



THE  
ART SCHOOL  
DUBLIN

## PRIX FIXE

AVAILABLE TUESDAY - SATURDAY FOR LUNCH AND DINNER,  
12PM-2:15PM 5.00PM-6.15PM

*Our Guests are politely reminded that early evening tables booked for our pre-theatre menus need to be vacated by 7:30pm unless by prior arrangement*

### TO START

Breast of “Kara Johnson’s” duck, tea smoked and served with Norton Priory quince puree,  
cipolle onions lavender honey & autumn leaves

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Slow cooked belly of Saddleback pork with fig jam,  
roasted almonds & Granny Smith apple salad

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Fillet of Menai mackerel with orange and wholegrain mustard dressing,  
herb-infused curd cheese, golden beets and Autumn leaves

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(V) Twice baked soufflé of local pink-tip spinach and Mrs Kirkham’s Lancashire cheese,  
Ormskirk leek with Dijon cream sauce

### MAIN

Summer corn-fed Goosnargh chicken, with sweetcorn puree, charred sweetcorn, baby leeks,  
apricot & tarragon jus

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Pan-roast fillet of Peterhead hake with Pommes Mousseline, lemon, caper & heritage tomato butter  
Southport potted shrimp and samphire

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Pave rump of Bunbury Red Poll beef with portobello mushroom,  
braised onion, caramelised shallot puree, beef dripping potatoes & natural jus  
**(£4.50 Supplement)**

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(V) Roast celery hearts with Curthwaite goats curd, pomegranate molasses,  
herb bulgur wheat, chick peas & sesame wilted cabbage

### DESSERT

Dessert plate for sharing

A Selection of Autumn desserts and puddings to share:

Lemon & Blueberry macaron, Gateau Opera,  
Classic Battenberg, Baileys cream choux bun

Two Courses £25.00 Three Courses £32.00

**Paul Askew**

