

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 //

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

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

CRISPY LAMB FRITTERS /
oyster mayonnaise // £5

SHORT RIB CROQUETTES /
gochujang aioli // £5

FIRE ROAST PADRON PEPPERS /
cashew yoghurt, citrus salt // £5

DUCK MOUSSE CHOUX /
choux bun, black garlic ketchup // £3 each

STARTERS //

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

HERITAGE TOMATO SALAD / smoked tomatoes, shiso sorbet,
black olive, cracker // £7.95

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

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

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

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

CORNISH CRAB / brown crab butter, toasted brioche,
chardonnay jelly // £9.25

LOBSTER TOAST / lobster bisque, cafe de paris,
dill oil // £10.50

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 // £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 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 // £13.00 per 100g
the prized cut from the fillet,
exceptionally tender and 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 and fillet,
cooked on the bone

CLASSICS //

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

SPRING LAMB // £26.50
double lamb chop, merguez sausage,
smoked aubergine, pomegranate
mollases, jus

45 DAY DRY AGED BURGER // £14.95
house ground beef patty, bbq short
rib, secret sauce, ogleshield cheese,
crispy shallots, house pickles & chips

ROASTED AUBERGINE // £16.95
giant cous cous, peanut, vegan XO,
pomelo, furikake

MARKET FISH // £
sustainable fish, roasted
over fire

SAUCES

BROWN BUTTER BEARNAISE / BLUE CHEESE / CLASSIC PEPPERCORN / GARLIC BUTTER / WHISKY TERIYAKI / CHIMICHURRI / MUSHROOM

SIDES // all £3.95

DRIPPING CHIPS /
sea salt, malt vinegar

NEW POTATOES /
herb butter

SEASONAL GREENS /
olive oil, smoked sea
salt

GRILLED PORTOBELLO MUSHROOMS /
confit garlic, thyme

TOMATO SALAD /
elderflower vinegar, smoked salt

GREEN SALAD /
preserved lemon, buttermilk,
dill, gouda cheese

SIDES // all £4.95

CABBAGE IN THE COALS /
bacon butter

EMBER BAKED POTATO /
gouda cheese, creme fraiche

KOHLRABI SOM TAM /
green beans, cashews,
thai basil, chilli, lime

MAC & CHEESE /
four cheeses, bacon crumb

SPINACH GRATIN /
leeks, cheese

TRUFFLE CHIPS /
cornish gouda cheese

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

vegan

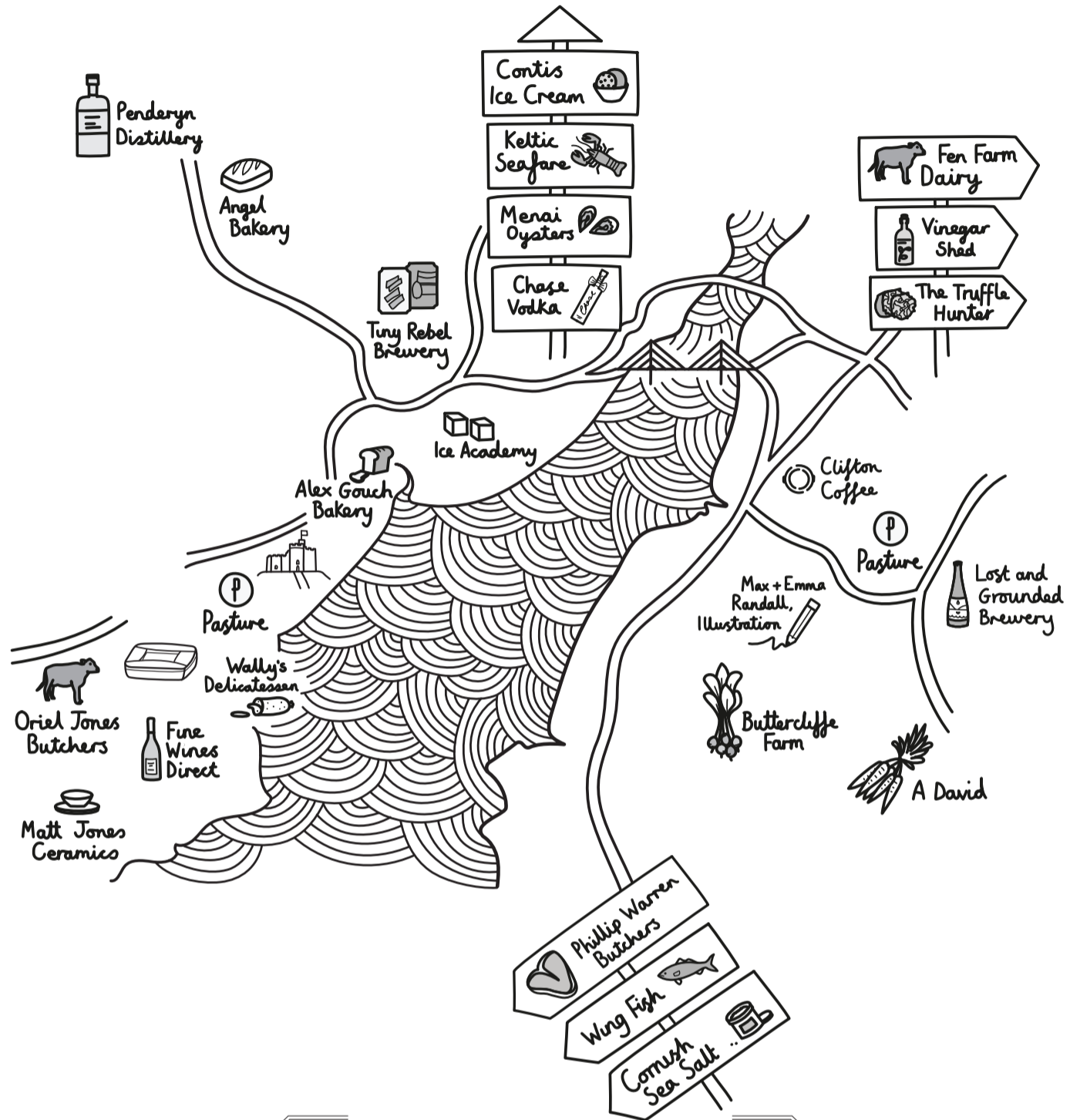
@pasturecardiff

pasture_cardiff



OUR SHOP

The team at Pasture work hard to source the best ingredients and products from Wales and 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 food waste is processed through anaerobic digestion. this creates biogas, a renewable energy and nutrient rich fertiliser for healthy soils.



BEEF

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



OUR FARM

we grow vegetables, fruit, flowers and herbs on our farm in bristol. 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