



THE
ART SCHOOL
PAUL ASKEW

TASTING MENU

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

A glass of Charles Heidsieck Champagne with selection of seasonal canapés

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Amuse bouche and Chef's snack

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

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

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Loin, shoulder & belly of Callum's Black Faced Suffolk lamb
with black pudding soil, spring vegetables, puy lentils & pistachio

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

(Supplement £17.00 for 5)

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Pre dessert

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

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Coffee and petit fours

Optional £9 per person supplement

£ 95 per person

Optional Wine Flight £55 per person

Paul Askew

