



THE
ART SCHOOL
PAUL ASKEW

FESTIVE VEGAN PRIX FIXE

AVAILABLE WEDNESDAY - SATURDAY FOR LUNCH AND DINNER,
12PM-2:00PM and 4.30PM-6.00PM

*Our Guests are politely reminded that tables booked for our early evening
pre-theatre menus have a two hour seating time allocation unless by prior arrangement*

TO START

Slow-cooked mooli with miso, wilted Swiss chard, pickled chanterelles and hazelnut crumb

MAIN

A baked strudel of roast squash, pine nuts, Savoy cabbage &
chestnut mushrooms with caramelised shallot purée, salsify, baby beets and kale

DESSERT

Late harvest poached pear with Granny Smith apple sorbet,
praline popcorn, chickpea meringue and gin-soaked blackberries

Three Courses £36.00

Paul Askew

