



ART SCHOOL

Art School Bar & Courtyard



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Light Bites

Snacks & Small Plates

A plate of smoked anchovies and confit tomatoes	£4.50
(V)Marinated Gordal olives	£3.50
Chef's favourite: Pan-roast morcilla and Southport smoked pork	£8.50
(V)Fresh Art School breads with Wirral raw milk butter and black olive tapenade	£4.80
'Croquettes' of Peterhead Halibut with lobster mayonnaise and capers	£6.80

Light Bites & Salads

Seared King scallop cooked in the half shell with Southport smoked pork, beluga lentils, organic red miso & wakame seaweed butter	£10.50
Terrine of free-range Whitchurch chicken, smoked pork, Ormskirk leeks with black garlic, chicken skin crisp, summer leaves and lovage vinaigrette	£8.50
Grilled fillet of Menai mackerel marinated in wasabi, soy & sesame with gooseberry puree, kohlrabi and purple kale	£7.50
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Trio of marinated Hooton beetroot; saffron pickled golden, blackberry & chilli purple, candy carpaccio served with spring leaves, infused plant based soft cheese and English New Season asparagus	£7.50

Cheese & Charcuterie

Freshly prepared sharing platter of Art School breads with Wirral raw milk butter, dipping oil & aged balsamic, Chef's selection of British artisan cheeses and charcuterie	£19.00
(V) Baked Tunworth cheese to share, spiked with garlic & rosemary, served warm with Art School Breads, truffle honey and fresh Cox's apple	£15.00

Mains & Sharing Dishes

Warm salad of seared rare-breed 'Red Poll' beef with soy & wasabi vinaigrette, red onion, Jersey Royal potato and rocket	£16.50
Organic Rhug Estate Duroc pork loin cutlet, Jersey Royal potatoes, Granny Smith apple & vanilla puree and sage & fermented garlic raw milk butter	£21.50 (for 2)
Pan-roast Peterhead hake with "Pommes Bretonne", Monk's Beard, Wirral watercress and a Southport smoked pork crumb	£16.50
Roast tranche of cauliflower with compressed apple, spring cabbage & chickpeas, asparagus, Jersey Royals, wild garlic puree, pomegranate vinaigrette and pine nuts	£12.50

Sides

Baked Jersey Royal potatoes with wild garlic crème fraiche, pimento and red capsicum	£4.50
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Dessert

Valrhona 'Amatika' dark chocolate torte with praline crunch, mango & papaya gel, caramel popcorn and passion fruit foam	£11.50
English strawberry cheesecake with rosewater foam and pineapple salsa	£10.50
Trio of Art School signature desserts	£9.00
"Local Honey & Apricot" New Season apricots with honey cake, white chocolate & yoghurt mousse and candied rosemary	£9.50

Our Bar & Courtyard menu is served:
Tuesday to Saturday
Noon to 2pm & 4.30pm to 7pm



Paul Askew