



THE
ART SCHOOL
DUBLIN

VEGAN PRIX FIXE

AVAILABLE TUESDAY TO SATURDAY
12.00 PM TO 2.15PM AND 5.00PM TO 6.15PM

TO START

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

MAIN

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

DESSERT

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

Two Courses £25.00 Three Courses £32.00

Paul Askew

