



THE
ART SCHOOL
DUBLIN

TASTING MENU

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 1:00PM 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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Breast of red leg partridge with parsnip puree, herb & toasted hazelnut crumb,
natural jus & confit apples

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Hay smoked sirloin of Red Poll Bunbury beef with cep,
Piedmont white truffle braised pearl barley, turnip & carrot

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(Optional) Choose 5 British cheeses from the trolley, served with quince, truffle-scented,
“Two Liverpool Cathedrals honey”
(Supplement £17.00 for 5)

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Pre-Dessert

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A tasting of dark chocolate & praline with amaretto gel,
chickpea meringue & chocolate ice cream

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Coffee and petit fours

(Optional) £9 per person supplement

£ 89 per person

(Optional) Wine Flight £55 per person

Paul Askew

