



## OUTLAW'S FISH KITCHEN

*"The sea, fishermen and local growers dictate our menu daily."*

### PORTHILLY OYSTERS

Raw Oyster, Cava Vinegar, White Grape & Apple £7 each

Crispy Oyster, Pickled Vegetables, Jalapeño Mayonnaise £7 each

### SEAFOOD PLATES

Ray Wing Scrumptet, Rhubarb Ketchup

Pepper Cured Monkfish, Cucumber, Gherkin & Mustard

Soused Dover Sole, Red Cabbage & Apple, Dill Salad Cream

\* Monkfish Karaage, Seaweed & Sesame Mayonnaise

\* Baked Disco Scallop, Mushroom & Aubergine Curry

### WHEN THE BOAT COMES IN...

*Please see the blackboard for today's selection of seafood to share*

### SOMETHING SWEET

Vanilla Set Cream, Rhubarb, Blood Orange, Amaretto

Or

Ginger Sponge, Pineapple, White Chocolate Sauce

5 COURSE | £69 PER PERSON

*\* not included in the 5 course menu*

7 COURSE | £99 PER PERSON

### RECOMMENDED WINE

Riesling, Loimer, Kamptal, AU, 2024

£15.5 glass | £63 bottle

*Championed as one of the pioneers of winemaking in Austria, Fred Loimer's passion and dedication to sustaining the natural world is reflected in everything he does at Loimer, leading him to biodynamic certification in 2006. Drier and more textured than a typical Austrian riesling, with notes of ripe stone fruit, candied ginger and a lively acidity.*

SOME OF OUR DISHES MAY CONTAIN ALLERGENS. PLEASE ASK US FOR ADVICE.