

T H E
ART SCHOOL
PAUL ASKEW



————— * —————
FESTIVE
SEASON

————— * —————
2020



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On the Seventh day of Christmas
my true love sent to me:
Seven Swans-a-Swimming

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Good tidings to you all this festive season.

I hope our latest festive offering finds you and your family well in what has been the most difficult of years.

Our special Christmas menu brochure normally provides the opportunity to reflect on our progress throughout the year and the exciting times still to come as we welcome the Autumnal harvest and the produce that will eventually grace our festive offering.

Of course this year has been far from normal. So our job this year becomes even more important. It's a responsibility myself and the team understand and fully embrace. We must deliver to you a December to remember and end the year on a positive. I'm a great believer in the healing powers of hospitality, indeed our humble restaurant has been described as 'a spa for the soul' where gastronomic delights and world class wines are the treatments.

So we shall not look back on the events and opportunities that have fallen from the calendar this year, instead we will look, with open hearts, at the opportunities still to come.

Your comfort, safety and enjoyment have always been our priority. We have adjusted our opening times and dining capacity to ensure we comply with the latest government guidelines and you can be assured we will continually monitor and implement the latest advice.

Our menus have been created with an understanding of the produce that will be available later in the year but, as

always, is subject to seasonal availability and some additional uncertainty. Our close relationships with local producers and suppliers has always ensured the very best of the produce available ends up in the Art School kitchens and this year our brigade will, once again, create perfectly balanced dishes for your enjoyment.

Before we hit the festive season one of our young chefs, **Edwin Kuk**, will take to the national stage in the Young Chef of the Year Competition. We have had our fair share of finalists since I opened the restaurant and I know you'll be joining me in wishing Ed the very best of luck.

This year will be the first for our Emporium, located in the Art School Cellars, where there are plenty of delights to enjoy, a selection of which are included in the centre spread of this brochure.

Wishing you a healthy, safe and prosperous new year.

Yours, as ever,



Paul Askew
Chef Patron



A FAMILIAR FACE TAKES THE REINS...

Introducing Our Restaurant Manager: Sarah Donoher



A popular figure with our guests, our former Head Sommelier, Sarah Donoher, has been promoted to the role of Restaurant Manager and will be on hand to ensure our festive operations run swimmingly (a little like the swans!)

Sarah joined The Art School just over 5 years ago and has trained countless members of the brigade in wine pairing and tasting. In 2019 Sarah was presented with the honour of becoming an Ambassador du vin de Bordeaux in recognition of her work with the Bordeaux Wine Festival.

Sarah's journey in to the world of wine began 11 years ago, whilst working at the Michelin starred Number One, in Edinburgh. Inspired by the passion, knowledge and commitment of the Head Sommelier at the restaurant Sarah recalls being introduced to the WSET, the global qualification in wine tasting.

Outside of work Sarah is a mum of the beautiful Lyra, who happens to share a birthday with Chef Askew!

OUR KITCHEN IN SAFE HANDS...

Introducing our Senior Sous Chef, Vincent Premel-Cabic.



Behind the glass, keeping our Kitchen operation running smoothly, is our Gallic/Scouse culinary gem "Vince", Chef Askew's right hand man.

Vincent has been with the restaurant since our opening in September 2014. Born in Paris, France, to a French father and Liverpoolian mother, Vincent was destined to return to his spiritual home from an early age.

Vincent embarked on a career in hotel operations before swapping the front of house for the kitchen. With a passion for good food and travel Vincent enrolled in catering

college to re-train as a Chef. As one of the outstanding students he soon caught the eye of Chef Askew when he judged the College student of the year competition. Vincent won the competition and was offered a position within our team immediately.

He leads our kitchen operation developing our new recruits and ensuring the high standards created by Chef Askew are maintained for every service.

Such is Vincent's dedication to food that on his days off and holidays he seeks out the very best restaurants.



THE
MORIARTY ROOM
PRIVATE DINING

The perfect venue for your special occasion this festive season.

The Moriarty private dining room can seat up to 30 socially-distanced guests and is served by its own kitchen and bar. Capturing all the style of the main restaurant in a private setting, The Moriarty Room is ideal for small functions and corporate groups.



