



THE
ART SCHOOL
PAUL ASKEW

'EAT OUT TO HELP OUT'

Market Menu

Available Wednesday evenings throughout August

ON ARRIVAL

A glass of Castorani Aianera Gran Cuvee N.V. & Chef's snack

TO START

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

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Chef Askew's Singapore prawn & Morecombe Bay 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

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Loch Fyne King scallop from the chargrill carved onto a bed of baby leeks and samphire
with ponzo dressing, shiso and apple

MAIN

Hay-roast rump of Cumbrian Herdwick lamb with Middle Eastern spices,
confit of carrot, cabbage and bulger wheat parcel, pine nuts & Wirral ricotta cheese

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Roast breast of salt-aged duck with miso and wasabi glaze, local beetroot,
Hooton courgette flowers and new season Victoria potato

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Fresh Market Fish of the day

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

PRE DESSERT

DESSERT

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

Three Courses including aperitif & snack £48.00

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

Paul Askew



All menu items are available according to seasonality & market availability and may change without prior notice.

If you have food allergies or dietary requirements, please notify us prior to ordering

50% discount on food or non-alcoholic drinks to eat or drink in (up to a maximum of £10 discount per diner)

Full Terms and Conditions can be found at <https://www.gov.uk/guidance/get-a-discount-with-the-eat-out-to-help-out-scheme>



NHS employees can
claim an EXTRA 10% on
production of proof of ID