

# OUTLAW'S

at The Capital

## A MICHELIN-STARRED VALENTINE'S DINNER

TRULY SPECIAL SIX-COURSE SEAFOOD TASTING MENU

Michelin starred Outlaw's at The Capital's Head Chef, Andrew Sawyer, has created a truly special six-course menu of seasonal British seafood to be served this Valentine's Day.

Outlaw's at The Capital, Nathan Outlaw's only London restaurant, is renowned for serving the finest seasonal, sustainable British seafood, sourced directly from fishermen Nathan knows personally in Cornwall and the West Country. Delivered fresh to Knightsbridge each day, the menu changes with the daily catch.

This Valentine's guests can expect to be treated to Baked Scallops with Rosemary and Orange and Turbot served with Outlaw's signature Porthilly Sauce followed by a suitably pink Rhubarb Financier and Rhubarb and Ginger Beer Sorbet.

Six Course Tasting Menu £135  
Optional Wine Flight £85

Reservations now being taken on 020 7591 1202 / [outlaws@capitalhotel.co.uk](mailto:outlaws@capitalhotel.co.uk)

Outlaw's at The Capital, which opened in October 2012, is Nathan Outlaw's only London restaurant, and was awarded its first Michelin star in 2013 and has retained it ever since.

Date: 14<sup>th</sup> February 2018

Time: 6.30pm-10pm

Reservations: 0207 591 1202

**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**

**@OUTLAWSinlondon**

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