

## FIZZ COCKTAILS //

NINA ROSE // £11  
ramsbury gin, rose, elderflower, prosecco

OLD CUBAN // £12  
planteray dark rum, lime, mint, prosecco

PALOMA SPRITZ // £11  
cazcabel blanco tequila, grapefruit, agave, prosecco

COCONUT & PINEAPPLE // £12  
planteray white rum, coconut, pineapple, lemon, clarified milk, champagne



## BREAD & NIBBLES //

COOMBESHEAD FARM SOURDOUGH // £5  
smoked butter, sea salt

SHORT RIB CROQUETTES // £7  
gochujang aioli

FIRE ROASTED PADRON PEPPERS // £7   
cashew yoghurt, citrus salt

MUSHROOM CROQUETTES // £7   
crispy leeks, mushroom ketchup

NOCELLARA OLIVES // £5   
garlic, rosemary, lemon

WHIPPED SMOKED AUBERGINE // £7 \*  
shawarma chickpeas, pomegranate, mint, sourdough cracker

## STARTERS //

CRISPY FRIED CHICKEN WINGS // £9.50  
soy & bourbon glaze, kimchi dressing ( option available\*)

MUSHROOM PARFAIT // £9.75  
toasted brioche, wild mushrooms, yeasted butter, pickles

BEETROOT CARPACCIO // £9.75   
coal roasted heritage beetroot, fermented beetroot, whipped cashew yoghurt, hazelnut, balsamic, tapioca cracker

CHAR SIU PORK BELLY // £10.50  
puffed crackling, competition bbq sauce, sauerkraut

CRISPY SQUID // £10.50  
roasted garlic aioli, lemon

SMOKED BEEF TARTARE // £12.50  
ponzu, apple, buckwheat, truffle aioli, charcoal cracker

CRAB TOAST // £13.50  
dressed white crab, tom yum bisque, yuzu lime, crab oil, coriander

THAI GREEN MUSSELS // £10.50  
coconut, lemongrass, green chilli, coriander, kaffir lime, toast

## STEAKS //

*All our steaks are dry aged and butchered right here, by us. Cooked over charcoal and served with a sauce of your choice...*

RUMP 250g // £23.95  
packed full of flavour, a lean juicy steak

FILLET 200g // £34.95  
the most tender cut of beef, very buttery & exceptionally lean

SIRLOIN 200g/400g // £25.95/£46  
nicely marbled with a good layer of top fat

RIBEYE 300g // £32  
highly marbled with lots of fat, full on beefy flavour!

T-BONE STEAK 600g // £48  
sirloin and fillet steak, cooked on the bone for extra flavour

TERIYAKI FILLET 200g // £31.95  
butterfly fillet steak, asian slaw, whiskey teriyaki, served pink

SURF & TURF FOR TWO // £75  
300g fillet steak and fire roast monkfish, with garlic butter and peppercorn sauce

## HOUSE CUTS //

*Large cuts for two to share or for the hungry. House cuts are cut fresh everyday & will vary in weight. All served with a choice of two sauces & two sides*

PLEASE VIEW THE  
**BLACKBOARD**  
FOR TODAY'S WEIGHTS

CHÂTEAUBRIAND // £15 per 100g  
the prized cut from the fillet, exceptionally tender & lean

TOMAHAWK // £11 per 100g  
the "dinosaur" steak, grilled on the bone for maximum flavour, best served medium to medium rare

PORTERHOUSE // £11 per 100g  
two steaks in one, sirloin & fillet, cooked on the bone

## CLASSICS //

45 DAY DRY AGED BURGER // £18.95  
dry-aged beef patty, house cheese, bacon jam, secret sauce, crispy shallots, pickles, fries

FIRE ROASTED CHICKEN // £19.95  
brown butter bearnaise, chips, roasting juices

DRY-AGED PORK CHOP // £27.95  
bone marrow jus, black garlic ketchup, crispy crackling

LAMB RUMP // £27.95  
kashmiri spice, zhoug, red onion and mint salad

OLD SCHOOL COTTAGE PIE // £19.95  
slow braised beef, smoked mash, cheddar cheese, pickle salad

CELERIAC WELLINGTON // £17.95   
coal roast celeriac, puff pastry, spinach, mushroom gravy

