



FIZZ COCKTAILS //

NINA ROSE / pasturepomp gin with elderflower, rose & prosecco // £7

WINTER GARDEN / pasturepomp gin, mint, apple juice & prosecco // £7

BRAMBLE SPRITZ / pasturepomp gin, lemon, blackberry & prosecco // £7

FRENCH 75 // Pasturepomp Gin with Calvados, fresh lemon juice and sugar topped with crisp, cold Champagne // £8

STARTERS //

CRISPY FRIED CHICKEN WINGS / soy & bourbon glaze, fire roasted pineapple // £6.95

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

ASH-BAKED BEETROOT / goat's curd, elderberry vinegar, pecans, pear, chia crackers // £6.50

CARAMEL PORK BELLY / competition bbq sauce, pickles // £7.50

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 // £14.95
packed full of flavour, a lean juicy steak

FILLET 200g // £24.95
the most tender cut of beef, very buttery & exceptionally lean

SIRLOIN 250g // £18.50
nicely marbled with a good layer of top fat

RIBEYE 300g // £22.50
highly marbled with lots of fat, which melts and bastes the steak as it cooks, full on beefy flavour!

SAUCES //

BEARNAISE
BLUE CHEESE
CLASSIC PEPPERCORN
CREAMY MUSHROOM
GARLIC BUTTER
SZECHUAN PEPPERCORN
CHIMICHURRI

BREAD & NIBBLES //

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

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

PORK SCRATCHINGS / orchard sauce // £4

SHORT RIB CROQUETTES / gochujang aioli // £5

CORNISH MUSSELS / cider, garlic, leeks, cream, sourdough // £7.50

RAW BEEF / charcoal mayonnaise, apple, buckwheat, tapioca crackers // £7.95

GIN CURED TROUT / lime, cucumber, kohlrabi horseradish // £7.95

CRISPY SQUID / roasted garlic aioli, lemon // £6.95

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, served on the bone

CLASSICS //

45 DAY DRY AGED BURGER // £14.50
double house ground dry aged beef patty, black truffle mayonnaise, buttermilk bun, oglesfield cheese, beef tomato, onions & pickles

FIRE ROASTED CHICKEN // £14.95
bearnaise, chips, roasting juices

GAME PIE // £14.95
slow cooked rabbit, venison, partridge & pigeon with pearl onions, port & bonemarrow crust

ALLOTMENT PIE // £11.50
red pepper, aubergine, pumpkin, tomato & lentil stew topped with sweet potato mash & pickled chestnuts (vegan)

MISO GLAZED AUBERGINE // £11.50
giant cous cous, mouli, herbs, baby shoots & seeds, soy & lime dressing (vegan)

