



THE
ART SCHOOL
PAUL ASKEW

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 Welsh Wagyu beef tongue with charred baby potatoes,
fresh horseradish, dill, sour cream and chives

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

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Natural smoked haddock with leek, potato, crème fraîche and keta caviar

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(V) Twice baked soufflé of wild mushrooms and Mrs Kirkham's Lancashire cheese
thyme & spinach in a cider sauce

MAIN

Salt-aged confit of Cumbrian duck leg with slow-braised 'coco de Paimpol' beans
with a rich tomato, smoked pork and baby leaf spinach ragu

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

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Calum Edge's Pave rump of "Bunbury Red Poll" beef with charred onion,
celeriac & black truffle puree, beef dripping potatoes, braised ox-cheek & natural jus
(£4.50 supplement)

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(V, VG) A baked strudel of roast squash, pine nuts, Savoy cabbage &
Chestnut mushrooms with caramelised shallot puree, salsify, baby beets and kale

DESSERT

Dessert plate for sharing

Our Selection of Spring desserts and puddings to share, to include:

Maple & walnut macaron, chocolate & salted caramel sable biscuit, white chocolate & passionfruit torte,
glazed apple & cinnamon Bakewell, rose water meringue

Two Courses £27.00 Three Courses £34.00

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