



OUTLAW'S SEAFOOD & GRILL AT THE CAPITAL

OUTLAW'S SEAFOOD & GRILL AT THE CAPITAL HOTEL TO OPEN IN OCTOBER



On 2nd October 2012, Outlaw's Seafood & Grill at The Capital Hotel in Knightsbridge will open, giving the Cornish-based, seafood-championing Nathan Outlaw a London outpost for the first time in his celebrated career.

Outlaw's Seafood & Grill at The Capital will reflect elements of Outlaw's Seafood & Grill in Rock, Cornwall, the more informal of his two restaurants in the town, where he also has the two-Michelin Star, Restaurant Nathan Outlaw. Outlaw will divide his time between Cornwall and London, the kitchen overseen by head chef Pete Biggs, who has worked alongside Outlaw for ten years.

The menu will focus on carefully prepared, ecologically sound Cornish seafood and – differing from his Cornish restaurants – sustainable catches from elsewhere in the UK. There will also be a selection of similarly simply prepared, cuts of meat.

Changing regularly to reflect the best of the day's catch the menu will run from ling to lobster, and typical dishes include *Grilled Whole Lemon Sole with parsley, lemon and garlic dressing*; *Wild Sea Bass Fillet with saffron, cucumber and mussel sauce*; and *Chargrilled Venison Chop with smoked bacon and hazelnut dressing and roasted squash*. The set lunch menu (available Tuesday-Friday) features two courses for £20.

An engaging way to entertain is by sharing one of the newly created 'seafood feast' menus served in a 'family' style for parties of over 8 or more enjoying one of the private dining rooms.

Outlaw's Seafood & Grill at The Capital will be located in the refurbished dining room that over the years has housed the hotel's acclaimed eponymous restaurant, home to some of the country's top cooking talent since David Levin opened it in 1971. Interiors by Nina Campbell will reflect the casual sophistication of the menu with subtle references to the sea and Nathan's philosophy of simple cooking. The Seafood & Grill's wine list will be built around The Capital's enviable, long-established cellar.

For guests who would like to enjoy a drink before or after their meal, The Capital Bar is directly opposite Outlaw's Seafood & Grill. Bar Manager Cesar Da Silva has over 15 years experience at The Capital and is the UK's youngest Keeper of the Quaich, an honour marking his extensive knowledge of whiskies. Exuding warmth and exclusivity, The Capital Bar is the perfect place to enjoy the impressive selection of cocktails or something from Cesar's collection of unusual whiskies when visiting Outlaw's Seafood & Grill.

Outlaw's Seafood & Grill at The Capital, 22-24 Basil Street, London SW3 1AT

www.capitalhotel.co.uk

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September 2012

