



THE
ART SCHOOL
PAUL ASKEW

St. Valentines Celebration Menu

WEDNESDAY 14TH

12PM-2:15PM 5.00PM-6.15PM

Our Guests are politely reminded that early evening tables booked for our pre-theatre menus need to be vacated by 7:30pm unless by prior arrangement

On Arrival Glass of Hennes Rose English sparkling wine
with olives & charcuterie

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AMUSE BOUCHE

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TO START

Slow cooked belly of saddleback pork with dried fig jam
& roasted almonds

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(V) Twice baked soufflé of wild mushrooms Mrs Kirkham's Lancashire cheese,
with thyme and spinach in a cider & parsley sauce

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Cornish red mullet with lemon, parsley & brown shrimp risotto,
pastis sauce & red capsicum puree

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

MAIN

Pan-roast fillet of Peterhead hake with haricot beans, Southport smoked
pork, buttered Savoy cabbage & Menai mussel sauce

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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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Calum Edge's Pave rump of dry-aged beef with braised pearl barley,
slow-cooked ox cheek, charred leeks, sweet potato puree and natural jus

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(V) Roast celery hearts with Curthwaite goats curd, pomegranate molasses,
herb bulgur wheat, chick peas & sesame wilted Swiss chard

CHEESE

Optional cheese course from our British selection course from the trolley
served with quince, truffle-scented "Two Liverpool Cathedral's honey"
and seasonal fruit (Supplement £14.50 for 5)

DESSERT

Art School Valentine trio of speciality desserts
£55.00 per person

Paul Askew

