

FIZZ COCKTAILS //

NINA ROSE // £9
bloom jasmine & rose gin, elderflower & prosecco

FRENCH 75 // £10
gin, lemon, champagne

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

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



BREAD & NIBBLES //

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

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

EXMOOR CAVIAR /
vodka crème fraîche, waffle fries // £60

SHORT RIB CROQUETTES /
gochujang aioli // £5

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

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

STARTERS //

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

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

DUCK LIVER MOUSSE / sour cherry, smoked hazlenut,
sourdough cracker // £6.95

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

ASH-BAKED BEETROOT / cashew yogurt, muscat vinegar,
blackberries, dill, chia cracker // £6.95

RAW BEEF / chopped fillet steak, charcoal mayonnaise,
apple, buckwheat, tapioca crackers // £8.95

CHAR SIU PORK BELLY / puffed crackling,
competition bbq sauce, kohlrabi // £7.50

MONKFISH CEVICHE / tigers milk, rice cracker, kaffir lime &
coriander, chilli // £9.95

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

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

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!

COTE DE BOEUF 700g // £40
large rib eye 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 // £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 //

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

WELSH MUTTON TOMAHAWKS // £23.95
black bean rub, courgette, cremet pea
puree, preserved lemon

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

FLAME GRILLED VEGAN KEBAB // £14.95
char Siu celeriac, impossible steak,
padron peppers, tonkatsu sauce,

FIRE ROASTED HALIBUT // £24.95
cooked on the bone, champagne velouté

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

BABY HERITAGE CARROTS /
cashew yogurt, dukkah

BABY GEM CAESAR /
beef fat croutons, aged cornish
gouda

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

@pasturecardiff

pasture_cardiff

vegan



OUR SHOP

SCAN FOR FULL BAR



WHITE WINE // by the glass & bottle

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 £8 // BTL £29

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

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

2018 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, Oliver Leflaive
Burgundy, France 13% // BTL £95

RED WINE // by the glass & bottle

2019 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

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

2019 Escorihuela Gascon Organic, Malbec
Mendoza, Argentina 14.5% // 175ml £8.95 // BTL £36

RED WINE MAGNUM //

2014 Pesquera Crianza, Tempranillo
Ribera del Duero, Spain 14.5% // BTL £90

BIG REDS // by the bottle

2017 Norton Altura Cabernet Franc
Mendoza, Argentina 14.5% // BTL £34

2014 Cahors Malbec Authentique
Cahors, France 13% // BTL £40

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

2018 Grapillon D'or, Gigondas
Cote du Rhone, France 15% // BTL £47

2017 Domaine Of The Bee, Grenache
Languedoc-Roussillon, France 13% // BTL £49

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

2017 Malma Universo, Malbec
Patagonia, Argentina 14.5% // BTL £49

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

2017 Vinteloper PN/17, Pinot Noir
Adelaide Hills, Australia, 14% // BTL £60

2014 Bellwether, Cabernet Sauvignon
Coonawarra, Australia 13.5% // BTL £69

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

ROSÉ //

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

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

2020 Chateau Minuty, Rose et Or
Cotes de Provence, France 12.5% // BTL £36

FIZZ //

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

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

Drappier Rose Brut
NV Champagne
// BTL £75

Bollinger, NV Special Cuvée
// BTL £80

Dom Perignon 2010
// BTL £195

DRAUGHT //

TINY REBEL //

Clwb Tropica // £5.50
Tropical IPA
ABV 5%

Stay Puft // £5.25
Dark Stout
ABV 5.2%

Easy Living // £5.25
Pale ale
ABV 5.5%

LOST & GROUNDED

Keller Pils // £5.25
Hopped lager
ABV 4.8%

Helles // £5.25
lager
ABV 4.4%

THATCHERS //

Rascal // £4.95
Medium Dry
ABV 4.5%

Rose // £5.25
Sweet & sparkling
ABV 4%