

OUTLAW'S

at The Capital

Sample Daily Market Tasting Menu



London Cure Smoked Salmon
Cucumber Chutney, Horseradish Yoghurt

Le Paradou Rosé, Château Pesquié, 2017, Provence, France

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Smoked Haddock Scotch Egg  
*Parsley Soup, Garlic & Lemon Oil*

*Darnibole Bacchus, Camel Valley, 2015, Cornwall, UK*

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Brill
Purple Sprouting Broccoli, Warm Tartare Sauce

Kerner, Valle Isarco, 2017, Alto Adige, Italy

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Hake  
*Celeriac, Cider Clotted Cream Sauce*

*Spätburgunder Gips 1er Cru, Weingut Aldinger, 2016, Württem,  
Germany*

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Chocolate & Almond Profiterole
Warm Chocolate and Amaretto Sauce

Brachetto Birbet, Marco Porello, NV, Piedmont, Italy

Five Courses Including Wine Flight
£60

Available to book throughout January for lunch and early dinner.

Non-alcoholic options available on request.

Please inform us if you have any food allergies or dietary requirements. Some of our menu items contain nuts, seeds and other allergens.

Our prices include VAT at 20%.

A discretionary service charge of 12.5% is applicable.

