



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

Crisp fried Raby hen's egg wrapped in potato with black truffle, blood orange hollandaise,
brioche & spring salad leaves

-

Breast of cornfed Goosnargh duck with rhubarb,
beetroot & burnt orange purees, baby gem lettuce and peas

-

"Koffmans" Cornish squid bolognaise with parmesan crumb & herb oil

-

Warm terrine & cheek of Senna Lane Farm saddleback pork with sweet potato puree & pickled heritage carrot

MAIN

Breast & leg of corn fed Guinea Fowl, roast new season heritage carrots, cavolo nero,
charred leek and a tarragon & caper 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)

-

(V) 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 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

