



Nathan Outlaw launches cookbook dinner series at Siren

Intimate dinners see Outlaw cooking recipes from his top cookbooks at The Goring in Belgravia

This February, chef Nathan Outlaw will launch a series of supper clubs at his London restaurant, Siren, which opened at The Goring in Belgravia in June 2019. Hosted by the two Michelin-starred chef himself, each dinner will showcase recipes from one of Nathan's five cookbooks, a signed copy of which will be given to all guests to take home.

On 25 February, Nathan will prepare a menu from his first book, *Nathan Outlaw's British Seafood*, which was reissued by Quadrille Publishing with a beautiful new cover in November 2019. Tickets, priced at £110pp, will include a welcome cocktail, five-course seafood feast, signed copy of the cookbook and £5 donation to The Fisherman's Mission, who provide vital support and care to working and retired fishermen and their families.

Nathan Outlaw's British Seafood at Siren, 25 February 2020

The Goring Cup cocktail

St John Bread & Butter

Pickled Herrings with Cucumber and Dill

Scallop Tartare with Pickled Beetroot, Bacon and Apple

Lobster Risotto with Orange and Basil

Hake, Squid and its Ink, Parsley, Garlic and Tomato Sauce

Steamed Treacle and Lemon Sponge, Custard, Clotted Cream

A choice of classic or premium wine pairings will also be available, priced at an additional £74 or £116pp.

Following the launch dinner on 25 February, the second and third events in the series will celebrate the books *Nathan Outlaw's Fish Kitchen* and *Restaurant Nathan Outlaw* on 31 March and 28 April respectively.

Siren champions the finest fish from Cornish waters, offering simple yet elegant seafood dishes in a bright and relaxed space overlooking The Goring's secluded garden. Each cookbook dinner will be limited to just 36 guests, promising an intimate and unique dining experience hosted by Nathan Outlaw.

Tickets available here: www.thegoring.com/food-drink/cookbook-dinners-in-siren



About The Goring:

The Goring was opened in 1910 by Otto Goring and is now the only five-star luxury hotel in London that is owned and run by the family that built it. Deep in the heart of Belgravia, close to Buckingham Palace, The Goring is within strolling distance of the Royal Parks and some of the city's finest shops, theatres and galleries. In January 2013 The Goring was granted a Royal Warrant of appointment to HM The Queen for Hospitality Services and in 2016 The Dining Room was awarded its first Michelin star. In June 2019, The Goring opened a second more casual restaurant named Siren. The Goring reflects one family's passion for quality, whose members have prided themselves on providing comfort, good food and drink and the most attentive service for over a hundred years. www.thegoring.com

About Nathan Outlaw:

Nathan Outlaw is one of the UK's best-loved chefs. Known across the country for his exquisite seafood cookery, Nathan prepares dishes of simple yet elegant brilliance. Growing up in Kent as the son of a chef, Nathan had an interest in food from a very young age, but his love of seafood was first ignited when moving to Cornwall to work with Rick Stein. Today Nathan has two restaurants in Cornwall, Restaurant Nathan Outlaw (2 Michelin Stars) and Outlaw's Fish Kitchen (1 Michelin Star) both in Port Isaac. He has also written five successful cookery books, with the latest, *Restaurant Nathan Outlaw*, published by Bloomsbury in April 2019.

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