



THE  
ART SCHOOL  
DUBLIN

## 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 & granny smith apple salad

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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

Summer corn fed guinea fowl, with sweetcorn puree, girolles, baby leeks, apricot & tarragon jus

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Pan-roast fillet of Peterhead hake with pomme mousseline, lemon & local tomato butter Southport potted shrimp and samphire

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Harissa spiced Herdwick lamb rump with herb cracked wheat tabouleh herb salad, Feta, asparagus 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 Summer desserts and puddings to share:

Egg custard, chocolate Nemesis, Bailey's choux bun, yuzu and macha macaron

Two Courses £25.00 Three Courses £32.00

**Paul Askew**

