



THE  
ART SCHOOL  
PAUL ASKEW

## PESCATARIAN 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 & Chef's snacks

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Fillet of Menai mackerel in a soy, yuzu and wasabi marinade  
with kohlrabi, blood orange, brown shrimp and spring leaves

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Seared King scallop with purée of charred cauliflower and a verjus dressing

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Pan-roast fillet of Peterhead Hake with olive oil mash,  
potted shrimp butter sauce & monk's beard

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Fresh fish of the day

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**Optional** Cheese course from our British selection, from the trolley, served with quince,  
truffle-scented honey and homemade apple & red onion chutney

**(Supplement £17.00 for 5)**

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Pre Dessert

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Classic Pavlova of Winter berries in Kirsch  
with Turkish Delight ice cream & white chocolate soil

£ 95 per person

**Optional** Wine Flight £55 per person

**Paul Askew**

