



THE
ART SCHOOL
LIVERPOOL

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

Breast of Northop wood pigeon with pan-fried foie gras, new season peas,
lettuce & thyme with cherries, port wine reduction & smoked bacon crumb

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Pan seared Loch Fyne King scallop with miso, sesame wilted pak choi, pistachio crumb
& butternut squash puree

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

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

MAIN

Callum's blackfaced Suffolk lamb loin, breast & shoulder with hispi cabbage,
lamb fat potatoes, buttered radish & courgette puree

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Fresh market fish of the day

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Roast new season Rhug Estate grouse with confit leg, salt baked turnip,
butternut squash, herb & toasted hazelnut crumb & blackberry jus

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

CHEESE

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

DESSERT

"Citrus trio" orange crème brulee with lemon curd, crumble &
Lime sorbet

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Guanaja Chocolate Nemesis with vanilla mascarpone, coffee toast,
amaretti biscuit & Passito ice cream

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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 (£9.00 supplement)

£69 per person

Paul Askew

