



THE
ART SCHOOL
BY PAUL ASKEW

PESCATARIAN MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 2.15PM AND 5PM TO 9.15PM

ON ARRIVAL

A glass of Charles Heidsieck Champagne with a selection of seasonal canapés

TO START

Baked fillet of Peterhead halibut with new season Claremont Farm asparagus,
crust of Filey crab & sauce vierge

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Seared King scallop with Granny Smith apple, Yuzu gel,
cauliflower & herb couscous

MAIN

Pan-roast fillet of Peterhead hake with haricot beans,
buttered Savoy cabbage & Menai mussel sauce

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Fresh market fish of the day

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(V) Roast tranche of cauliflower with compressed apple, tempura florettes,
wild garlic puree, raspberry vinegar & pine nut dressing

CHEESE

(Optional) Choose 5 British cheeses from the trolley, served with quince,
truffle-scented “Two Liverpool Cathedrals honey”

(Supplement £17.00 for 5)

DESSERT

Classic Pavlova of spring berries in Kirsch with Turkish Delight ice cream & white chocolate soil

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“Peanut butter jelly sandwich” peanut parfait, beurre noisette cremeux,
raspberry & cinnamon toast

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Dark chocolate torte with praline crunch, mango gel,
caramel popcorn & passion fruit foam

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Treacle tart with spiced orange ice cream & gingerbread crumb

Coffee and petit fours

(Optional) £9 per person supplement

£75 per person

Paul Askew

