



THE
ART SCHOOL
POLKADOWN

MENU EXCELLENCE

AVAILABLE THURSDAY TO SATURDAY
12.00PM TO 13:00PM AND 16:30PM TO 19:30PM

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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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 slow braised ox cheeks,
charred Roscoff onion, duck fat potatoes, garlic puree and tarragon scented bone marrow jus

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Fillet of wild line caught Liverpool Bay seabass with cauliflower puree,
cavolo nero, smoked pork, romanesco florets and couscous with a razor shell clam 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

