



THE
ART SCHOOL
DULAMAR

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, 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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Harissa spiced lamb rump with herb tabouleh, pomegranate seeds, feta and natural jus

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

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

