



**OUTLAW'S AT THE CAPITAL**

**AN EXCLUSIVE MASTERCLASS AND DINNER  
WITH NATHAN OUTLAW**

Outlaw's at The Capital will be hosting an exclusive masterclass and dinner at the Knightsbridge restaurant with Nathan Outlaw himself on Thursday, 12th September. The event is limited to just 34 places, and includes a drinks reception, a five-course dinner and carefully selected wines, a copy of Nathan's popular cookbook 'Nathan Outlaw's British Seafood' from which he will be demonstrating a selection of recipes from, as well as passing on tips and tricks from his two-Michelin starred kitchen in Cornwall. The evening is priced at £225 per person and places can be booked by calling 020 7591 1202.

Nathan has made a name for himself as Britain's most acclaimed seafood chef, and he's looking forward to sharing his passion for British fish over the course of this intimate evening, through his demonstrations, and informal question and answer session, and through dishes on the special menu, such as grilled lemon sole with crispy oyster and red gurnard soup with orange and basil.

Outlaw's at The Capital is the first London restaurant of award-winning chef Nathan Outlaw. The menus boast an ever-changing selection of unique dishes created using British seafood.

Opened 40 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 known for its extensive whisky collection and is overseen by Bar Manager Cesar Da Silva, the UK's youngest Keeper of the Quaich.

**Outlaw's at The Capital, 22-24 Basil Street, London SW3 1AT**  
[www.capitalhotel.co.uk](http://www.capitalhotel.co.uk) t: 020 7589 5171  
**Open for lunch and dinner Monday - Saturday**

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