
PASTURE

— FIRE MEAT MUSIC —

FIESTA FEAST

BREAKFAST

complimentary tea, coffee or orange juice

CHOOSE FROM

FULL ENGLISH BREAKFAST

butcher's sausage, back bacon, baked beans, hash brown, tomato, grilled field mushroom, brioche toast, fried egg

FULL VEGGIE BREAKFAST

vegetarian sausage, baked beans, hash brown, tomato, grilled field mushroom, padron peppers, brioche toast, fried egg

AVOCADO ON TOAST

smashed avocado, sourdough, korean egg, sriracha aioli, shichimi togarashi

BACON BAP

smoked back bacon, bacon jam, fried egg

FRENCH TOAST

milk loaf, smoked maple, dulce de leche, vanilla butter

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.

PASTURE

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FIESTA FEAST

.....
EARLY DINNER
.....

SHARING STARTERS

signature short rib croquettes
with gochujang aioli


chicken liver parfait, gooseberry jam,
sourdough cracker

fire-roasted padron peppers 
with cashew yogurt & citrus salt

MAIN COURSE

slow smoked dry-aged picanha of beef
with chimichurri & peppercorn sauce

or

fire-roasted carrot with whipped tofu, 
smoked maple, chickpea shawarma

all served with spinach gratin
triple cooked chips &
summer garden salad

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FIESTA FEAST

NIGHTGLOW DINNER


FOR THE TABLE

glass of bubbly
sourdough bread and smoked butter
nocellara olives

SHARING STARTERS

signature short rib croquettes
with gochujang aioli


chicken liver parfait, gooseberry jam,
sourdough cracker

fire-roasted padron peppers 
with cashew yogurt & citrus salt

MAIN COURSE

slow smoked dry-aged picanha of beef
with chimichurri & peppercorn sauce

or

fire-roasted carrot with whipped tofu, 
smoked maple, chickpea shawarma

all served with spinach gratin
triple cooked chips &
summer garden salad

TO FINISH

epic eton mess, fresh summer berries,
elderflower, chantilly, meringue

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