



OUTLAW'S AT THE CAPITAL

Seafood Tasting Menu

Cured Salmon, Treacle Bread, Horseradish Yoghurt & Fennel

FP Branco, Filipa Pato 2011, Beiras, Portugal

Scallops & Hazelnuts, Saffron and Jerusalem Artichokes

Anjou Blanc 'Le Chenin' 2009, domaine FL, Loire, France

Cornish Mackerel, Crispy Oyster, Oyster Sauce, Cucumber

Roussette de Savoie 2010, Gilles Berlioz, Savoie, France

Monkfish & Bacon, Carrots, Grapes & Mushroom Ketchup

Jurançon Sec Vitatge Viehl, Clos Lapeyre 2008, South-west France

British Cheese Plate, Homemade Crackers and Chutney

(Supplement £6)

Rhubarb & Custard, Rhubarb & Ginger Beer Sorbet

Moscato d'Asti 2012, Luigi Einaudi, Piedmont, Italy

Honey Ice Cream, Pear, Lime Curd & Honeycomb

Sämling 88 Trockenbeerenauslese, Helmut Lang, Neusiedlersee, Austria

Six Courses

£70 per person

Wine Flight

£60 per person

Our prices include VAT at 20%

A discretionary service charge of 12.5% is applicable

Some of our menu items contain nuts, seeds & other allergens.