



THE
ART SCHOOL
BY PAUL ASKEW

VEGAN MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 2.15PM AND 6.15PM TO 9.15PM

ON ARRIVAL

A glass of Charles Heidsieck Champagne with a selection of seasonal canapés

TO START

Slow-cooked mooli with miso, wilted Swiss chard,
pickled chanterelles and hazelnut crumb

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Braised turtle beans, wild mushrooms, charred leeks & confit tomatoes

MAIN

A baked strudel of roast squash, pine nuts, Savoy cabbage &
Chestnut mushrooms with caramelised shallot purée, salsify, baby beets and kale

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Roast celery hearts with pomegranate molasses, herb bulgur wheat,
chickpeas & sesame wilted cabbage

DESSERT

A tasting of dark chocolate & praline with Amaretto gel, chickpea meringue
& chocolate ice cream

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

£75 per person

Paul Askew

