

FIZZ COCKTAILS //

NINA ROSE // £9

rose infused gin, elderflower & prosecco

OLD CUBAN // £8

plantation dark rum, lime, mint, sugar, prosecco

STRAWBERRIES & CREAM // £10

ramsbury vodka, strawberry, lemon, milk, champagne

COBBLER SPRITZ // £10

manzanilla, pineapple cordial, dunleavy sparkling



BREAD & NIBBLES //

COOMBESHEAD FARM SOURDOUGH /
house butter, sea salt // £4

FIRE ROASTED SUGAR SNAPS /
cashew yoghurt, citrus salt // £6

NOCELLARA OLIVES /
garlic, rosemary, lemon // £5

PORTHILLY OYSTER /
thai nam jim // £4 each

SHORT RIB CROQUETTES /
gochujang aioli // £6

STARTERS //

DUCK LIVER MOUSSE / burnt orange gel, spiced hazelnut,
toast // £8.50

CORNISH CRAB / brown crab butter, toasted brioche,
chardonnay jelly // £9.50

ASH-BAKED BEETROOT / fermented beetroot, artichoke puree,
apple ketchup, crackers, lovage oil // £7.95

CRISPY SQUID / roasted garlic aioli, lemon // £8.95

CHAR SIU PORK BELLY / competition bbq sauce,
sauerkraut, puffed crackling // £8.95

RAW BEEF / chopped fillet steak, charcoal mayonnaise,
apple, buckwheat, tapioca cracker // £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 // £21.50
packed full of flavour,
a lean juicy steak

FILLET 200g // £29.95
the most tender cut of beef,
very buttery & exceptionally lean

SIRLOIN 250g // £25.50
nicely marbled with a good
layer of top fat

RIBEYE 300g // £28.50
highly marbled with lots of
fat, full on beefy flavour!

COTE DE BOEUF 650g // £42.00
large ribeye steak cooked on
the bone for extra flavour
(ask your server for alternative weights)

HOUSE CUTS //

*Large cuts for two to share or for the hungry.
Butchered fresh everyday.*

*Served as a roast with all the trimmings
or with a choice of two sauces & two sides*

PLEASE VIEW THE
BLACKBOARD
FOR TODAY'S WEIGHTS

CHÂTEAUBRIAND // £13.5 per 100g
the prized cut from the fillet,
exceptionally tender & lean

TOMAHAWK // £8.5 per 100g
the "dinosaur" steak, grilled on the
bone for maximum flavour, best served
medium to medium rare

PORTERHOUSE // £8.5 per 100g
two steaks in one, sirloin & fillet,
cooked on the bone

ROASTS //

*all served with roast potatoes,
spinach gratin, greens from our farm,
celeriac puree, yorkshire puddings
& bottomless gravy*

RUMP OF BEEF // £21.50
roasted over wild cherry wood,
served pink

PORK BELLY // £19.50
rolled with herbs & served with
crispy crackling

LAMB SHOULDER // £21
slow cooked for 6 hours

NUT ROAST // £18
roasted squash, chickpeas, nuts,
herbs & quinoa served with
mushroom gravy

