



OUTLAW'S FISH KITCHEN

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

OUR SIGNATURE 'FISH KITCHEN TO SHARE' SET MENU

5 COURSES: £69 PER PERSON | 7 COURSES: £99 PER PERSON

PORTHILLY OYSTERS

Raw Oyster, Cucumber & Ginger £7 each

Crispy Oyster, Lettuce, Oyster Mayonnaise £7 each

SEAFOOD PLATES

Lobster Rice Balls, Jalapeño Mayonnaise

Cured Brill Tostada, Rhubarb Ketchup, Coriander, Chilli & Lime

Soused Dover Sole, Beetroot, Dill Yoghurt

* Baked Disco Scallop, Gochujang Butter

* Seared Bluefin Tuna, Aubergine, Olive & Cumin

WHEN THE BOAT COMES IN...

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

SOMETHING SWEET

Vanilla Set Cream, Brachetto Jelly, Strawberry, Almond Crumble

Or

Chocolate, Caramel & Hazelnut Slice, Cider Brandy Crème Fraîche

*** not included in the 5 course menu**

RECOMMENDED WINE

Pinot Iskra, Pieropan, Veneto, IT, 2024

£16 glass | £65 bottle

A pioneering wine from one of Soave's most respected producers, offering an exciting glimpse into the future of sustainable viticulture. Made from the innovative Pinot Iskra grape, it combines notes of citrus, pear and alpine herbs with vibrant acidity and a long, mineral finish.

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