



THE
ART SCHOOL
PAUL ASKEW

VEGETARIAN TASTING MENU

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

A glass of Charles Heidsieck Champagne with selection of seasonal canapés

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Amuse Bouche

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

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

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Salt-baked celeriac with quinoa, roast sweet potato, shaved fennel salad, buttered spinach,
charred chicory and new season English asparagus

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

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

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

£ 95 per person

Optional Wine Flight £55 per person

Paul Askew

