



THE
ART SCHOOL
PAUL ASKEW

PRIX FIXE

AVAILABLE TUESDAY - SATURDAY FOR LUNCH AND DINNER,
12PM-2:15PM and 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

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

-

Liverpool Bay wild seabass with summer vegetables,
local vine tomato sauce & extra virgin olive oil

-

Slow cooked pork belly & cheek with crispy pork skin,
caramelized apple & calvados puree

-

(V) Twice baked soufflé of Mrs Kirkham's Lancashire cheese,
baby leaf spinach, Ormskirk leek and Wirral watercress & Dijon cream

MAIN

Confit leg of English duckling with roast orange puree, Lyonnaise potatoes,
Southport smoked pork belly, blackberry jus & hispi cabbage

-

Pan-roast fillet of Peterhead hake with crushed Nicola potatoes, samphire,
Southport potted shrimp, Peter Jones confit tomatoes and a lemon & caper butter

-

Hay roast rump of Herdwick lamb, confit shoulder, Butcher's Wife's black pudding,
puy lentils, peas & feves, baby beetroot and a natural jus

(£4.00 supplement)

-

(V) Salt-baked celeriac with quinoa, roast sweet potato, shaved fennel salad,
buttered spinach, charred chicory and tempura courgette flower

DESSERT

Dessert plate for sharing

Selection of summer desserts and puddings to share, to include:

Earl Grey macaron, white chocolate & raspberry cheesecake,

salted caramel & dark chocolate sable, lemon drizzle cake

& a new season strawberry chouquette filled with Crème Diplomat

Two Courses £27.00 Three Courses £34.00

Paul Askew

