



OUTLAW'S FISH KITCHEN

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

PORTHILLY OYSTERS

Raw Oyster, Cucumber & Ginger £7 EACH

Crispy Oyster, Pickled Fennel, Black Pepper Mayonnaise £7 EACH

SEAFOOD PLATES

Cuttlefish Fritters, Paprika Mayonnaise

Cured Brill Tostada, Sweet Potato Ketchup, Chilli & Lime

Soused Dover Sole, Beetroot, Dill Yoghurt

* Baked Disco Scallop, Harissa & Coriander Butter

* Seared Bluefin Tuna, Curried Lentils, Red Cabbage

WHEN THE BOAT COMES IN...

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

SOMETHING SWEET

Vanilla Set Cream, Blackberry, Apple, Oat 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 WINES

Plexus White, John Duval, Barossa, AU, 2023 175ML £17 | BOTTLE £67

A blend of Viognier, Marsanne & Roussanne bring flavours of mandarin, ginger and spice.

Txakoli Stimatum, Ameztoi, Basque Country, SP, 2025 175ML £16 | BOTTLE £65

A vibrant light red, served chilled, with aromas of raspberry and violet.

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