

OUTLAW'S

at The Capital

*"At Outlaw's at The Capital we champion the best seasonal and sustainable seafood.
Your menu is created by Head Chef Andrew Sawyer and myself. Happy Dining."* Nathan Outlaw

Spring Menu

Please see below a sample of dishes served.



Starters

Chilli Cured Monkfish
Coriander, Mint, Yoghurt & Peanuts

Octopus
Bread Sauce, Almonds, Grapes & Chervil

Squid, Mussels & Salami
Cauliflower, Watercress & Red Onion Salad

Hogget Cutlet
Cucumber Chutney & Green Sauce Mayonnaise

Cornish Rarebit Tart
Beetroot, Walnut & Thyme

Mains

Lemon Sole
Wild Garlic Hollandaise, Oyster & Bacon

Brill
Porthilly Sauce & Cabbage

Cod
Cuttlefish, Beans, Garlic & Parsley

Duck
Chicory & Wild Mushrooms

Ewe's Curd Dumplings
Sage Brown Butter, Celeriac & Hazelnuts

Desserts

Chocolate & Orange Ice Cream Sandwich
Orange Ice Cream

Rhubarb Sponge
Almond Cream, Rhubarb & Ginger Beer Sorbet

Lemon Tart
Clotted Cream

Cheese Plate
Pickled Celery, Chutney & Crackers

Two Courses £55

Three Courses £69