

## FIZZ COCKTAILS //

NINA ROSE // £7

Bloom Jasmine & Rose gin, elderflower & prosecco

OLD CUBAN // £8

Anjeo rum, lime, mint, sugar, prosecco

STRAWBERRIES & CREAM // £10

Chase vodka, strawberry, lemon, milk, Champagne

GRAPEFRUIT SPRITZ // £9

Chase pink grapefruit and pomelo, Woodchester Valley Sparkling Rose



## BREAD & NIBBLES //

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

PORK SCRATCHINGS /  
orchard sauce // £4

ROASTED PADRON PEPPERS /  
cashew yogurt, shichimi // £5 <sup>VE</sup>

SHORT RIB CROQUETTES /  
gochujang aioli // £5

NOCELLARA OLIVES /  
garlic, rosemary & lemon // £4 <sup>VE</sup>

## STARTERS //

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

DUCK LIVER MOUSSE / chai pickles, crispy onions,  
sourdough toast // £6.95

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

CARAMEL PORK BELLY / competition bbq sauce,  
apple sauerkraut // £7.50

CORNISH MUSSELS / local cider, leeks,  
smoked bacon, cream & sourdough // £7.50

CURED TROUT / dashi, soy cured egg, ginger,  
avocado, wasabi, seaweed cracker // £8.95

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

RAW BEEF / chopped fillet steak, charcoal mayonnaise,  
apple, buckwheat, tapioca crackers // £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 // £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 // £  
large rib eye steak cooked on  
the bone for extra flavour  
(ask your server for today's weights)

## 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 //

45 DAY DRY AGED BURGER // £14.50  
house ground dry aged beef patty,  
bacon jam, roasted garlic aioli,  
buttermilk bun, gouda cheese,  
tomato, house pickles

FIRE ROASTED CHICKEN // £15.95  
brown butter bearnaise, chips,  
roasting juices

IMPOSSIBLE STEAK // £14.95 <sup>VE</sup>  
watermelon, brined, smoked  
and roasted served with chimichurri,  
baby leaf salad & fries

FLAME GRILLED VEGETABLES // £11.50 <sup>VE</sup>  
lapsang tofu, butterbean hummus,  
grapefruit, baby shoots &  
seaweed cracker

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 / <sup>VE</sup>  
olive oil