SAUCES

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

SIDES // £4.95

DRIPPING CHIPS /
sea salt, malt vinegar

NEW POTATOES /
herb butter

SIDES // £5.95

GRILLED PORTOBELLO MUSHROOMS /
confit garlic, thyme

FRIED BRUSSELS /
cashew yoghurt, xo

CABBAGE IN THE COALS /
bacon butter

TRUFFLE CHIPS /
cornish gouda cheese

MAC & CHEESE /
four cheeses, bacon crumb

SPINACH GRATIN /
leeks, cheese

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

@pasturebristol

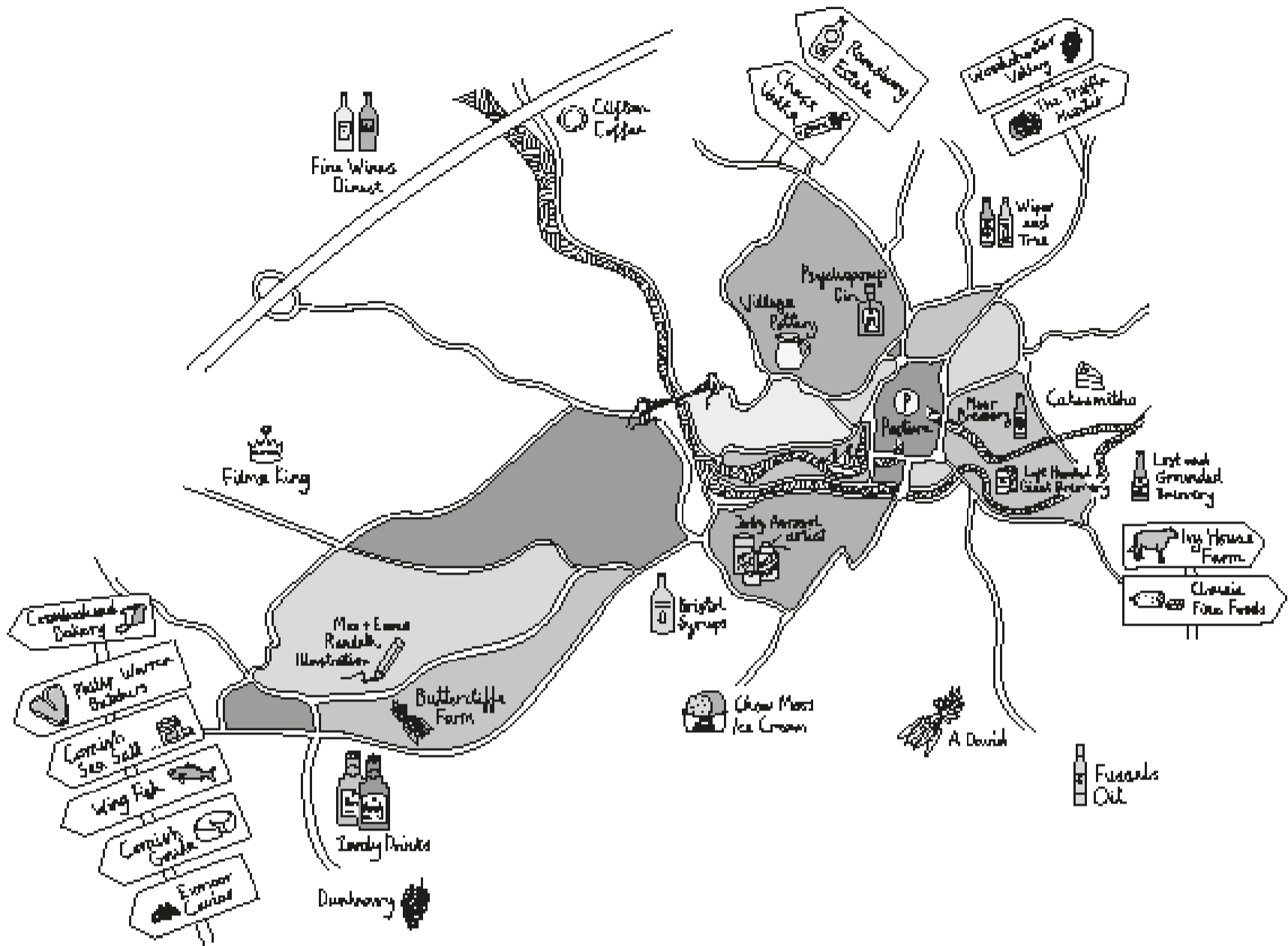
vegan

@pasture_bristol



GIFT VOUCHERS

The team at Pasture work hard to source the best ingredients and products from 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 in-house aerobic digester turns our food waste into nutritious compost within 24 hours. we use the compost to fertilise the soil on our farm



BEEF

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



BUTTERCLIFFE FARM

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

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