



THE
ART SCHOOL
PAUL ASKEW

VEGETARIAN/VEGAN 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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Marinated carpaccio of local beetroot
with summer Cherries, toasted almonds and curd cheese

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

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A baked gateau of summer vegetables and feta with vine tomato, black olive & basil dressing

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

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

£ 95 per person

Optional Wine Flight £55 per person

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

Paul Askew

