



THE
ART SCHOOL
EXCLUSIVEN

FESTIVE PESCATARIAN TASTING MENU 2020

AVAILABLE WEDNESDAY – SATURDAY, 12.00pm - 13.00pm & 18.00pm – 20.00pm

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

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

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Fresh fish of the day

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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 & passion fruit foam

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

£ 95 per person

Optional Wine Flight £55 per person

Paul Askew

