



THE  
ART SCHOOL  
PAUL ASKEW

## VEGETARIAN TASTING MENU

AVAILABLE TUESDAY TO SATURDAY  
12.00 NOON TO 1.00PM AND 6.15PM TO 9.15PM

A glass of Charles Heidsieck Champagne with selection of seasonal canapés

-

Amuse Bouche

-

Dorstone goats cheese & candied walnut brioche toast with  
chicory jam, pickled carrot & radish salad

-

Twice baked soufflé of Hooton wild garlic & Mrs Kirkham's Lancashire cheese,  
baby leaf spinach, Ormskirk leek and Dijon cream sauce

-

Salt-baked celeriac with quinoa, roast sweet potato, shaved fennel salad, buttered spinach,  
charred chicory and new season English asparagus

-

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

-

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

**(Supplement £17.00 for 5)**

-

Pre Dessert

-

Mille feuille of salted caramel cremeux & dark chocolate mousse  
with popcorn ice cream

-

Coffee and petit fours

**(optional £9 per person supplement)**

£ 95 per person

**Optional** Wine Flight £55 per person

**Paul Askew**