ALLOTMENT PIE // £18.95   
slow braised lentils, roast vegetables, smoked mash, pickle salad

MARKET FISH // £  
sustainable fish, roasted over fire

## SAUCES //

BEEF FAT BEARNAISE / BLUE CHEESE / CLASSIC PEPPERCORN / GARLIC BUTTER / WHISKEY TERIYAKI / CHIMICHURRI

## SIDES //£5.95

BEEF FAT CHIPS /  
sea salt, malt vinegar

SEASONAL GREENS /   
rapeseed oil, smoked sea salt

GREEN SALAD /  
preserved lemon dressing, cornish gouda cheese

SKINNY FRIES /  
sea salt

## SIDES //£6.95

MAC & CHEESE /  
four cheeses, bacon crumb

EMBER BAKED POTATO /  
sour cream, chives, sparkenhoe cheese

TRUFFLE FRIES /  
cornish gouda cheese

FRIED POTATOES /   
warm tartar sauce, dill, smoked paprika

NEW POTATOES /  
café de paris butter, crispy onions

GRILLED TENDERSTEM /   
cashew yoghurt, mushroom xo sauce

KOHLRABI SOM TAM /  
shredded veg, cashews, basil, chilli, lime

GRILLED MUSHROOMS /  
confit garlic, garlic butter

CABBAGE IN THE COALS /  
bacon butter

EMBER BAKED SWEET POTATO /  
westcombe ricotta, hazelnut gremolata

FIRE ROASTED CARROTS /   
curry aioli, zhoug, chickpea dukkah

SPINACH GRATIN /  
leeks, cheese

Most of our recipes can be tailored to cater for any specific dietary requirement. Please let us know if you have any allergies so we can provide further guidance. While we take every precaution, we cannot guarantee that any dish is completely allergen free.

a 10% discretionary and optional service charge will be added to your bill which is shared between the team behind your experience

vegan

@pasturebristol

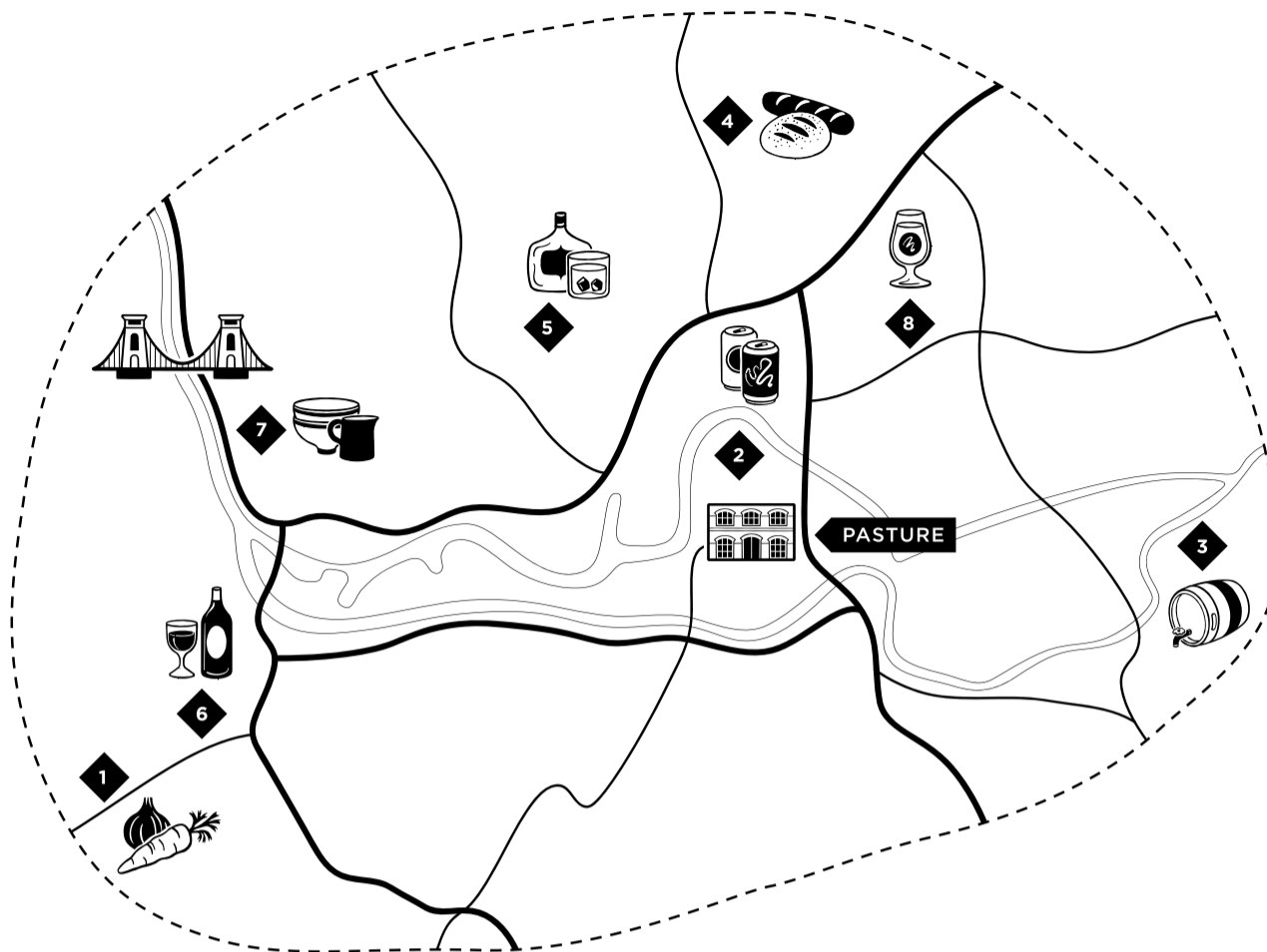
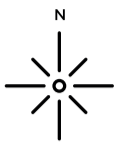
@pasture\_bristol



