



OUTLAW'S FISH KITCHEN

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

PORTHILLY OYSTERS

Raw Oyster, Cucumber & Ginger £7 each

Crispy Oyster, Lettuce, Oyster Mayonnaise £7 each

SEAFOOD PLATES

Crispy Squid, Paprika Mayonnaise

Cured Gurnard Tostada, Rhubarb Ketchup, Coriander & Lime

Soused Dover Sole, Tomato, Pumpkin & Sesame Seed Dressing

* Baked Disco Scallop, Jerk Butter

* Monkfish Karaage, Soy, Seaweed & Sesame Mayonnaise

WHEN THE BOAT COMES IN...

Please see the blackboard for your choice of main course fish to share

Served with a Fennel, Shallot & Parmesan Gratin

SOMETHING SWEET

Vanilla Set Cream, Brachetto Jelly, Strawberry, Almond Crumble

Or

Chocolate, Caramel & Hazelnut Slice, Cider Brandy Crème Fraîche

5 COURSE | £69 PER PERSON

** not included in the 5 course menu*

7 COURSE | £99 PER PERSON

RECOMMENDED WINE

Diedesheimer Riesling, Von Winning, Pfalz, DE, 2023 £16.5 glass | £68 bottle

Renowned for their modern, oak-influenced approach to Riesling, Weingut Von Winning brings Diedesheimer to life by blending innovation with tradition rooted in the region's 1,000-year winemaking heritage. Aromatic and vibrant, with notes of white peach, citrus and delicate florals, balanced with a saline, mineral driven finish.

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