



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

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

MAIN

Pan-roast fillet of Peterhead hake with Pommes 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 £15.00 for 5)

DESSERT

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

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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

