

OUTLAW'S

at The Capital



Private Dining Tasting Menu

Our Tasting Menu is available up to 14 guests

Champagne & Oyster Welcome Reception

From £32 per person



London Cure Smoked Salmon
Cucumber Chutney, Horseradish Yoghurt

Moschofilero Symposium, Bizios, 2017, Nemea, Greece

~~~~~

Stuffed Squid

*Chickpeas, Roast Garlic & Lemon*

*St. Péray 'Les Pins', Bernard Gripa, 2016, Rhône, France*

~~~~~

Brill

Warm Tartare Sauce & Purple Sprouting Broccoli

Rioja Solo Mazuelo, Arizcuren, 2015, Rioja, Spain

~~~~~

John Dory

*Porthilly Sauce*

*Syrah 'Cuvée Classique', Le Vieux Pin, 2015, Okanagan Valley, Canada*

~~~~~

Cheese Plate

Pickled Celery, Chutney & Crackers

(Supplement of £10.00)

~~~~~

Almond Profiterole

*Warm Chocolate & Amaretto Sauce*

*Passito di Pantelleria, 'Lebeg', Rekhale, 2013, Sicily, Italy*



**Five Courses - £95**

**Wine flight available upon request - £80**

*We pride ourselves on using small day boats to receive the freshest fish on the market.  
If the above fish is unavailable, our chef will choose the freshest, highest quality replacement 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.*