

OUTLAW'S

at The Capital

"At Outlaw's at The Capital we champion the best seasonal and sustainable seafood. Your menu is created by Head Chef Andrew Sawyer and myself. Happy Dining." Nathan Outlaw

Sample Menu

Oysters

Porthilly Rock Oysters
£6 Each / £30 For Six

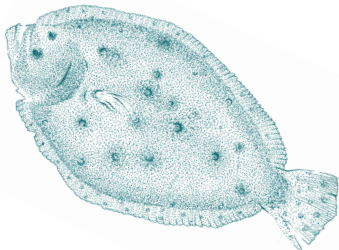
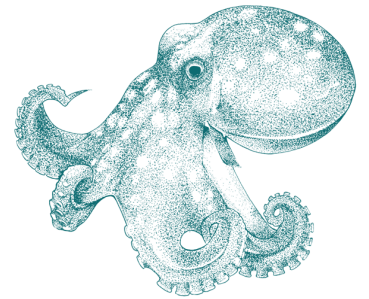


Starters

Pickled Herring, Red Pepper Marmalade, Yoghurt
London Cure Smoked Salmon, Cucumber Chutney, Horseradish Yoghurt
Smoked Hake, Parsnip Soup, Pickled Apple & Curry Oil
Octopus, Romesco Sauce, White Grape Dressing
Squid & Salami Salad, Watercress & Cauliflower
Duck Scrumpet, Pickled Plums, Grilled Onions, Chervil & Mint
Ticklemore Goats Cheese Tart, Celery & Walnuts

Mains

Hake, Mussels, Celeriac, Cider Clotted Cream Sauce
John Dory, Porthilly Sauce, Cabbage Roll
Brill, Crispy Oyster, Roasted Leeks, Oyster Sauce
Plaice, Kale, Warm Tartare Sauce
Burrata, Green Sauce, Roasted & Pickled Beets, Smoked Almonds
Rib of Beef, Wild Mushrooms, Red Wine & Tarragon Sauce



Sides £6 Each

New Potatoes, Seaweed & Roast Garlic Butter
Grilled Hispi Cabbage, Preserved Herrings, Hazelnuts, Mustard Dressing
Pickled Wild Mushrooms, Tarragon Dressing, Gutweed
Roast Squash & Spiced Butter

Desserts

Almond Profiteroles, Warm Chocolate & Amaretto Sauce
Clotted Ice Cream Sandwich, Fig & Apple Cider Sorbet
St Clements Pavlova, Yoghurt Sorbet
Raspberry Trifle
Cheese Plate, Pickled Celery, Chutney, Crackers



Two Courses £55
Three Courses £69