



THE
ART SCHOOL
DUNKERR

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

Warm salad of Callum's St Asaph lamb fillet with butcher's wife black pudding,
mint & basil dressing, toasted pine nuts & pickled shallots.

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

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Fillet of Menai mackerel with blood-orange dressing,
herb-infused curd cheese, golden beets and Nasturtium

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(V) Twice baked soufflé of local pink tip spinach and Mrs Kirkham's Lancashire cheese, Hooton wild garlic and Ormskirk leek
with Dijon cream sauce

MAIN

Breast and slow roast leg of corn fed guinea fowl, celeriac & black truffle puree and crisp,
local potato gateau, spring cabbage parcel and thyme & caper sauce

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

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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)

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

DESSERT

Dessert plate for sharing

A Selection of spring desserts and puddings to share:
Lemon & raspberry macaron, pear & dark chocolate tart
Orange treacle tart, Baileys coffee cream chouquette

Two Courses £25.00 Three Courses £32.00

Paul Askew

