



THE
ART SCHOOL
PAUL ASKEW

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

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Amuse Bouche

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Pan-roasted fillet of halibut with Filey crab, cucumber pearls, mousseline potatoes
& wild mushroom beurre blanc

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Seared King scallop with Butcher's Wife black pudding, Granny Smith apple,
Golden raisin pureé & Romanesco cous cous

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Pepper crusted breast of cornfed Goosnargh duck with golden beetroot sweet potato
Charred chicory & Tales of the Orient red tea sauce

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Mr Ward's Loin of "Red Deer" venison, with girolles & black truffle, cavolo nero,
parsnip pureé, pink peppercorn & damson jus

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(Optional) Choose 5 British cheeses from the trolley, served with quince, truffle-scented,
"Two Liverpool Cathedral's honey", and seasonal fruit
(Supplement £15.00 for 5)

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Pre-Dessert

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Assiette of Cox's apple & caramel to include; confit apples, salted caramel
Ice cream, dulcify cremeux & caramel pastry crunch

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

£ 89 per person
Optional Wine Flight £55 per person

Paul Askew

