



THE
ART SCHOOL
EST. 1985

Sunday's Choice from Chef's "Carving Trolley"

Each week will see Chef Askew bring the freshest market cuts from our suppliers,
prepared with his own hands, straight to your table.

**Hay roast loin & shoulder of Hebridean hogget
served with black pudding crumb, confit carrot, beetroot
puree, cavolo nero, buttered pommes violette & sauce reform**

Available as a main on the Market Menu - £4.50 supplement per person

Available as a main on the Prix Fixe Menu - £7.50 supplement per person

Sommelier recommends:

Domaine Bouyer, Clos de la Cure, St Emilion Grand Cru 2014 £9.85 per glass or £57.00 per bottle