



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

-

Amuse Bouche

-

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

-

Loch Fyne King scallop from the chargrill carved onto a bed of baby leeks and samphire
with ponzo dressing, shiso and apple

-

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

-

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

-

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

-

Pre Dessert

-

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

