

OUTDOOR ESSENTIALS//

caught out by the great british weather? we've got you covered...

PASTURE SNUGGLE BLANKET // £10
XL fleece wrap around blanket

PASTURE UMBRELLA // £11
auto opening, fibreglass frame, windproof

PASTURE CAP // £16
low profile, organic cotton, flexfit



TERRACE MENU//

STARTERS & NIBBLES//

SHORT RIB CROQUETTES /
gochujang aioli // £5

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

PORK SCRATCHINGS /
orchard sauce // £4

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

ROASTED PADRON PEPPERS / /
cashew yogurt, shichimi // £5

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

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

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

CARAMEL PORK BELLY / competition bbq sauce,
sauerkraut // £7.50

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 // £17.95
packed full of flavour,
a lean juicy steak

SIRLOIN 250g // £19.50
nicely marbled with a good
layer of top fat

RIBEYE 300g // £23.50
highly marbled with lots of
fat, full on beefy flavour!

FILLET 200g // £27.95
the most tender cut of beef,
very buttery & exceptionally lean

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 // £14.95
house ground dry aged beef patty,
bacon jam, roasted garlic aioli,
buttermilk bun, gouda cheese,
tomato, house pickles

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

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

MARKET FISH // £
sustainable fish, roasted
over fire

SAUCES

BROWN BUTTER BEARNAISE / CLASSIC PEPPERCORN / GARLIC BUTTER / CHIMICHURRI

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, chives

TRUFFLE CHIPS /
cornish gouda cheese

SPINACH GRATIN /
leeks, cheese

GREENS FROM OUR FARM / /
olive oil, lemon

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

DESSERT// £6.95

CHOCOLATE DOME //
warm chocolate brownie,
hazelnut shortbread

OUR FARM

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

vegan

@pasturebristol

pasture_bristol



SCAN FOR FULL BAR



WHITE WINE // by the glass & bottle

2019 Pecorino,
Terre de Chieti, Italy 13% // 175ml £4.85 // BTL £18

2018 Culver Hill, Woodchester Valley,
Cotswolds, England 12% // 175ml £5.75 // BTL £24

2019 Allan Scott Estate, Sauvignon Blanc,
Marlborough, New Zealand 12.5% // 175ml £6.50 // BTL £27

2019 Esencia Divina Albarino,
Rias Baixas, Spain 13% // 175ml £6.65 // BTL £28

2016 Woodlands Chardonnay
Margaret River, Australia 13% // 175ml £6.75 // BTL £29

2019 Viognier, Ridgeback
Paarl, South Africa 13.5% // BTL £34

2018 Orpheus Bacchus, Woodchester Valley,
Cotswolds, England 12% // BTL £29

2018 Masi Colbaraca Soave Classico,
Veneto, Italy 13% // BTL £37

2019 ZBO Zibbibo, Brash Higgins,
Riverland, Australia 13.2% // BTL £42

2018 Lievland Old Vines Chenin Blanc,
Paarl, South Africa 13.5% // BTL £48

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

RED WINE // by the glass & bottle

2019 Domaine La Prade Merlot,
Languedoc, France 14% // 175ml £4.95 // BTL £18

2018 Finca Decero Malbec,
Mendoza, Argentina 14.5% // 175ml £6.90 // BTL £28

2016 Conde Valdemar Rioja Crianza,
Rioja, Spain 13.5% // 175ml £6.95 // BTL £29.50

2016 Norton Privada Malbec Blend,
Lujan de Cuyo, Argentina 14.5% // 175ml £8.75 // BTL £34

2018 Scott Base Pinot Noir,
Central Otago, New Zealand 13% // 175ml £8.95 // BTL £36

2017 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

2016 Organic Syrah Blend,
Colchagua Valley, Chile 14.5% // BTL £42

2017 Lethbridge Shiraz,
Geelong, Australia 13.5% // BTL £45

2016 Gigondas Domaine Grapillon d'Or,
Southern Rhône, France 15% // BTL £47

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

2017 Pulenta, Malbec
Mendoza, Argentina, 14.5% // BTL £65

2015 Mt George Merlot,
California, USA 14.6% // BTL £82

2016 Bodegas Caro,
Mendoza, Argentina 13.5% // BTL £90

FIZZ COCKTAILS //

NINA ROSE // £7
Bloom Jasmine & Rose gin, elderflower & prosecco

OLD CUBAN // £8
Anejo rum, lime, mint, sugar, prosecco

GRAPEFRUIT SPRITZ // £9
Chase pink grapefruit gin, amaro, woodchester valley pink fizz

STRAWBERRIES & CREAM // £10
Chase vodka, strawberry, lemon, milk, Champagne

ROSÉ //

2019 Domaine Coste Rosé
Languedoc, France 12.5%
// 175ml £5.20 // BTL £24

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

2019 Château Minuty et Or,
Côtes de Provence, France 12.5%
// BTL £36

FIZZ //

Prosecco,DOC
//125ml £6 // BTL £24

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

Drappier Carte d'Or Brut
NV Champagne
//125ml £9 // BTL £40

Dunleavy Brut Nature 2017
Sparkling Red,
Somerset, England
// BTL £40

Dunleavy Brut 2018
Sparkling White,
Somerset, England
// BTL £45

Drappier Brut Nature Zero Dosage
NV Champagne
// BTL £60

Drappier Rose Brut
NV Champagne
// BTL £75

Bollinger, NV Special Cuvée
// BTL £80

Dom Perignon
// BTL £195

BRISTOL DRAUGHT //

MOOR BEER //

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

ELMOOR // £4.90
Belgian pale
ABV 5%

LOST & GROUNDED //

KELLER PILS // £4.90
Pilsner
ABV 4.8%

HELLES LAGER // £4.90
Hopped lager
ABV 4.4%

THATCHERS //

RASCAL // £4.90
Medium dry cider
ABV 4.5%

WIPER & TRUE //

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

IN THE PINES // £5.20
Hopped amber ale
ABV 4.8%

MILK SHAKE // £5.20
Milk stout
ABV 5.6%

LEFT HANDED GIANT //

SKY ABOVE // £5.20
Session pale ale
ABV 4.5%

