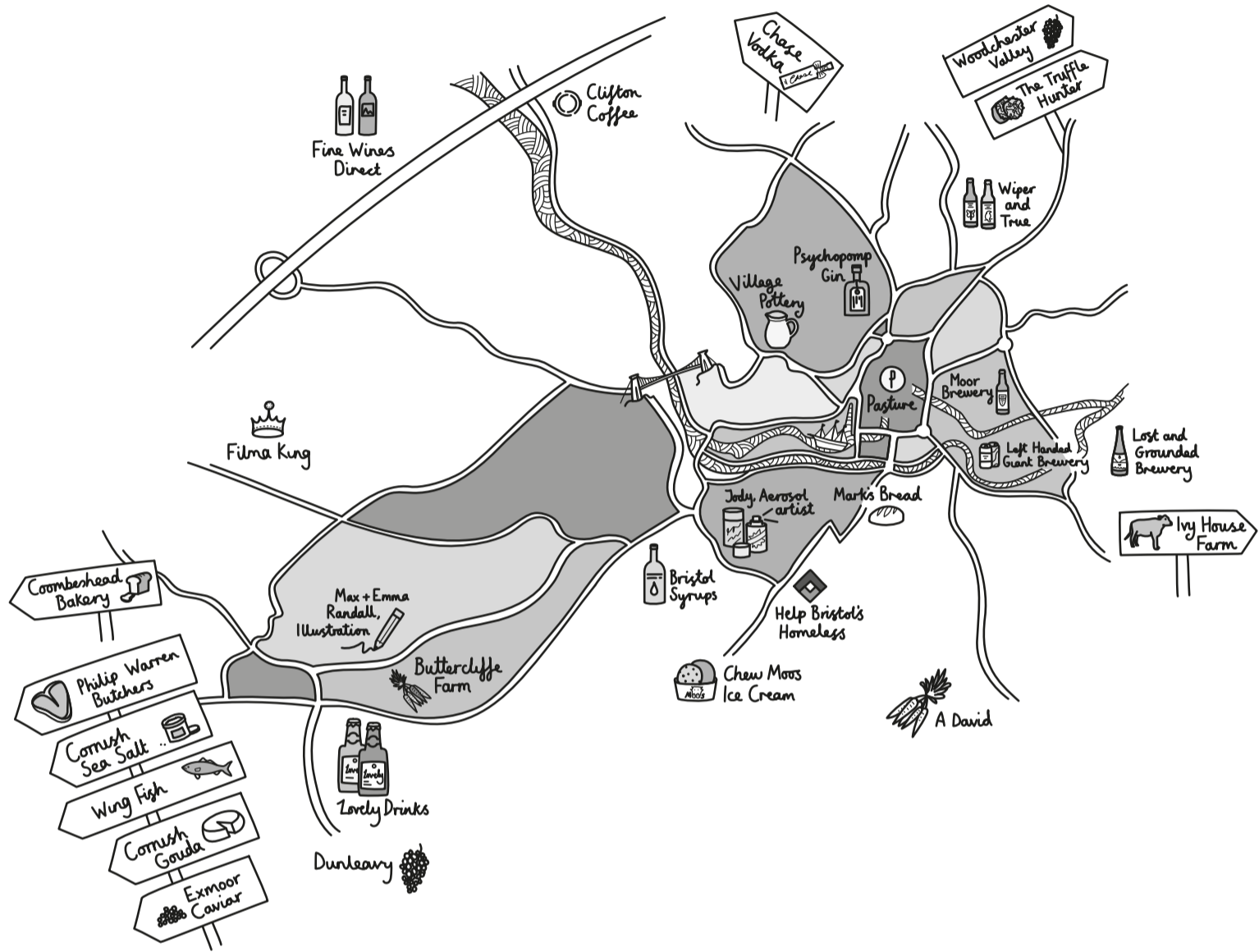
@pasture_bristol

^{VE} vegan



PASTURE AT HOME

The team at Pasture work hard to source the best ingredients and products from 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 in-house aerobic digester turns our food waste into nutritious compost within 24 hours. we use the compost to fertilise the soil on our farm



BEEF

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



BUTTERCLIFFE FARM

we grow vegetables, fruit, flowers and herbs on our farm in long Ashton. follow the story on instagram @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