



THE
ART SCHOOL
PAUL ASKEW

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

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Twice baked soufflé of local pink tip spinach and Mrs Kirkham's Lancashire cheese,
Ormskirk leek & Dijon cream sauce

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Roast celery hearts with Curthwaite goat's curd pomegranate molasses,
herb bulgur wheat, chick peas & sesame wilted cabbage

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

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Optional cheese course from our British selection course from the trolley
served with quince and truffle-scented "Two Liverpool Cathedrals honey"
(supplement £14.50 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

