

# OUTLAWS

## at The Capital

Sample Private Dining Winter Menu  
£62 Three Courses

Champagne & Oyster Welcome Reception  
From £24 per person

*Nathan*

5 Courses Tasting Menu available on request up  
to fourteen person

Please see below a sample of dishes served.

### Starters

Cured Bass  
*Smoked Almonds, Preserved Herring & Basil*

Red Wine Braised Octopus  
*Seaweed Dressing & Beans*

Crab Scotch Egg  
*Curry Sauce & Coriander*

Roast Quail  
*Red Cabbage, Salami & Hazelnuts*

Tunworth Tart  
*Beetroot, Walnut & Thyme*

### Mains

Brill  
*Oyster, Kale & Artichokes*

Grey Mullet  
*Porthilly Sauce & Cabbage*

Cod  
*Devilled Butter, Brown Shrimps & Celeriac*

Duck  
*Chicory, Pistachio & Pink Grapefruit*

Ricotta Dumplings  
*Roast Pumpkin, Broccoli & Sage*

### Desserts

Rhubarb Ice Cream Sandwich  
*Golden Raisins & Ginger Beer*

St Clement's Pavlova  
*Almonds & Yoghurt Sorbet*

Chocolate Fondant Tart  
*Cream Cheese Ice Cream, Espresso & Lime*

British Cheeses  
*Pickled Celery, Doombar & Onion Chutney*