MARKET FISH // £
sustainable fish, roasted over fire

SIDES // all £3.95

DRIPPING CHIPS / sea salt, malt vinegar

TRUFFLE CHIPS / gouda cheese

NEW POTATOES / house butter, herbs

MAC & CHEESE / four cheeses

SPINACH GRATIN / leeks, cheese

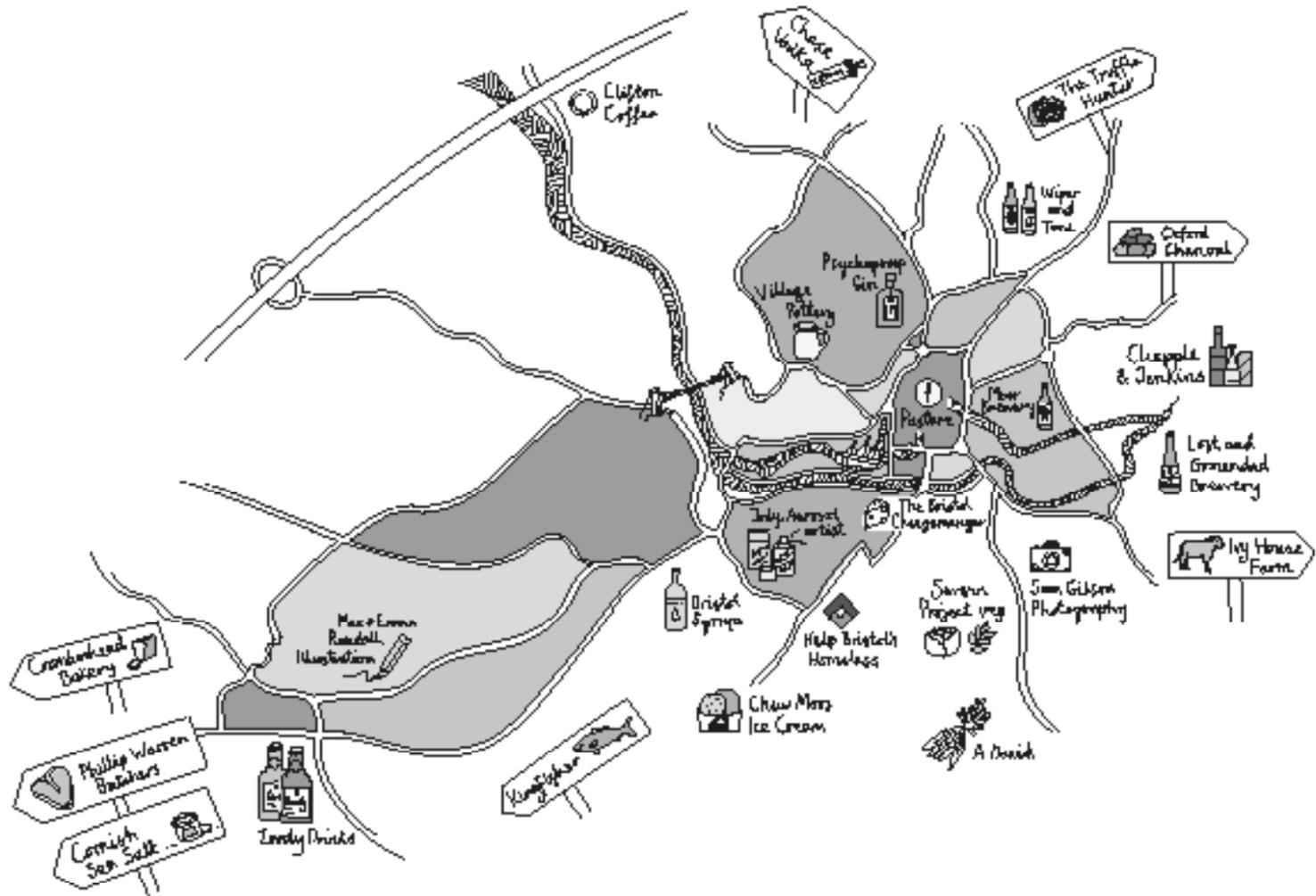
SEASONAL GREENS / olive oil

GRILLED PORTABELLO MUSHROOMS / confit garlic, thyme

COAL ROAST SWEET POTATO / goats curd, chives

ROCKET, PEAR & RADDICCHIO SALAD / cropwell bishop, hazelnuts, honey

"Inspired by Fire, Meat, Music & Bristol. The team at Pasture work hard to source the best ingredients and products from the South West. We select beef from farms in the South West all of which have been raised on Pasture. We only buy suckled native breeds of beef and dry age it for a minimum of 35 days. Our in house butchers cut the steaks fresh for each service. By choosing to dine with us you are supporting our incredible artisan suppliers and producers below. We are proudly independent and proudly support independents"



OUR FRIENDS //

HELP BRISTOL'S HOMELESS // 3 MILES

To reduce our carbon footprint and support the community we filter and bottle our own Pasture water. We donate all of our profits from our bottled water to this amazing charity

ARTHUR DAVID // 12 MILES

Established in 1962 and still proudly independent. Arthur David supplies us with our fruit & vegetables

CHEW MOO'S ICE CREAM // 6 MILES

A small dairy farm that has been run by the family for over 80 years. The Guemsey cows overlook the glorious Chew Valley Lake from the fields.

THE BRISTOL CHEESEMONGER // 0.5 MILES

The Bristol Cheesemonger is a small, independent specialist focusing on locality and seasonality, dealing directly with producers and farms

PHILIP WARREN // 115 MILES

Established in 1880 in Launceston. The Warrens farm and sell indigenous breeds of British cattle from suckler herds raised on pasture including Red Devons, Angus, Dexters, Herefords and Galloways

PSYCOPOMP DISTILLERY // 2 MILES

Danny and the team at Psychopomp distil our PasturePomp Gin. We buy this in bulk, store in our copper still and bottle the gin in house

IVY HOUSE FARM // 35 MILES

Geoff and Kim milk their herd of Jersey Cows throughout the year. During the warmer months the cows are let out to rich green pastures and during winter they are fed home grown organic silage. They have been a fully certified organic farm for over 20 years.

THE TRUFFLE HUNTER // 35 MILES

Located in the quiet of the Cotswold countryside Truffle Hunter supply the best truffles sourced from the finest truffle regions across Europe, as well as hunting for delicious English truffles in Somerset & Wiltshire.

CLIFTON COFFEE // 6 MILES

We are proud to serve their E1 project as our house espresso. Clifton source this coffee directly from the farm, visiting each year to cut out the turbulent coffee market and ensure a fair price and stable relationship for the farmer..

WIPER AND TRUE // 2 MILES

Alchemists & inquisitors - exploring ideas for new and enticing brews each and every day

MOOR BEER // 2 MILES

Moor kicked off the unfinned beer movement in the UK. Moor beers are both delicious and vegan friendly

LOST AND GROUNDED // 2 MILES

Established in 2015 Alex and the team at Lost and Grounded supply us with our draft Lager beer, Keller Pills.

BRISTOL SYRUPS // 2 MILES

The Bristol Syrup Company is a collaboration between Bristol based syrup expert Jem Rogers and award winning local bartenders

LOVELY DRINKS // 6 MILES

Lovely Drinks is a Bristol-based producer of premium pressés and sodas. They seek out the very best ingredients to make their award-winning range

JODY // 0.5 MILES

Jody is a Bristol based aerosol artist. He started painting in 1987 alongside Inkie, Cheo and Banksy. He painted our amazing staircase

MAX & EMMA RANDALL // 3 MILES

Emma & Max have illustrated the map above and designed our kids' colouring sheets

THE VILLAGE POTTERY // 2 MILES

The Village Pottery have designed and created some of our incredible crockery, you can identify theirs by the signature underneath

SAM GIBSON PHOTOGRAPHY //

Sam is a freelance photographer based in Bristol. He creates natural and engaging images for our website and social media

THE OXFORD CHARCOAL CO. // 70 MILES

Produces the best charcoal in the UK from sustainable woodland

COOMBESHEAD FARM BAKERY // 110 MILES

Ben Glazer produces our incredible sour dough bread using heritage varieties of wheat which are farmed organically.

CHASE VODKA // 60 MILES

Britain's first single estate distillery creating award winning spirits from the produce grown on their family farm

CORNISH SEA SALT // 148 MILES

Cornish sea salt is harvested fresh from the Atlantic, just eight metres from the salt house. The combination of the purest waters and The Lizard's rare geology give the salt a complexity and intensity of flavour, as well as a mineral richness that can't be found anywhere else in the world.