CABBAGE IN THE COALS /  
bacon butter

EMBER BAKED POTATO /  
gouda cheese, creme fraiche

ROASTED BEETS / <sup>VE</sup>  
cashew yogurt, dukkah

GRILLED PORTOBELLO MUSHROOMS /  
confit garlic, thyme

HERITAGE TOMATO SALAD / <sup>VE</sup>  
ponzu, shiso, smoked salt

GREEN SALAD /  
soft lettuce, gouda, buttermilk  
& preserved lemon dressing

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

<sup>VE</sup> vegan

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## SCAN FOR FULL BAR



## WHITE WINE // by the glass & bottle

2019 Pecorino,  
Terre de Chieti, Italy 13% // 175ml £4.85 // BTL £18

2018 Culver Hill, Woodchester Valley,  
Cotswolds, England 12% // 175ml £5.75 // BTL £24

2019 Allan Scott Estate, Sauvignon Blanc,  
Marlborough, New Zealand 12.5% // 175ml £6.50 // BTL £27

2019 Esencia Divina Albarino,  
Rias Baixas, Spain 13% // 175ml £6.65 // BTL £28

2016 Woodlands Chardonnay  
Margaret River, Australia 13% // 175ml £6.75 // BTL £29

2019 Viognier, Ridgeback  
Paarl, South Africa 13.5% // BTL £34

2018 Orpheus Bacchus, Woodchester Valley,  
Cotswolds, England 12% // BTL £29

2018 Masi Colbaraca Soave Classico,  
Veneto, Italy 13% // BTL £37

2019 ZBO Zibbibo, Brash Higgins,  
Riverland, Australia 13.2% // BTL £42

2018 Lievland Old Vines Chenin Blanc,  
Paarl, South Africa 13.5% // BTL £48

2016 Puligny-Montrachet, Olivier Leflaive  
Burgundy, France 13% // BTL £95

## RED WINE // by the glass & bottle

2019 Domaine La Prade Merlot,  
Languedoc, France 14% // 175ml £4.95 // BTL £18

2018 Finca Decero Malbec,  
Mendoza, Argentina 14.5% // 175ml £6.90 // BTL £28

2016 Conde Valdemar Rioja Crianza,  
Rioja, Spain 13.5% // 175ml £6.95 // BTL £29.50

2016 Norton Privada Malbec Blend,  
Lujan de Cuyo, Argentina 14.5% // 175ml £8.75 // BTL £34

2018 Scott Base Pinot Noir,  
Central Otago, New Zealand 13% // 175ml £8.95 // BTL £36

2017 Monastrell Old Vines,  
Alicante, Spain 15% // BTL £32

2014 SGMV,  
Paarl, South Africa 14% // BTL £34

2015 Tempranillo,  
Ribera del Duero, Spain 14.5% // BTL £38

2012 Cahors Malbec Authentique,  
Cahors, France 13% // BTL £40

2016 Organic Syrah Blend,  
Colchagua Valley, Chile 14.5% // BTL £42

2017 Lethbridge Shiraz,  
Geelong, Australia 13.5% // BTL £45

2016 Gigondas Domaine Grapillon d'Or,  
Southern Rhône, France 15% // BTL £47

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

2017 Pulenta, Malbec  
Mendoza, Argentina, 14.5% // BTL £65

2015 Mt George Merlot,  
California, USA 14.6% // BTL £82

2016 Bodegas Caro,  
Mendoza, Argentina 13.5% // BTL £90

## FIZZ COCKTAILS //

NINA ROSE // £7  
Bloom Jasmine & Rose gin, elderflower & prosecco

OLD CUBAN // £8  
Anejo rum, lime, mint, sugar, prosecco

GRAPEFRUIT SPRITZ // £9  
Chase pink grapefruit gin, amaro, woodchester valley pink fizz

STRAWBERRIES & CREAM // £10  
Chase vodka, strawberry, lemon, milk, Champagne

## ROSÉ //

2019 Domaine Coste Rosé  
Languedoc, France 12.5%  
// 175ml £5.20 // BTL £24

2019 Dunleavy Pinot Noir Rosé,  
Somerset, England 11.5%  
// 175ml £6 // BTL £26

2019 Château Minuty et Or,  
Côtes de Provence, France 12.5%  
// BTL £36

## FIZZ //

Prosecco,DOC  
//125ml £6 // BTL £24

Woodchester Valley  
Sparkling Rose, England  
//125ml £9 // BTL £36

Drappier Carte d'Or Brut  
NV Champagne  
//125ml £9 // BTL £40

Dunleavy Brut Nature 2017  
Sparkling Red,  
Somerset, England  
// BTL £40

Dunleavy Brut 2018  
Sparkling White,  
Somerset, England  
// BTL £45

Drappier Brut Nature Zero Dosage  
NV Champagne  
// BTL £60

Drappier Rose Brut  
NV Champagne  
// BTL £75

Bollinger, NV Special Cuvée  
// BTL £80

Dom Perignon  
// BTL £195

## BRISTOL DRAUGHT //

### MOOR BEER //

NOR'HOP // £4.85  
Ultra pale ale  
ABV 4.1%

ELMOOR // £4.90  
Belgian pale  
ABV 5%

### LOST & GROUNDED //

KELLER PILS // £4.90  
Pilsner  
ABV 4.8%

HELLES LAGER // £4.90  
Hopped lager  
ABV 4.4%

### THATCHERS //

RASCAL // £4.90  
Medium dry cider  
ABV 4.5%

### WIPER & TRUE //

KALEIDOSCOPE // £4.95  
Bright tropical pale ale  
ABV 4.2%

IN THE PINES // £5.20  
Hopped amber ale  
ABV 4.8%

MILK SHAKE // £5.20  
Milk stout  
ABV 5.6%

### LEFT HANDED GIANT //

SKY ABOVE // £5.20  
Session pale ale  
ABV 4.5%

