

## 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

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

PIG FRITTERS /  
curry aioli, radish // £5

SHORT RIB CROQUETTES /  
gochujang aioli // £5

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

OCTOPUS ESCABECHE /  
smoked mussels, octopus, toast // £6

## STARTERS //

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

DUCK LIVER MOUSSE / black cherry, buckwheat,  
brioche // £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

LOBSTER TOAST / lobster bisque, cafe de paris,  
dill oil // £9.50

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

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

SALMON TARTARE / house hot sauce, vodka creme fraiche,  
cured egg, waffle chips // £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 // £18.95  
packed full of flavour,  
a lean juicy steak

FILLET 200g // £28.95  
the most tender cut of beef,  
very buttery & exceptionally lean

SIRLOIN 250g // £21.50  
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

DRY AGED DUCK // £29.95  
jerusalem artichoke, smoked grapes,  
duck sauce, black truffle honey

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

ROASTED AUBERGINE // £14.95   
vegan ragu, black lentil, spiced  
chickpea, cashew yoghurt

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

GRILLED PORTOBELLO MUSHROOMS /  
confit garlic, thyme

NEW POTATOES /  
house butter, herbs

MISO AUBERGINE /   
ponzu, furikake

SEASONAL GREENS /   
olive oil

ROCKET SALAD /  
vintage caerphilly,  
house dressing

## SIDES // all £4.95

CABBAGE IN THE COALS /  
bacon butter

EMBER BAKED POTATO /  
gouda cheese, creme fraiche

ROASTED CAULIFLOWER /   
tahini, dukkah

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

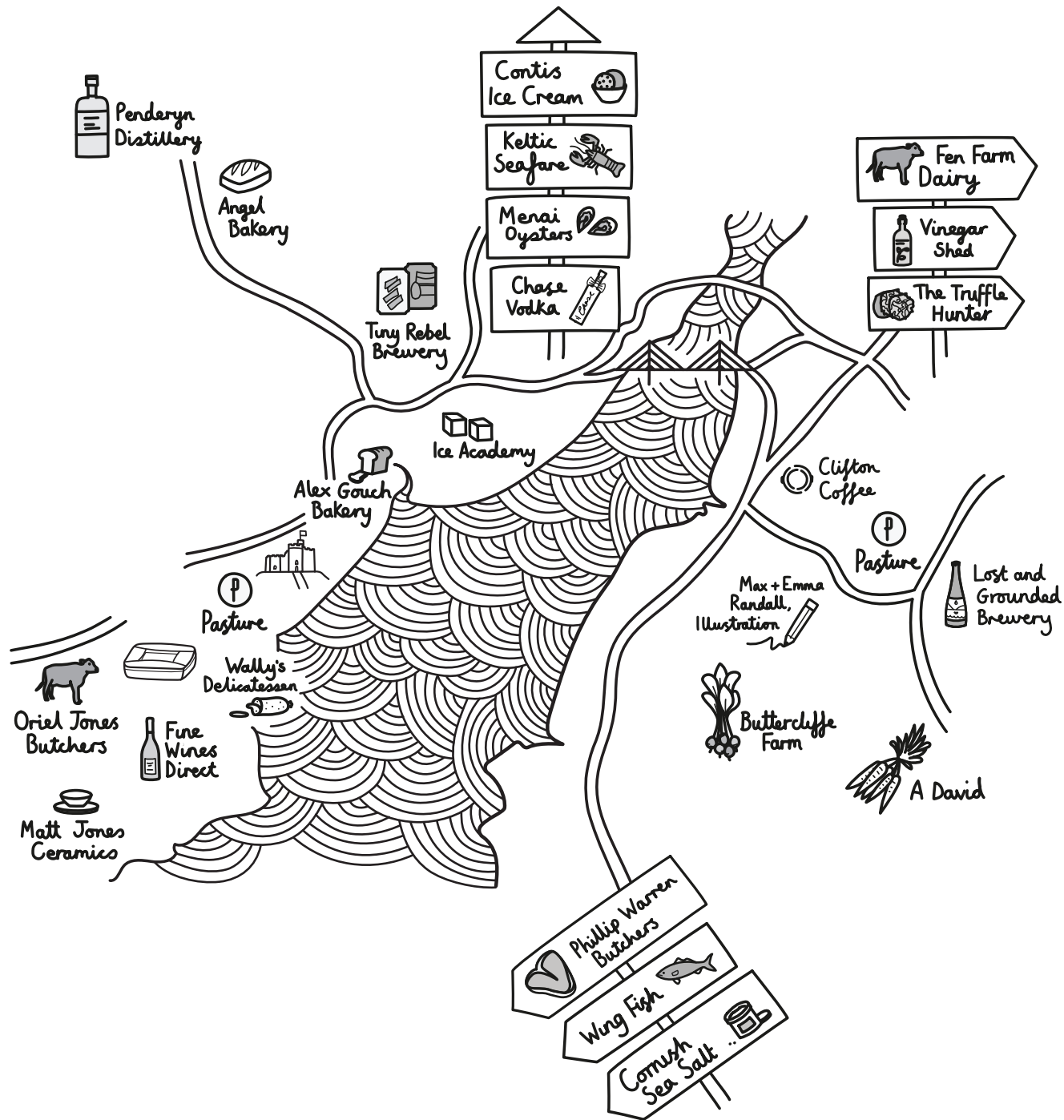
@pasturecardiff

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