



THE
ART SCHOOL
PAUL ASKEW

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

Breast of corn fed Goosnargh duck with foie gras, rhubarb,
beetroot & burnt orange purees, baby gem lettuce and peas

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Seared King scallop with Southport smoked pork, Granny Smith apple, Yuzu gel,
cauliflower & herb couscous & morcilla

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Lovage cured wild sea trout, avocado puree,
horseradish crème fraiche and beetroot carpaccio

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(V) Warm salad of honey roasted fig, red chicory, Summer leaves, fennel, wild rocket, red onion
with toasted walnuts & Dorstone goats cheese on croutons

MAIN

Loin, shoulder & belly of Callum's Black Faced Suffolk lamb
with black pudding soil, spring vegetables, puy lentils & pistachio

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Fresh Market Fish of the day

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Sirloin of rare breed Red Poll beef with braised pearl barley, slow cooked ox-cheek,
morels, charred leeks, sweet potato puree & natural jus

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(V) Roast tranche of cauliflower with compressed apple, tempura florettes,
wild garlic puree, raspberry vinegar & pine nut dressing

CHEESE

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

(Supplement £17.00 for 5)

DESSERT

Mille feuille of salted caramel cremeux & dark chocolate mousse
with popcorn ice cream

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A classic lemon tart with sesame sable, raspberry foam & Italian meringue

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Rhubarb compote wrapped in white chocolate mousse with ginger crumb

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Elderflower jelly with champagne sorbet, macerated red berries,
Granola and a brandy snap basket

Coffee and petit fours (optional £9 per person supplement)
£75 per person

Paul Askew

