For the Table

House baked bread & South Downs butter £3.5 | Perelló olives £4.5 | Padrón peppers with smoked sea salt & paprika mayonnaise £5 | Polenta chips with grilled onion aioli £7

Pitch doughnuts (3) Black winter truffle & Godminster Cheddar
or Ricotta & spiced fig £7

Daily Market Oysters

Served individually with house raspberry vinaigrette & lemon £4

or

Dressed oysters (3): Cauliflower pickle - horseradish - salmon roe £13

Starters

Tutt's stout cured duck breast - mandarin - pickled walnut - split dressing £12
King scallops -candied parsnip - pine nuts - pomegranate molasses £13
Braised Beef Short rib - potato puree - pickled mushroom - smoked almonds - celery £11
Olive oil confit Loch Duart salmon - golden beetroot - sea vegetables - aerated hollandaise £10
Caramelised Crown Prince - quince - ricotta - cavolo nero - pumpkin seed gremolata £9

Mains

Cannon of South Downs venison - beetroot - braised red cabbage - pomme anna £22
Dorset Crown lamb loin - crispy sweetbreads - leek - pumpkin - PX sherry £ 21
Fillet of Roasted Hake - cauliflower - oyster emulsion - puffed barley - saffron onion £18
Grilled Sea Bream - toasted fregola - clams - cucumber £17
Walnut & herb crusted aubergine - borlotti bean ragu - cured tomatoes - basil £16

Steaks

All dry aged for a minimum of 35 days

Sirloin (300g) £27 | Ribeye (300g) £30 | Fillet (250g) £33

Add: Gratin of King prawn and scallops £9

Sides £5

Truffle and parmesan frittes | Pitch Caesar salad | Seasonal green veg | Buttered new potatoes & chives Crispy Brussel sprouts with balsamic and chestnut

Sauces £3

Red wine jus | Peppercorn | Bone marrow béarnaise | Black truffle butter | Chimichurri

Desserts

Espresso & rum mousse - hazelnuts - goats milk ice cream £9
Milk chocolate bar - sour cherry - pistachio ice cream £10
Blackberry cheesecake - roasted apple - apple sorbet - thyme £9
Beauvale blue - roasted plum- malt loaf crisp £9
Pitch house made petit fours (3) £5pp

Please make a member of the team aware of any allergies. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free. Card payments only.

PITCH

by Kenny Tutt