



THE  
ART SCHOOL  
PAUL ASKEW

## PRIX FIXE

AVAILABLE THURSDAY – SATURDAY FOR LUNCH,  
12.00-14:00PM and SUNDAY, 12.00 – 17.00PM

***Our Guests are politely reminded that tables booked for our Prix Fixe menus  
have a two hour seating time allocation unless by prior arrangement***

### TO START

Beignet of duck leg confit with red miso and honey dressing  
with summer greens and leaves

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Chef Askew's Singapore prawn & spider crab salad with  
mango salsa & Asian greens

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(V,Vg) Marinated carpaccio of local beetroot  
with summer Cherries, toasted almonds and curd cheese

### MAIN

Hay-roast rump of Cumbrian Herdwick lamb with Middle Eastern spices,  
confit of carrot, cabbage and rice parcel, pine nuts and feta

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Fillet of North Sea cod with "Basque Piperade",  
Jersey Royal potatoes, local summer cabbage and a black olive tuille

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(V,Vg) A baked gateau of summer vegetables and feta with vine tomato, sauce vierge

### DESSERT

Assiette of classic Art School desserts to include:  
lemon & lime deuce with meringue;  
coffee & chocolate choux bun;  
raspberry & pistachio cake

Three Courses £34.00

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

**Paul Askew**