FESTIVE PRIX FIXE 2020

**Available Wednesday – Saturday, 12.00 – 14:15pm, 17.00 – 18.15
and Sunday, 12.00 – 16.00pm**

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

ON ARRIVAL

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

TO START

Loin of Red Deer venison
carpaccio with horseradish &
parsley snow, Lilliput capers,
pickled shallots, winter leaves &
Cumberland sauce

-
Honey-glazed breast of red leg
partridge with braised pearl
barley, parsnip puree, carrot &
beetroot crisps, confit pear and
game jus

-
Twice baked soufflé of natural
smoked haddock “Suisse”
with a sauce of creamed leeks &
keta caviar

-
(V, Vg) Slow-cooked mooli with
miso broth, wilted Swiss chard,
pickled chanterelles and hazelnut
& onion crumb

MAIN

Calum Edge's pave rump of
“Bunbury Red Poll” beef with
charred onion, celeriac & black
truffle puree, beef dripping
potatoes, braised ox-cheek and
natural jus
(£3.00 supplement)

Roast breast of Thornton Hough
pheasant, game pie, trompettes,
cavolo nero, Pommes Anna,
butternut squash puree and
quince & oloroso jus

-
Baked fillet of Peterhead
hake with cauliflower puree,
romanesco, Menai mussel &
organic cider sauce and smoked
anchovy & chive crumb

-
(V, Vg) Roasted Portobello
mushroom stuffed with winter
squash, caramelised shallots,
black garlic and curly kale served
on a bed of herb quinoa, charred
leeks and almond crumb

DESSERT

Our selection of winter festive
desserts and puddings to include:
maple & walnut macaron, mini
Viennese mince pie, white
chocolate & passionfruit torte,
glazed apple & cinnamon
Bakewell, orange flower meringue

— * —
£36.00
Three Courses
— * —



THE
ART SCHOOL
CELLARS

Join us for champagne, cocktails, hand selected wines and international beers.

Enjoy our artisan charcuterie and cheese boards served with homemade breads. **Afternoon tea** served Thurs - Sat from 2pm to 4.30pm.

Opening times:
10am to midnight
Wednesday - Saturday
12 noon to 9pm
Sunday

Voted 'Bar of the Year'
Liverpool Tourism Awards 2019



FESTIVE MENU EXCELLENCE 2020

*Available Wednesday - Saturday 12.00 - 13.00pm & 18.00pm - 21.15pm,
Sunday 12.00 - 16.00pm*

ON ARRIVAL

A glass of Charles Heidsieck champagne with a selection of Chef's snacks

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

TO START

Breast of Northop wood pigeon with pan-fried foie gras, preserved Frodsham Victoria plums in cognac, onion & hazelnut crumb served with port wine jus

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Senna Lane Farm Saddleback pork belly, butcher's wife's black pudding, romanesco, Bramley apple & vanilla puree, roast almonds and Calvados jus

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Loch Fyne King scallop cooked in the half shell with beluga lentils, organic red miso and wakame seaweed butter

-

(V, Vg) Baked salsify in a parmesan crust with roast romanesco, cauliflower purée, sour cherry gel and winter leaves

MAIN

Roast breast of salt-aged duck served with spiced red cabbage, apple, duck fat potatoes and Brussels sprouts with Southport smoked pork, pecan nuts and maple

-

Pink peppercorn crusted loin of Scottish Highland Red Deer venison with parsnip & potato latkes, Koffmann's cabbage, port & damson jus and horseradish buttermilk sauce

Fresh market fish of the day

-

(V, Vg) Sweet potato, feta, roast red pepper & Savoy cabbage Wellington with mushroom & truffle duxelles, chestnuts, chanterelles and cranberry jus

CHEESE

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

DESSERT

Valrhona dark chocolate torte with praline crunch, mango & papaya gel, caramel popcorn and passion fruit foam

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Sicilian lemon tart with sesame sable, blackberry foam and Italian meringue

-

Souffle of the day

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(V, Vg) Chickpea Pavlova of winter berries in Cassis with coconut ice cream, white chocolate soil and shards

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

£75 per person

GOURMET CHRISTMAS FOOD HAMPER

£125 *Click & Collect only

To include;

1x Wirral raw milk smoked ricotta – Field to Fork

1x Wirral raw milk butter – Field to Fork

250g Maldon sea salt

500g Morcilla

200g Marinated Gordal olives

1x Tunworth soft cheese

1x Dorstone goat's cheese

A selection of homemade crackers & crostinis

350g Quince Jelly

1x Extra virgin olive oil 25cl

1x Liverpool Ale chutney

1x Preserved figs

1x Pork rilette

1x 'Porky' tea towel

1x Onwards & Upwards – signed copy

1x Poachers pie

Set of 4 greetings cards



Props not included



THE CAVIAR HAMPER

Option 1 - £120

To include;

1x Attilus Royal Siberian caviar 50g

1x Glass caviar server

1x Charles Heidsieck champagne 75cl

2x Charles Heidsieck champagne flutes

Option 2 - £140

To include;

1x Attilus Royal Oscietra caviar 50g

1x Glass caviar server

1x Charles Heidsieck champagne 75cl

2x Charles Heidsieck champagne flutes

Option 2 - £175

To include;

1x Attilus Royal Beluga caviar 30g

1x Glass caviar server

1x Charles Heidsieck champagne 75cl

2x Charles Heidsieck champagne flutes

Christmas Emporium



GOURMET CHRISTMAS DRINK HAMPER

Option 1 - £150

To include;

