

FIZZ COCKTAILS //

NINA ROSE // £7

Jasmine & Rose gin, elderflower & prosecco

OLD CUBAN // £8

Plantation Dark 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

SHORT RIB CROQUETTES /
gochujang aioli // £5

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

STARTERS //

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

DUCK LIVER MOUSSE / chai pickled blackberries,
spiced nut dukkah, sourdough cracker // £6.95

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

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

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

CEVICHE / market fish, spiced tomato, yuzu lime, mint,
puffed barley // £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 650g // £38.00
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
watermelon, brined, smoked
and roasted served with chimichurri,
baby leaf salad & fries

FLAME GRILLED VEGETABLES // £11.50
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 /
olive oil

CABBAGE IN THE COALS /
bacon butter

EMBER BAKED POTATO /
gouda cheese, creme fraiche

ROASTED BEETS /
cashew yogurt, dukkah

GRILLED PORTOBELLO MUSHROOMS /
confit garlic, thyme

HERITAGE TOMATO SALAD /
ponzu, shiso, smoked salt

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



OUR FARM

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

@pasturebristol

vegan

pasture_bristol



PASTURE AT HOME

SCAN FOR FULL BAR



WHITE WINE // by the glass & bottle

- 2020 Pecorino,
Terre de Chieti, Italy 13% // 175ml £4.85 // BTL £18
- 2019 Petit Paradis, Saint Chinian,
Languedoc, France 12.5% // 175ML £5.20 // BTL £20
- 2018 Culver Hill, Woodchester Valley,
Cotswolds, England 12% // 175ml £5.75 // BTL £24
- 2021 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
- 2017 Woodlands, Chardonnay
Paarl, South Africa 13 // BTL £29
- 2018 Orpheus Bacchus, Woodchester Valley,
Cotswolds, England 12% // BTL £29
- 2019 Viognier, Ridgeback
Paarl, South Africa 13.5% // BTL £34
- 2018 Masi Colbaraca, Soave Classico,
Veneto, Italy 13% // BTL £37
- 2019 ZBO Zibbibo, Brash Higgins,
Riverland, Australia 13.2% // BTL £42
- 2020 Lievland Old Vines, Chenin Blanc,
Paarl, South Africa 13.5% // BTL £48
- 2019 Domaine Mazilly, Les Meurgers Meursault
Burgundy, France 13.5% // BTL £90

RED WINE // by the glass & bottle

- 2019 Domaine La Prade, Merlot,
Languedoc, France 14% // 175ml £4.95 // BTL £18
- 2020 Familia Gascon, Malbec,
Mendoza, Argentina 13.5% // 175ml £5.75 // BTL £24
- 2016 Conde Valdemar Rioja Crianza,
Rioja, Spain 13.5% // 175ml £6.95 // BTL £29.50
- 2018 Thorn-Clarke, Shiraz,
Barossa, Australia 14.5% // 175ml £7.85 // BTL £32
- 2018 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
- 2018 Gerard Brisson Les Charmes "La Louve" Morgon,
Beaujolais, France 2018 // BTL £34
- 2016 Cepa 21, Tempranillo,
Ribera del Duero, Spain 14.5% // BTL £38
- 2017 Coyam, Organic Syrah Blend,
Colchagua Valley, Chile 14.5% // BTL £42
- 2018 Lethbridge Shiraz,
Geelong, Australia 13.5% // BTL £45
- 2018 Gigondas Domaine Grapillon d'Or,
Southern Rhône, France 15% // BTL £47
- 2014 Chateau Bernadotte,
Bordeaux, France 13% // BTL £49
- 2018 Pulenta, Malbec
Mendoza, Argentina, 14.5% // BTL £65
- 2016 Mt George Merlot,
California, USA 14.6% // BTL £82
- 2017 Bodegas Caro,
Mendoza, Argentina 13.5% // BTL £90

RED WINE // Magnums

- 2014 Pesquera Crianza,
Ribera Del Duero, Spain 14.5% // 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 //

- 2020 Domaine Coste Rosé
Languedoc, France 12.5%
// 175ml £5.20 // BTL £24
- 2020 Dunleavy Pinot Noir Rosé,
Somerset, England 11.5%
// 175ml £6 // BTL £26
- 2020 Château Minuty et Or,
Côtes de Provence, France 12.5%
// BTL £36

FIZZ //

- | | |
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| Prosecco,DOC
//125ml £6 // BTL £24 | Drappier Brut Nature Zero Dosage
NV Champagne
// BTL £60 |
| Woodchester Valley
Sparkling Rose, England
//125ml £9 // BTL £36 | Drappier Rose Brut
NV Champagne
// BTL £75 |
| Drappier Carte d'Or Brut
NV Champagne
//125ml £9 // BTL £40 | Bollinger,NV Special Cuvée
// BTL £80 |
| Dunleavy Brut Nature 2018
Sparkling Red,
Somerset, England
// BTL £40 | Dom Perignon
// BTL £195 |
| Dunleavy Brut 2018
Sparkling White,
Somerset, England
// BTL £45 | |

BRISTOL DRAUGHT//

MOOR BEER //

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

- CLAUDIA // £4.90
Wheat beer
ABV 4.5%

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%

- SUNDANCE // £5.40
IPA
ABV 5.6%

- MILK SHAKE // £5.20
Milk stout
ABV 5.6%

LEFT HANDED GIANT //

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

