



THE
ART SCHOOL
DUBLIN

MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 2.15PM AND 6.15PM TO 9.15PM

ON ARRIVAL

A glass of Charles Heidsieck Champagne with a selection of seasonal canapés

TO START

Breast of Northop wood pigeon with pan-fried foie gras, new season peas lettuce & thyme with
Cherries, port wine reduction & smoked bacon crumb

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Seared king scallop with cauliflower puree, morcilla, toasted hazelnut,
Granny Smith apple & golden raisin puree

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Fillet of Halibut with a shaved fennel & crab salad, heritage tomatoes,
smoked aubergine puree and an Olorosso sherry viniagrette

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(V) Risotto of roast Lancashire beetroot with caramelised onion puree,
parmesan tuille and red chicory salad

MAIN

A plate of Callum Edge's Hebridean hogget

To include: pan-roast loin, Hay roast rump, sauté sweet breads, confit shoulder,
pearl barley and natural jus

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Fresh market fish of the day

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Pepper crusted breast of cornfed Goosnargh duck with beetroot puree, charred chicory, salt baked turnip and
confit leg with puy lentils & Tales of the orient tea sauce

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(V) Salt baked celeriac with quinoa, roast sweet potato, shaved fennel salad,
cauliflower, buttered spinach & charred chicory

CHEESE

(optional) Choose 5 British cheeses from the trolley, served with quince
truffle-scented "Two Liverpool Cathedrals honey"
(Supplement £15.00 for 5)

DESSERT

Fine tart of new season rhubarb with stem ginger ice cream & glazed custard

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Guanaja chocolate Nemesis with vanilla mascarpone, coffee toast,
amaretti biscuit & Passito ice cream

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Yoghurt pannacotta with raspberry foam
"Two Liverpool Cathedrals" honey cremeux and strawberry meringue

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New season Claremont Farm strawberry & soya milk ice cream with yuzu,
chickpea meringue & coconut cake

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Coffee and petit fours (supplement)

£69 per person

Paul Askew

