



THE
ART SCHOOL
POLKADOWN

MENU EXCELLENCE

AVAILABLE THURSDAY TO SATURDAY

12.00 TO 14.00PM AND 18.00 TO 21.15PM

SUNDAY 12.00 TO 16.00PM

ON ARRIVAL

A glass of Charles Heidsieck Champagne & Chef's snacks

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Amuse Bouche served with Art School breads &
Wirral single herd raw milk butter

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TO START

Senna Lane Saddleback pork cheek with roast cauliflower puree,
pickled pears and a porcini mushroom crumb

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Summer cannelloni of Morecombe Bay crab with avocado,
basil mayonnaise & pickled cucumber

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(V,Vg) Assiette of new season English carrots to include: confit carrot with pomegranate,
carrot gazpacho, carrot & orange cake with curd cheese & saffron pickled carrot

MAIN

Pan roast sirloin of "Bunbury Red Poll" beef with charred roscoff onion,
garlic puree & potatoes with tarragon scented bone marrow jus

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Fillet of Peterhead Halibut with cauliflower puree,
romanesco, girolles, "Polonaise" crumb and a green grape & verjus sauce

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(V,Vg) Sweet potato, feta, roast red pepper & summer cabbage Wellington
with chestnut mushroom and truffle duxelle, mushroom ketchup and jus

CHEESE

Optional Cheese course from our British selection served with quince,
truffle-scented honey and homemade apple & red onion chutney (Supplement £17.00 for 5)

DESSERT

Wirral buttermilk pannacotta with Cumbrian damson jelly, blackberry gel,
lemon curd & meringue

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Guanaja chocolate & cherry torte with cherry sorbet,
roast hazelnuts & lemon balm

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Rum poached pineapple with Guanaja dark chocolate ganache,
passion fruit sorbet and a hint of chilli

£75 per person

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

Paul Askew

