



THE  
ART SCHOOL  
BIRMINGHAM

## TASTING MENU

AVAILABLE TUESDAY TO SATURDAY  
12.00 NOON TO 1:00PM AND 6.15PM TO 9.15PM

A glass of Charles Heidsieck Champagne with selection of seasonal canapés

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Amuse Bouche

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

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Seared King scallop with cauliflower pureé, morcilla, toasted hazelnut,  
Granny Smith apple & golden raisin pureé

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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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Loin & fricassée of Calum's Wirral rose veal with spunta potatoes,  
morel crumb, baby fennel & turnip

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

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Pre-Dessert

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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  
**(optional)** £9 per person supplement)

£ 89 per person

**Optional** Wine Flight £55 per person

**Paul Askew**

