



THE
ART SCHOOL
PAUL ASKEW

PESCATARIAN 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 selection of seasonal canapés

-

Amuse Bouche

-

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

-

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

-

Fresh fish of the day

-

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

(Supplement £17.00 for 5)

-

Pre-Dessert

-

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

-

Coffee and petit fours

(Optional) £9 per person supplement

£ 95 per person

Optional Wine Flight £55 per person

Paul Askew

