

## FIZZ COCKTAILS //

NINA ROSE // £7

Bloom Jasmine & Rose gin, elderflower & prosecco

GREEN EARL // £8

Italicus, prosecco, sorbet

FRENCH 75 // £10

Martin Miller's Gin, lemon, sugar & Champagne

STRAWBERRIES & CREAM // £11

Chase vodka, strawberry, lemon, Champagne



## BREAD & NIBBLES //

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

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

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

PORK SCRATCHINGS /  
orchard sauce // £4

SHORT RIB CROQUETTES /  
gochujang aioli // £5

COAL ROAST DIVER CAUGHT SCALLOPS /  
café de paris butter, crispy coral // £6 each

## STARTERS //

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

LOBSTER TOAST / tarragon & dulce emulsion, sesame,  
shellfish oil // £9.50

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!

SIRLOIN ON THE BONE 600g // £36  
large sirloin on the bone 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 //

MUTTON TOMAHAWKS // £24.95  
fermented black bean rub, smoked  
aubergine, chermoula

FIRE ROASTED CHICKEN // £15.95  
brown butter bearnaise, chips,  
roasting juices

45 DAY DRY AGED BURGER // £14.95  
double house ground beef patty,  
crispy coppa, truffle aioli,  
oglesheild cheese, stay puft onions,  
house pickles, chips

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

## 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

@pasturecardiff

pasture\_cardiff

vegan

## SCAN FOR FULL BAR

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## WHITE WINE // by the glass & bottle

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2018 Saint Chinian Petit Paradis,  
Languedoc-Roussillon, France 12.5% // 175ml £5.50 // BTL £20

2019 Kotuku Sauvignon Blanc,  
Marlborough, New Zealand 13% // 175ml £6.50 // BTL £27

2019 Esencia Divina Albarino,  
Rias Baixas, Spain 13% // 175ml £6.50 // BTL £27

2019 Weingut Frey Pinot Blanc,  
Rheinhessen, Germany 13% // 175ml £8 // BTL £28

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

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

2019 Xisto Ilimitado Douro Branco,  
Douro, Portugal 13% // BTL £45

2017 Lievland Old Vines Chenin Blanc,  
Paarl, South Africa 13% // 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

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2017 Les Foncanelles Merlot,  
Pays d'Oc, France 13% // 175ml £5 // BTL £19

2018 Familia Gascon Malbec,  
Mendoza, Argentina 13.5% // 175ml £6.50 // BTL £24

2015 Lapostolle Cabernet Sauvignon,  
Chile 13.5% // 175ml £7.50 // BTL £28

2012 Conde Valdemar Rioja Reserva,  
Rioja, Spain 13.5% // 175ml £8.25 // BTL £30

2018 Scott Base Pinot Noir,  
Central Otago, New Zealand 13% // 175ml £8.50 // BTL £32

2017 The Roxton, Malbec, Petit Verdot, Shiraz  
Stellenbosch, South Africa 14% // 175ml 8.75 // BTL £34

2018 Escorihuela Gascon Organic Malbec,  
Mendoza, Argentina 14.5% // 175ml £8.95 // BTL £36

## BIG REDS // by the bottle

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

2016 Torres Purgatori, Syrah, Carinena, Garnacha  
Costers Del Segre, Spain 14.5% // BTL £42

2014 Domaine Of The Bee Grenache,  
Languedoc-Roussillon, France 13% // BTL £49

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

2012 Malma Universo, Malbec  
Patagonia, Argentina 14.5% // BTL £49

2018 MEG Escorihuela Gascon Malbec, Cabernet Sauvignon  
Mendoza, Argentina 14.5% // 175ml £8.95 // BTL £55

2018 Vintelooper PN/18 Pinot Noir,  
Adelaide Hills, Australia, 14% // BTL £60

2014 Bellwether Cabernet Sauvignon,  
California, USA 13.5% // BTL £69

For our RARE & ICONIC wines & Coravin list  
please ask your waiter

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## ROSÉ //

Rose D'Anjou, France 12%  
// 175ml £4.95 // BTL £19

Domaine Coste Rose NV, France 12.5%  
// 175ml £5.2 // BTL £24

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

## FIZZ //

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Prosecco, DOC, Italy  
// 125ml £6 // BTL £24

Drappier Rose Brut  
NV Champagne  
// BTL £75

Drappier Carte d'Or Brut  
NV Champagne  
// 125ml £10 // BTL £58

Bollinger, NV Special Cuvée  
// BTL £80

Black Chalk 2016  
England  
// BTL £60

Dom Perignon 2010  
// BTL £195

## DRAUGHT //

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## TINY REBEL //

Clwb Tropica // £4.95  
Tropical IPA  
ABV 5%

Stay Puft // £5.25  
Dark Stout  
ABV 5.2%

Easy Living // £4.95  
Pale ale  
ABV 5.5%

## LOST & GROUNDED

Keller Pils // £4.95  
Hopped lager  
ABV 4.8%

Wanna Go To The Sun // £4.95  
Pale Ale  
ABV 4.6%

## THATCHERS //

Old Rascal // £4.95  
Medium Dry  
ABV 4.5%

Rose // £4.95  
Sweet & sparkling  
ABV 4%