



THE
ART SCHOOL
PAUL ASKEW

TASTING MENU

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 1.00 PM 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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A plate of Senna Lane Farm Saddleback pork: slow-braised cheek & belly
with black pudding crumb, apple puree and Beluga lentils

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Breast of salt-aged Cumbrian duck glazed with soy and pomegranate molasses,
choi sum and beetroot puree

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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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New season Yorkshire rhubarb with blood orange sorbet,
beurre noisette crumb and a brandy snap tuille

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

£ 95 per person

Optional Wine Flight £55 per person

Paul Askew

