



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

Lobster Rice Balls, Orange & Basil Mayonnaise

Cured Brill Tostada, Sweet Potato Ketchup, Chilli & Lime

Soused Dover Sole, Beetroot, Dill Yoghurt

* Baked Disco Scallop, Gochujang Butter

* Seared Bluefin Tuna, Curried Lentils, Cumin & Coriander

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 WINE

Brolettino Lugana, Ca' dei Frati, Lombardy, IT, 2024

£19 glass | £79 bottle

The Dal Cero family have been making wine on the shores of Lake Garda since 1939, becoming one of the defining names of the Lugana appellation. Made from 100% Turbiana, Brolettino combines ripe peach and grapefruit with fresh acidity, a silky texture and subtle spice from oak aging.

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