



THE
ART SCHOOL
PAUL ASKEW

PRIX FIXE

AVAILABLE THURSDAY – SATURDAY FOR LUNCH,
12.00PM TO 14:15PM

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

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TO START

Terrine of Senna Lane farm saddleback pork with balsamic jelly,
autumn leaves, mustard dressing & crackling

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Chef Askew's Singapore prawn & Morecombe Bay crab salad with
mango salsa & Asian greens

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(V,Vg) Marinated carpaccio of local beetroot
with blackberries, toasted almonds and curd cheese

MAIN

Confit leg of Lakeland duck with citrus caramel dressing, carrot & potato rosti,
pinenuts, roast hispi cabbage with Wirral ricotta & garlic cream

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Loin of Peterhead Hake with Brandade, late Summer vegetables,
smoked anchovy crumb & Langoustine jus

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(V,Vg) A baked gateau of late summer vegetables with vine tomato
and sauce vierge

DESSERT

Assiette of classic Art School desserts to include:
lemon & lime deuce with meringue;
coffee & chocolate choux bun;
raspberry & pistachio cake

Three Courses £34.00

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

Paul Askew