2x Castorani Aianera 75cl

1x Castorani Amorino Pecorino 75cl

2x Cadetto Montepulciano 75cl

1x Jarno Passito 50cl

1x Art School chefs apron

1x 'Porky' tea towel

Set of 4 greetings cards

1x Onwards & Upwards – signed copy

Option 2 - £195

To include;

*2 bottles of Charles Heidsieck champagne to
replace Castorani Aianera*



THE GIN HAMPER

£60

To include;

1x The Art School Gin – Lime & Ginger 75cl

4x Fever Tree Mediterranean tonic 33cl

1x Fresh ginger root

2x Mexican limes

25g Dried juniper berries

2x Riedel balloon glasses

1x Measurement jigger

ONLINE SHOP GIFT VOUCHERS



*Festive gifts and gift vouchers available
to purchase from our website
theartschoolrestaurant.co.uk/shop*

*Select a special bottle from our on-line collection
and complete the gift by sending it in one of our
Sommelier gift boxes. UK delivery available.*



THE ART SCHOOL TASTING ROOM

Enjoy the intimate surroundings of the Cellars Tasting Room this festive season. Seating upto 10 guests within Covid guidelines, this Sommelier-led gastronomic experience is ideal for those looking for that extra special evening. Enjoy champagnes and paired wines with a selection of taster dishes from Chef Askew's extensive culinary repertoire.



FESTIVE TASTING MENU 2020

Available Wednesday - Saturday 12.00 - 13.00pm & 18.00pm - 21.15pm,

A glass of Charles Heidsieck champagne with a selection of Chef's snacks

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

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Baked salsify in a parmesan crust with roast romanesco, cauliflower purée, sour cherry gel and winter leaves

-

Loch Fyne King scallop cooked in the half shell with beluga lentils, organic red miso and wakame seaweed butter

-

Roast breast of salt-aged duck served with spiced red cabbage, apple, duck fat potatoes and Brussels sprouts with Southport smoked pork, pecan nuts and maple

-

Pink peppercorn crusted loin of Scottish Highland Red Deer venison with parsnip & potato latkes, Koffmann's cabbage, port & damson jus and horseradish buttermilk sauce

-

Optional Cheese course from our British selection, served with quince, truffle-scented Mere Brook House Wirral honey and homemade apple & red onion chutney

(Supplement £17.00 for 5)

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Pre Dessert

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Valrhona dark chocolate torte with praline crunch, mango & papaya gel, caramel popcorn and passion fruit foam

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

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£95 per person

*Optional Wine Flight
£55 per person*





CHRISTMAS EVE MENU

24th December 2020

Served for luncheon, 12.00 – 2.30pm

Chef Askew and the Team of The Art School wish our guests
a very Merry Christmas

ON ARRIVAL

Glass of Charles Heidsieck Róse NV wine
with citrus-marinated olives and lomo,
paletta & salchichon

-

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

TO START

Breast of Northop wood pigeon with
pan-fried foie gras, preserved Frodsham
Victoria plums in cognac, onion & hazelnut
crumb served with port wine jus

-

Loch Fyne King scallop cooked in the half
shell with beluga lentils, organic red miso
and wakame seaweed butter

-

Twice baked soufflé of natural smoked
haddock "Suisse" with a sauce of
creamed leeks & keta caviar

-

(V, Vg) Baked salsify in a parmesan crust
with roast romanesco, cauliflower purée,
sour cherry gel and winter leaves

INTERMEDIATE

Baked fillet of Peterhead hake with
cauliflower puree, romanesco, Menai
mussel & organic cider sauce and smoked
anchovy & chive crumb

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(V, Vg) Slow-cooked mooli with miso broth,
wilted Swiss chard, pickled chanterelles
and hazelnut crumb

MAIN

Pink peppercorn crusted loin of Scottish
Highland Red Deer venison with parsnip
& potato latkes, Koffmann's cabbage, port
& damson jus and horseradish buttermilk
sauce

-

Roast breast of Thornton Hough pheasant,
game pie, trompettes, cavolo nero, Pommès
Anna, butternut squash puree, quince &
oloroso jus

-

Fresh market fish of the day

-

(V, Vg) Roasted Portobello mushroom
stuffed with winter squash, caramelised
shallots, black garlic and curly kale served
on a bed of herb quinoa, charred leeks and
almond crumb

DESSERT

Trio of signature Art School desserts

or

Three cheeses from our British selection,
served with quince, truffle-scented Mere
Brook House Wirral honey and homemade
apple & red onion chutney

£75 per person

Ticketed Event

NEW YEAR'S EVE PRIX FIXE MENU

31st December 2020

Available for tables seating between 4.30 & 5.30 pm

Our Guests are politely reminded that tables booked for our early evening

Prix Fixe menu have a two-hour seating time allocation unless by prior arrangement

