



THE  
ART SCHOOL  
LIVERPOOL

## PESCATARIAN TASTING MENU

AVAILABLE TUESDAY TO SATURDAY  
12.00 NOON TO 2.15PM 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 viniagrette

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

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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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Fresh Fish of the Day

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**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)

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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**

