

OUTLAWS

at The Capital

Sample Private Dining Tasting Menu

Five Courses - £85

Wine Flight - £70



Champagne & Oyster Welcome Reception

From £24 per person

This Menu must be ordered by the whole table.

Cured Bass

Smoked Almonds, Preserved Herring & Basil

Etna Bianco 'Erse' 2014, Tenuta Di Fessina, Sicily, Italy

Brill

Oyster & Tarragon

Mister L Sauvignon Blanc 2011, Levin Winery, Loire, France

Red Wine Braised Octopus

Seaweed Dressing & Beans

Ekam Riesling & Albarino 2014, Castell d'Encus, Costers del Segre, Spain

Cod

Deville Butter, Brown Shrimps & Brussels Sprouts

Pouilly-Fuisse 2014, Chateau De Chaintre, Burgundy, France

British Cheese Plate

Pickled Celery, Doonbar & Onion Chutney

Supplement of £10.00

Chocolate Fondant Tart

Cream Cheese Ice Cream, Espresso & Lime

Pacherenc du Vic-Bilh 2010, Chateau Boucasse, Madiran, South West France

