



THE  
ART SCHOOL  
PAUL ASKEW

## TASTING MENU

AVAILABLE TUESDAY TO SATURDAY  
12.00 NOON TO 1.00 PM AND 6.15PM TO 9.15PM

A glass of Charles Heidsieck Champagne with selection of seasonal canapés

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Amuse bouche and Chef's snack

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

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

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

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

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

**(Supplement £17.00 for 5)**

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Pre dessert

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

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Coffee and petit fours

**Optional** £9 per person supplement

£ 95 per person

**Optional** Wine Flight £55 per person

**Paul Askew**

