



THE  
ART SCHOOL  
PAUL ASKEW

## PESCATARIAN TASTING MENU

AVAILABLE THURSDAY TO SATURDAY

18.00 TO 21.15PM

A glass of Charles Heidsieck Champagne & Chef's snacks

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Amuse Bouche

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

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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

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Loin of Peterhead Hake with Brandale, late Summer vegetables,  
smoked anchovy crumb & Langoustine 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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**Optional** Cheese course from our British selection 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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Guanaja chocolate & cherry torte with cherry sorbet,  
roast hazelnuts & lemon balm

£ 95 per person

**Optional** Wine Flight £55 per person

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

**Paul Askew**

