



OUTLAW'S AT THE CAPITAL

OUTLAW'S AT THE CAPITAL AWARDED ITS FIRST MICHELIN STAR



Outlaw's at The Capital, Knightsbridge, is celebrating its first Michelin Star. Opened just one year ago by renowned seafood chef Nathan Outlaw, the dining room is one of only two seafood restaurants in London to receive the prestigious award.

Opened in 1971, The Capital's acclaimed restaurant has been awarded a number of Michelin Stars over the years. Nathan, one of this country's leading talents, also holds two Michelin Stars at 'Restaurant Nathan Outlaw' in Cornwall, was the masterminded behind the London opening.

Paying particular thanks to his head chef, Pete Biggs, Nathan says, 'To get a Michelin Star for your cooking is a great honour and takes lots of hard work by the whole team. This accolade would not have been possible without my head chef, Pete Biggs, and Sharon McArthur - my restaurant manager. They have worked incredibly hard over this first year at The Capital Hotel, as have the rest of the kitchen, restaurant and bar teams'.

The Capital Hotel is a quintessentially British family run enterprise, still in the hands of its original owner David Levin and managed by his daughter Kate. Speaking of the most recent accolade, David says 'It's so wonderful to have this award again and I am so proud of the team'.

Nathan's next master class at the Capital is on the 13th November.

Outlaw's at The Capital, 22-24 Basil Street, London SW3 1AT

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Open for lunch and dinner Monday - Saturday

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