OUTLAW'S
at The Capital

Sample Private Dining Tasting Menu

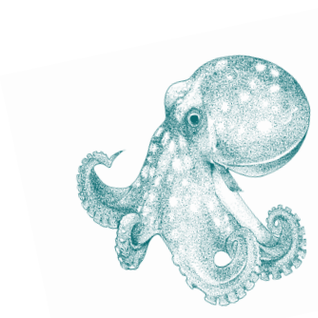
Five Courses - £85
Wine Flight - £70

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



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Brill
Oyster & Tarragon

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

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Red Wine Braised Octopus
Seaweed Dressing & Beans

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

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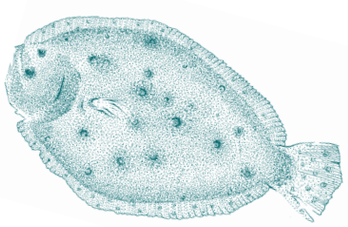

Cod
Devilled Butter, Brown Shrimps & Brussels Sprouts

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

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British Cheese Plate
Pickled Celery, Doombar & Onion Chutney

Supplement of £10.00

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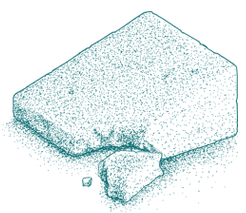
Chocolate Fondant Tart
Cream Cheese Ice Cream, Espresso & Lime



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

Please inform us if you have any food allergies or dietary requirements. Some of our menu items contain nuts, seeds and other allergens. Our prices include VAT at 20%. A discretionary service charge of 12.5% is applicable. We have added an optional £1 to your bill to support our chosen charity 'Fishermen's Mission'. Please ask any of our team for information about the charity.