



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 a selection of seasonal canapés

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Amuse Bouche

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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

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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 £15.00 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