VOUCHERS

# OUR ETHOS

Founded by Chef Owner Sam Elliott, Pasture is a celebration of fire-based cooking, centered around provenance, sustainability and innovation. By choosing to dine with us you are supporting our incredible artisan suppliers and producers below.



- 1 BUTTERCLIFFE FARM
- 2 LEFT HANDED GIANT
- 3 LOST & GROUNDED
- 4 HOBBS HOUSE BAKERY
- 5 PSYCHOPOMP
- 6 DUNLEAVY WINES
- 7 THE VILLAGE POTTERY
- 8 WIPER & TRUE

## A LITTLE FURTHER AFIELD

Arthur David / 18.3 km  
 Berkmann Wine Cellar / 198 km  
 Chew Valley Dairy / 20 km  
 Classic Fine Foods / 196 km  
 Clifton Coffee / 13.8 km

Coomeshead Farm / 248 km  
 Cornish Sea salt Co. / 299 km  
 Cornish Gouda Co. / 243 km  
 Crook and Churn Dairy / 79 km  
 Dunleavy Vineyards / 11.8 km

Fen Farm Dairy / 232 km  
 Fine Wines Direct / 44 km  
 Fussels Fine Foods / 35 km  
 Limeburn Hill Vineyard / 13.5 km  
 Phillip Warren & Son / 195 km

Portland Shellfish / 120 km  
 Thorne Wines / 170 km  
 Wilding Cider / 14 km  
 Wings of St.Mawes / 251 km  
 Woodchester Valley / 49 km

### PEOPLE

a positive work environment is essential for both staff wellbeing and productivity. values of inclusion, education and integrity are the foundation of our work culture

### BEEF

we only buy suckled beef raised ethically and sustainably in its natural environment on grass. then after dry ageing our meat on site, our in-house butchers cut fresh for each service.

### 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

### FOOD WASTE

our food waste is processed through anaerobic digestion. this creates biogas, a renewable energy and nutrient rich fertiliser for healthy soils

### 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, to ensure the long-term health of marine ecosystems and support responsible fishing practices.

### 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



*"A three-star accreditation is a truly incredible achievement and indicative of an outstanding dedication to sustainability from the entire team at Pasture"*

~ The Sustainable Restaurant Association

The SRA has awarded Pasture with the highest rating in the Food Made Good Standard. This comprehensive, rigorous and holistic certification assesses the sustainability of hospitality businesses across their entire operations, from transparent and responsible sourcing to the culture they create for their staff.