



THE
ART SCHOOL
PAUL ASKEW

PRIX FIXE

AVAILABLE TUESDAY - SATURDAY FOR LUNCH AND DINNER,
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

TO START

Lakeland venison carpaccio with Parmesan snow, Lilliput capers,
pickled shallots and Winter leaves

-

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

-

Natural smoked haddock baked in a crust of brown shrimp, parsley & thyme
served with whole grain mustard sauce, wilted leeks & keta cavier

-

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

MAIN

Breast of corn fed Guinea Fowl with celeriac and black truffle puree and crisp
local potato gateau, spring cabbage parcel, slow roast leg and thyme and caper sauce

-

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

-

Lakeland Salt aged Pave rump of dry-aged beef with braised pearl barley,
slow-cooked ox cheek, charred leeks, sweet potato puree and natural jus
(£4.50 supplement)

-

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

DESSERT

Dessert plate for sharing

A Selection of winter desserts and puddings to share:
Lemon & raspberry Macaron, pear & dark chocolate tart
cherry and almond slice, Baileys coffee cream chouquette

Two Courses £25.00 Three Courses £32.00

Paul Askew

