



THE
ART SCHOOL
PAUL ASKEW

PESCATARIAN MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 2.15PM AND 5PM TO 9.15PM

ON ARRIVAL

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

TO START

Pan roast fillet of halibut with Filey crab, cucumber pearls,
crushed potatoes & wild mushrooms beurre blanc

-

Seared King scallop with Granny Smith apple,
Yuzu gel & romanesco cous cous

MAIN

Pan-roast fillet of Peterhead hake with haricot beans,
buttered Savoy cabbage & Menai mussel sauce

-

Fresh Market Fish of the day

-

(V) Pithivier of Savoy cabbage, walnuts, wild mushrooms & butternut squash served with
balsamic roast beetroot puree, roast parsnips & black truffle butter sauce

CHEESE

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

(Supplement £17.00 for 5)

DESSERT

Classic Pavlova of winter berries in kirsch with Turkish delight ice cream & white chocolate soil

-

“Theme on caramel” salted caramel glaze, spiced apple compote & candied hazelnuts

-

Dark chocolate torte with praline crunch, mango gel,
caramel popcorn & passion fruit foam

-

Sicilian orange & lemon tart with Italian meringue, candied peel,
raspberry sorbet & sesame crunch

Coffee and petit fours

(Optional) £9 per person supplement

£75 per person

Paul Askew

