



## OUTLAW'S AT THE CAPITAL

### SAINT GEORGE'S DAY "BEST OF ENGLISH SEAFOOD" MENU

To celebrate Saint George's Day on Tuesday 23<sup>rd</sup> April, Outlaw's at The Capital, located in the heart of Knightsbridge, will be serving a five-course "Best of English Seafood" menu. Showcasing a variety of ingredients sourced from around the English coastline, the menu will be priced at £50 per person. For more information visit [www.capitalhotel.co.uk](http://www.capitalhotel.co.uk)

The menu has been created by acclaimed seafood chef Nathan Outlaw, and his head chef Pete Biggs. Dishes on the tasting menu will include Crab and Asparagus Salad; Grey Mullet with St Georges Mushrooms; Turbot and Cockles with Tartar Sauce; Davidstow Cheddar and Eccles Cakes; and a Rhubarb Crumble served with a Rhubarb & Ginger Beer Sorbet.

The Saint George's Day menu will be served in the restaurant during both lunch and dinner alongside the a la carte menu, and can be accompanied by a glass of English Nyetimber Classic Cuvée for £10 a glass.

The restaurant, designed by Nina Campbell, is sophisticated yet informal with natural woods, large windows and complementing shades of teal. Adjoining is the intimate bar area which is ideal for an aperitif or after dinner night cap.

Outlaw's at The Capital is Nathan's first London outpost, and serves a menu of unique seafood dishes prepared and created in tandem with Pete. A five star boutique hotel, The Capital has been welcoming guests for over 40 years, and remains under the guidance of its original owner David Levin and his daughter Kate. With its classic British design, The Capital exudes warmth and an understated exclusivity only a privately owned hotel can offer.

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

Press enquiries:

Romi Rauber / Crisp Media

t: 020 7722 5466 [romi@crispmedia.co.uk](mailto:romi@crispmedia.co.uk)

April 2013

