

OUTLAW'S

at The Capital



Private Dining Menu

5 Courses Tasting Menu available on request up to 14 guests

Champagne & Oyster Welcome Reception

From £32 per person



Starters

London Cure Smoked Salmon, Cucumber Chutney, Horseradish Yoghurt

Smoked Hake, Sweetcorn Soup, Lemon & Roast Garlic Oil

Octopus, Romesco Sauce, White Grape Dressing

Duck Scrumptet, Pickled Plums, Grilled Onions, Tarragon & Mint

Ticklemore Goats Cheese Tart, Celery & Walnuts



Mains

Round Fish of the Day

Hake, Cod or Haddock, Warm Tartare Sauce

Flat Fish of the Day

Plaice, Brill or Turbot, Porthilly Crab Sauce, Potato Terrine

Beef Featherblade, Wild Mushrooms, Smoked Mash

Burrata, Green Sauce, Roasted Carrots

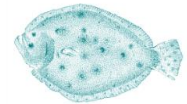
Sides £6 Each

New Potatoes, Seaweed & Roast Garlic Butter

Grilled Hispi Cabbage, Preserved Herrings, Hazelnuts & Mustard Dressing

Marinated Tomato & Herb Salad

Fennel, Dill & Creme Fraiche Gratin



Desserts & Cheese

Almond Profiteroles, Warm Chocolate & Amaretto Sauce

Clotted Ice Cream Sandwich, Champagne & Strawberry Sorbet

St Clements Pavlova, Yoghurt Sorbet

Raspberry Trifle

Cheese Plate, Pickled Celery, Chutney, Crackers



£69 Three Courses

We pride ourselves on using small day boats to receive the freshest fish on the market.

Our chef will choose the highest quality fish on the day.

All seasonal adjustments to the menu are at the Chef's discretion.

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.