



THE
ART SCHOOL
PAUL ASKEW

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

“Red Deer” venison carpaccio with wasabi snow, Lilliput capers,
pickled shallots winter leaves & Cumberland sauce

-

Breast of red leg partridge with braised pearl barley, roast parsnip puree,
beetroot crisps & sage and apple jus

-

Pan roast cod loin with cucumber, crushed black olive & thyme potatoes,
Keta caviar & Filey crab sauce

-

(V) Twice baked soufflé of wild mushrooms with
thyme & spinach in a cider sauce

MAIN

Roast breast of Rhug estate pheasant with confit leg parcel, trompettes, cavolo nero,
Pommes Anna, butternut squash puree, quince jelly & game sauce

-

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

-

Calum Edge’s Pave rump of “Bunbury Red Poll” beef with charred onion, celeriac & black truffle puree,
beef dripping potatoes, braised ox-cheek & natural jus

(£4.50 supplement)

-

Asian-marinated pan-fried tofu, with charred onion, roast winter squash, baby leaf spinach,
spaghetti vegetables and roast almonds

DESSERT

Dessert plate for sharing

Our Selection of Winter festive desserts and puddings to share, to include:
Lemon & blueberry macaron, chouquette, white chocolate & mandarin torte,
raspberry & almond slice, meringue shards

Two Courses £27.00 Three Courses £34.00

Paul Askew

