



THE  
ART SCHOOL  
PAUL ASKEW

## VEGAN PRIX FIXE

AVAILABLE TUESDAY - SATURDAY FOR LUNCH AND DINNER,  
12PM-2:15PM and 5.00PM-6.15PM

*Our Guests are politely reminded that tables booked for our early evening pre-theatre menus have a two hour seating time allocation unless by prior arrangement*

### TO START

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

### MAIN

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

### DESSERT

Late harvest poached pear with Granny Smith apple sorbet, praline popcorn, chickpea meringue and gin-soaked blackberries

Two Courses £27.00 Three Courses £34.00

**Paul Askew**

