

FIZZ COCKTAILS //

NINA ROSE // £9
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

SHORT RIB CROQUETTES /
gochujang aioli // £5

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

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

GRILLED OCTOPUS SKEWER /
smoked pork, XO sauce // £7

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

DUCK LIVER MOUSSE / blackcurrant, buckwheat,
ash cracker // £7.50

ASH-BAKED BEETROOT / ajo blanco, horseradish,
blackberries, dill, cracker // £7.50

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

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

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

RAW BEEF / chopped fillet steak, charcoal mayonnaise,
apple, buckwheat, tapioca crackers // £9.50

MONKFISH CEVICHE / tigers milk, rice cracker, kaffir lime
& coriander, chilli // £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 // £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 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 // £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 LAMB TOMAHAWKS // £26.95
black bean rub, lamb bacon, courgette,
cremet pea puree, preserved lemon

45 DAY DRY AGED BURGER // £14.95
house ground beef patty,
baconnaise, secret sauce, oglesfield
cheese, crispy shallots, house pickles
and chips

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

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

TRUFFLE CHIPS /
cornish gouda cheese

NEW POTATOES /
house butter, herbs

MAC & CHEESE /
four cheeses, bacon crumb

SPINACH GRATIN /
leeks, cheese

SEASONAL GREENS /
olive oil

CABBAGE IN THE COALS /
bacon butter

EMBER BAKED POTATO /
gouda cheese, creme fraiche

BABY HERITAGE CARROTS /
cashew yoghurt, dukkah

GRILLED PORTOBELLO MUSHROOMS /
confit garlic, thyme

HERITAGE TOMATO SALAD /
shiso vinegar, smoked salt

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

vegan

@pasturecardiff

pasture_cardiff



OUR SHOP

SCAN FOR FULL BAR MENU //



WHITE WINE // by the glass & bottle

2020 Saint Chinian Petit Paradis,
Languedoc-Roussillon, France 14% // 175ml £5.50 // BTL £20

2020 Kotuku Sauvignon Blanc,
Marlborough, New Zealand 12.5% // 175ml £6.50 // BTL £27

2020 Esencia Divina Albarino,
Rias Baixas, Spain 13% // 175ml £6.50 // BTL £27

2020 Weingut Frey Pinot Blanc,
Rheinhessen, Germany 13% // 175ml £8 // BTL £28

2016 Woodlands Chardonnay
Margaret River, Australia 13% // 175ml £8 // BTL £29

2019 Thorn Clarke, Riesling
Eden Valley, Australia 11% // BTL £36

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

2018 Pesquera Alejaren,
La Mancha, Spain 13.5% // BTL £49

2020 Domaine Mazilly Les Meurgers Meursault,
Burgundy, France 13.5% // BTL £60

RED WINE // by the glass & bottle

2019 Les Foncanelles, Merlot
Pays d'Occ, France 13.5% // 175ml £5 // BTL £19

2020 Familia Gascon, Malbec
Mendoza, Argentina 14% // 175ml £6.50 // BTL £24

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

2020 Scott Base, Pinot Noir,
Central Otago, New Zealand 13.5% // 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 13.5% // 175ml £8.95 // BTL £36

RED WINE MAGNUM //

2012 Conde Valdemar, Rioja Reserva
Rioja, Spain 14.5% // BTL £75

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

For our RARE & ICONIC wines & CORAVIN LIST
please ask your waiter

In accordance with revised legislation for capacity measures regulations,
this establishment sells wine by the glass in quantities of 125ml, 175ml, 250ml
current vintages may change

All draught beer and cider is sold in quantities of 1/2pint and pint.

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

2017 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

2016 Vinteloper PN/16, Pinot Noir
Adelaide Hills, Australia, 14% // BTL £60

2017 Vega Sicilia Alion,
Ribera Del Duero, Spain 13.5% // BTL £120

2017 Antinori Tignanello,
Tuscany, Italy 13.5% // BTL £150

ROSÉ //

2020 Rose D'Anjou, France 11%
175ml £4.95 // BTL £19

Olivier Coste, Grenache Rose France 12.5%
175ml £5.2 // BTL £24

2020 Chateau Minuty, Rose et Or
Cotes de Provence, France 12.5% // BTL £38

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

Ancre Hill
NV Blanc de noirs
Wales
// BTL £65

Drappier Rose Brut
NV Champagne
// BTL £75

Bollinger, NV Special Cuvée
// BTL £80

Dom Perignon 2010
// BTL £195

Krug Grande Cuvée Brut
// BTL £260

DRAUGHT //

TINY REBEL //

Club Tropica // £5.50
Tropical IPA
ABV 5%

Electric Boogaloo // £5.25
Passion fruit, Lil NEIPA
ABV 4.5%

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%

THATCHER //

Rascal // £4.95
Medium Dry
ABV 4.5%

Rose // £5.25
Sweet & sparkling
ABV 4%