



THE
ART SCHOOL
PAUL ASKEW

PESCATARIAN TASTING MENU

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 2.15PM AND 6.15PM TO 9.15PM

A glass of Charles Heidsieck Champagne with selection of seasonal canapés

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Amuse Bouche

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Fillet of Turbot with cucumber ribbons, palourde clams, cockles & keta caviar

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Loch Fyne King Scallop with roasted cauliflower pureé,
Granny Smith apples, crispy kale

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Pan-roast fillet of Peterhead hake with a risotto of Filey crab,
Cheshire saffron, sherry vinegar reduction

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Fresh Fish of the Day

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Optional cheese course from our British selection course from the trolley
served with quince, truffle-scented “Two Liverpool Cathedral’s honey”
(Supplement £14.50 for 5)

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Pre-Dessert

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Pavlova of Turkish Delight ice cream with pear & grape jam,
white chocolate crumb & gin soaked blackberries

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Coffee and petit fours
(**optional** £9 per person supplement)

£ 89 per person

Optional Wine Flight £55 per person

Paul Askew

