

# OUTLAW'S

at The Capital

## FISH KITCHEN COMES TO THE CAPITAL

NATHAN OUTLAW'S MICHELIN-STARRED RESTAURANTS JOIN FORCES

On Monday 19<sup>th</sup> February 2018 Nathan Outlaw's Michelin-starred restaurants, Outlaw's at The Capital and Outlaw's Fish Kitchen will join forces for a truly special evening at The Capital Hotel, Knightsbridge.

Nathan Outlaw, Tim Barnes (Head Chef, Outlaw's Fish Kitchen) and Andrew Sawyer (Head Chef, Outlaw's at The Capital), will serve a menu of the finest, seasonal Cornish seafood in the sharing style of Fish Kitchen, as Port Isaac comes to Knightsbridge.

Outlaw's Fish Kitchen, lead by Head Chef Tim Barnes, are known for their small, original and delicious seafood plates served sharing style. Guests can expect to be treated to Cured Brill with Cucumber and Watercress and Monkfish Tandoori with Cauliflower Pickle followed by an irresistible Sticky Toffee Pudding with Boozy Prunes.

Six Course Sharing Menu £95 per person  
Includes a glass of Camel Valley Sparkling wine on arrival  
and a copy of Nathan Outlaw's 'Home Kitchen'

Reservations can be made on 020 7591 1202 / [outlaws@capitalhotel.co.uk](mailto:outlaws@capitalhotel.co.uk)

Nathan Outlaw, arguably Britain's finest seafood Chef, holds 4 Michelin stars, including Restaurant of the Year 2018, Restaurant Nathan Outlaw. Known for his simple and honest approach to seafood cookery, Nathan is a proud champion of the Cornish fishermen who land fresh fish and shellfish daily using low impact fishing methods that preserve the marine environment and dictate the ever-changing menus at each of his restaurants.

Date: 19<sup>th</sup> February 2018

Time: 7pm

Reservations: 0207 591 1202

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

**[www.capitalhotel.co.uk](http://www.capitalhotel.co.uk) t: 020 7591 1202**

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