



THE
ART SCHOOL
DUBLIN

VEGAN MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 1:00PM AND 6.15PM TO 9.15PM

AN ARRIVAL

A glass of Charles Heidsieck Champagne with a selection of seasonal canapés

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TO START

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Warm salad of roasted fig, summer leaves, fennel, wild rocket, red onion, sugar & salt roasted walnuts, foccacia croutes with Mirabelle plum dressing

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Braised turtle beans, wild mushrooms, charred leeks & confit tomatoes

MAIN

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Roast celery hearts with pomegranate molasses,
herb bulgur wheat, chick peas & sesame wilted cabbage

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Marinated pan-fried tofu, spaghetti vegetables, baby spinach, crispy kale,
toasted almonds & girolles

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DESSERT

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New season Claremont Farm strawberry & soya milk ice cream with yuzu,
chickpea meringue & coconut cake

£ 69 per person

Paul Askew