Chef Askew and the Team of The Art School
wish our guests a Happy, Healthy and Wealthy 2021

ON ARRIVAL

A glass of Charles Heidsieck champagne with a selection of Chef's snacks

Amuse Bouche of Chef Askew's Singaporean style prawns with lime & mango salsa, Art School breads & Wirral single herd raw milk butter

TO START

Loin of Red Deer venison carpaccio with horseradish & parsley snow, Lilliput capers, pickled shallots, winter leaves & Cumberland sauce

-

Twice baked soufflé of natural smoked haddock "Suisse" with a sauce of creamed leeks & keta caviar

-

(V, Vg) Slow-cooked mooli with miso broth, wilted Swiss chard, pickled chanterelles and hazelnut & onion crumb

MAIN

Calum Edge's pave rump of "Bunbury Red Poll" beef with charred onion, celeriac & black truffle puree, beef dripping potatoes, braised ox-cheek and natural jus

Baked fillet of Peterhead hake with cauliflower puree, romanesco, Menai mussel & organic cider sauce and smoked anchovy & chive crumb

-

(V, Vg) Roasted Portobello mushroom stuffed with winter squash, caramelised shallots, black garlic and curly kale served on a bed of herb quinoa, charred leeks and almond crumb

PRE DESSERT

DESSERT

Trio of signature Art School desserts
or

Three cheeses from our British selection, served with quince, truffle-scented Mere Brook House Wirral honey and homemade apple & red onion chutney

£75 per person

Ticketed Event

NEW YEAR'S EVE CELEBRATION MENU

31st December 2020

Available for tables seating between 8.15pm to 9.15pm

Chef Askew and the Team of The Art School
wish our guests a Happy, Healthy and Wealthy 2021

ON ARRIVAL

Glass of Charles Heidsieck champagne
NV with a selection of Chef's seasonal
canapes

AMUSE BOUCHE

Warm native lobster cocktail with lime &
mango salsa and lobster bisque served
with Art School breads & Wirral single
herd raw milk butter

TO START

A game terrine of venison, pheasant &
partridge with English herbs wrapped
in Southport smoked pork served with
pickled mushrooms & Cumberland sauce

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Loch Fyne King scallop cooked in the half
shell with beluga lentils, organic red miso
and wakame seaweed butter

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McSween haggis & free range chicken
forcemeat with seared foie gras, roast
Victoria plum puree and toasted hazelnut
& onion crumb

-

(V, Vg) Slow-cooked mooli with miso
broth, wilted Swiss chard, pickled
chanterelles and hazelnut crumb

MAIN

Calum Edge's fillet of "Bunbury Red Poll"
beef, ox tongue and cheek, cavolo nero,
trompettes, charred shallots, swede puree,
fresh horseradish root and thyme jus

-

Fillet of Peterhead halibut with
Carabineros red prawns from the
charcoal with cucumber tagliatelle and
lemon & caper butter

-

(V, Vg) Sweet potato, feta, roast red
pepper & Savoy cabbage Wellington
with mushroom and truffle duxelles,
chestnuts, chanterelles and cranberry jus

CHEESE

Chef's British selection of Tunworth,
Dorstone, Colston Bassett & Mrs
Appleby's Cheshire cheeses served with
quince, truffle-scented Merebrook House
Wirral honey & fresh fruit

DESSERT

Assiette of Art School celebration
desserts to bring in the New Year

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Ticketed Event

£130 per person

*Optional wine flight available
£55.00 or £95.00*

*Ticket price includes: menu, champagne
on arrival and champagne toast at
midnight with Karl our Blackwatch
bagpiper to pipe us down to The Art
School Cellars until 2am*

THE ART SCHOOL

GUEST CHEF DINNERS FOR JANUARY

On sale now



STEVEN DOHERTY

First Englishman to hold 3 Michelin stars

*Wednesday 13th January 2021,
The Art School Restaurant,
Sugnall Street, Liverpool.*

*More dates and chefs to be
announced on our subscriber
newsletter. Sign up on our website
for further details.*

This is an all ticket event

£120* per person

*

*Price includes 5 courses with
champagne on arrival and paired
wines with each course.*

CHRISTMAS 2020

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Six Geese-a-Laying,
Five Golden Rings,
Four Calling Birds,
Three French Hens,
Two Turtle Doves,
and a Partridge in a Pear Tree...

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THE
ART SCHOOL
PAUL ASKEW

THE
MORIARTY ROOM
PRIVATE DINING

THE
ART SCHOOL
CELLARS

THE
ART SCHOOL
TASTING ROOM



THE
ART SCHOOL
EMPORIUM

1 Sugnall Street, Liverpool, L7 7EB

Reservations: 0151 230 8600

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www.theartschoolrestaurant.co.uk