



THE
ART SCHOOL
PAUL ASKEW

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

Breast of corn fed Goosnargh duck with foie gras, rhubarb,
beetroot & burnt orange purees, baby gem lettuce and peas

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Seared King scallop with Southport smoked pork, Granny Smith apple, Yuzu gel,
cauliflower & herb couscous & Butcher's wife black pudding

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

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

MAIN

Loin, shoulder & belly of Senna Lane Farm Hebridean hogget with black pudding soil,
spring vegetables, puy lentils & pistachio

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Fresh Market Fish of the day

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Sirloin of Callum's Hereford beef with braised pearl barley, slow cooked ox-cheek,
charred leeks, sweet potato puree & natural jus

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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

