



THE  
ART SCHOOL  
PAUL ASKEW

## PESCATARIAN 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

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

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

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

### MAIN

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

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Fresh Market Fish of the day

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

### CHEESE

**Optional** cheese course from our British selection course from the trolley  
Served with quince, truffle-scented “Two Liverpool Cathedrals honey”  
(Supplement £14.50 for 5)

### DESSERT

Fine tart of New season Rhubarb with stem ginger ice cream & glazed custard

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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 (optional £9 per person supplement)  
£69.00 per person

**Paul Askew**

