

MARKET MENU  
Sunday, 23rd May 2021

ON ARRIVAL

A glass of Castorani Aianera Gran Cuvee N.V. & Chef’s snack

Amuse Bouche served with Wirral raw milk butter & Art School breads

TO START  
Terrine of free-range Whitchurch chicken, Southport smoked pork, Ormskirk leeks with black garlic,

chicken skin crisp, summer leaves and lovage vinaigrette

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Grilled fillet of Menai mackerel marinated in wasabi, soy & sesame,

gooseberry puree, kohlrabi and purple kale

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Seared King scallop cooked in the half shell with Southport smoked pork,

beluga lentils, organic red miso & wakame seaweed butter

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(V, Vg) Trio of marinated Hooton beetroot: saffron pickled golden,

blackberry & chilli purple & sweet pickle candy carpaccio served with English asparagus,

plant-based soft cheese infused with lemon, chive & black pepper and spring leaves

MAIN  
Organic Rhug Estate Duroc pork loin cutlet with Jersey Royal potatoes, summer vegetables,

Granny Smith Apple & vanilla puree and Sage & fermented garlic raw milk butter

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Pave rump of rare breed Red Poll Bunbury beef with buttered local pink tip spinach,

onion puree, charred Grelot onions, ox cheek & natural jus

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Pan-roast Peterhead hake with “Pommes Bretonne”, Monk’s Beard,

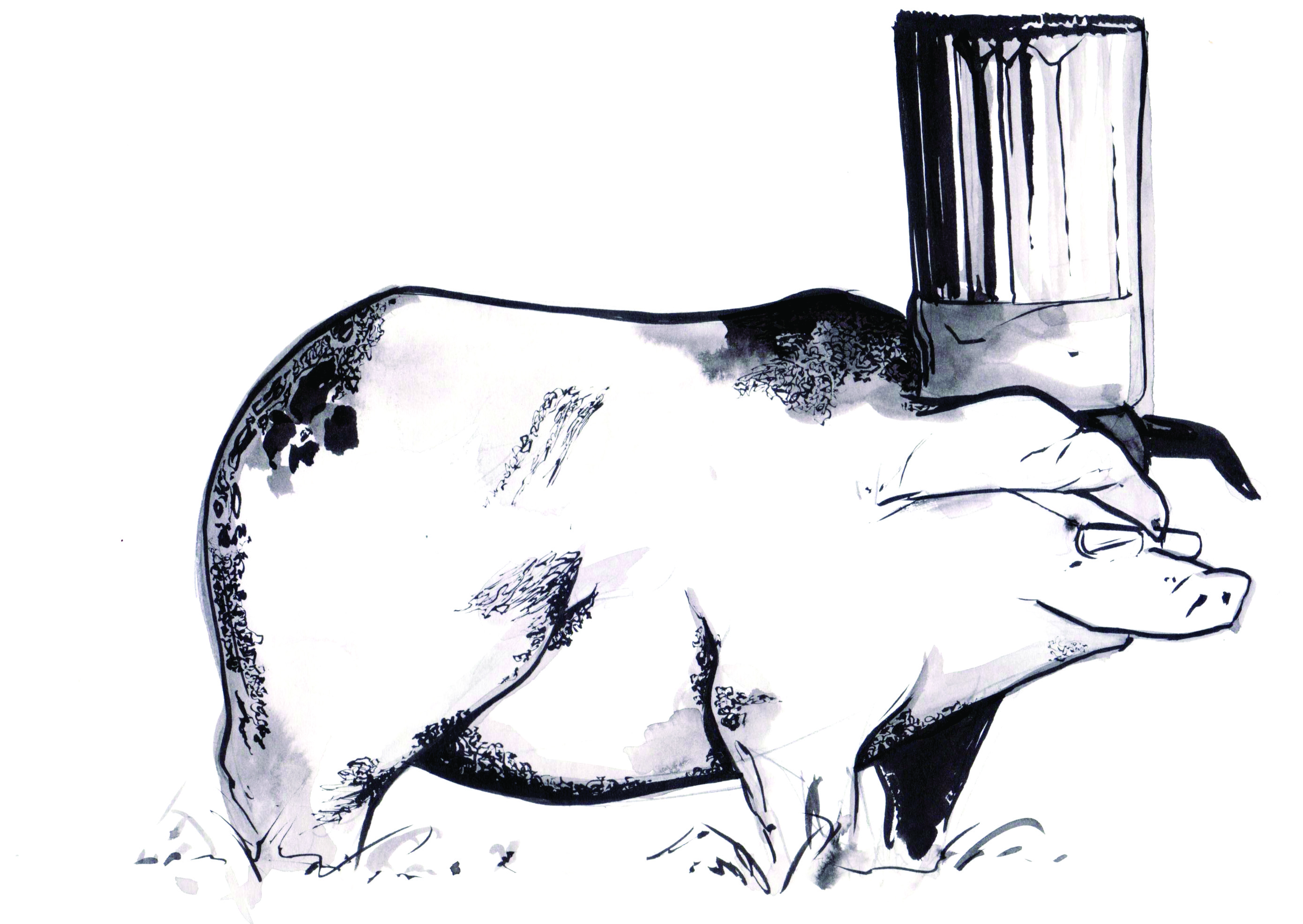
Wirral watercress and Southport smoked pork crumb  
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(V, Vg) Roast tranche of cauliflower with compressed apple, spring cabbage & chickpeas, asparagus,

Jersey Royal potatoes, wild garlic puree, pomegranate vinaigrette and pine nuts

DESSERT  
Trio of signature Art School desserts

Three courses including aperitif & snack £53.00

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

**Paul Askew**