



THE
ART SCHOOL
PAUL ASKEW

TASTING MENU

AVAILABLE THURSDAY TO SATURDAY
12:00PM TO 13:00PM AND 16.30PM TO 19:00PM

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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Marinated carpaccio of local beetroot
with summer cherries, toasted almonds and curd cheese

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

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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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Assiette of Blackfaced Suffolk lamb to include:
pan-roast loin & shoulder of lamb cabbage parcel,
confit carrot with Wirral ricotta cheese, pinenuts & natural 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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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

