

# OUTLAW'S

at The Capital

## EXPERIENCE UNUSUAL OYSTER PAIRINGS FROM OUTLAW'S AT THE CAPITAL COMING SEPTEMBER 2016

This September Outlaw's at The Capital is launching a new monthly Oyster Masterclass with Head Chef Tom Brown.

These one-hour informal sessions offer a unique and fun way to experience oysters for the first time or for oyster connoisseurs to broaden their knowledge. Guests will be served five different oysters, paired with drinks chosen by Outlaw's Sommelier Damon Little, while Tom explains the different Oyster varieties, and the different cooking and preparation methods.

Dishes served will include a Cider Pickled Maldon Oyster served with Shallot, Caper and Apple Relish paired with an Urban Orchard Medium Dry Cider and a Grilled Dorset Oyster served with a Smoked Hollandaise, paired with a Smoked Vodka Cocktail.

*"Oysters are such a versatile product, I'm really looking forward to showing them off and teaching our guests how well they go with different, and unusual, drinks, as well as the traditional Champagne"* Head Chef, Tom Brown

Taking place on the 2nd Wednesday of each month at 7pm, with a maximum of 12 participants. Priced at £60 per person and places can be booked by calling 020 7591 1202.

Outlaw's at The Capital, which opened in October 2012, is Nathan Outlaw's only restaurant outside Cornwall, and was awarded its first Michelin star in 2013. In 2015 The Capital won the award of 'Best Culinary Hotel in The World' at the World Boutique Hotel Awards. It boasts an ever changing array of unique dishes created using the freshest and best seafood from fishermen in Cornwall and the West Country. The ingredients take centre stage and menus showcase an array of original and creative seafood dishes.

Before taking over as Head Chef at Outlaw's at The Capital in January 2016, Tom Brown worked with Nathan Outlaw at Outlaw's at the St Enodoc Hotel in Rock, Cornwall as Head Chef. Prior to this, he worked at other restaurants in Cornwall, including Rick Stein's Seafood Bar in Falmouth, and the St Kew Inn near Bodmin.

Opened 45 years ago by David Levin, The Capital is still family run to this day with his daughter Kate managing the business. As well as the restaurant and hotel, which offers 49 individually decorated bedrooms with an emphasis on classic English design, The Capital Bar is well regarded for its extensive whisky collection.

**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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