

THE
ART SCHOOL
PAUL ASKEW



— * —
FESTIVE
SEASON

— * —
2021



———— * ————

On the Eighth day of Christmas
my true love sent to me:
8 maids-a-milking

———— * ————

May your days be merry and bright.

This year has seen us celebrate our seventh anniversary since we first opened the doors at our Sugnall Street home.

Much, of course, has changed over the last eight years. We have created the Art School Cellars, which this year has benefited from our outdoor offering - light bites under shady sails in our subterranean Courtyard. It has heaters too and is, in the main, well protected from the elements! The Cellars also has its own tasting room, an ideal location for an intimate soiree for up to 10 guests, whereas the Moriarty private dining room is a perfect venue for larger groups of 10 to 32 guests, served by its own kitchen and bar it has hosted weddings, international cultural delegations and A-list movie stars in the last three years.

Whilst much has changed with our operating footprint over the last 8 years, our ethos of responsibly sourced seasonal, local and sustainable ingredients has remained a constant. This commitment is underpinned by my great passions for developing our region's culinary talent and, in my role as Chair of the Liverpool Hospitality Association, championing the hospitality industry. The latter of which at least has seen me grace numerous news channels in recent months. The sight of me pre-breakfast has been enough for some of our patrons to take to Twitter to ask if all is well! The early starts after late nights in service are, it has to be said, not my favourite, but it's vital to support our industry at every opportunity and I would ask you to continue that support by making your reservations early and, most importantly, honouring your booking.

The news agenda for our sector has been dominated by staff and now food shortages and sadly we are not immune to either of these issues. We have changed our operating model and shift patterns to accommodate this and will continue to support local suppliers to minimise their likely impact. In creating this year's menus the availability of produce is, perhaps more than ever, a consideration, so as I write the menu I do so in the knowledge that despite all of our best efforts there will, almost inevitably, be supply challenges. With this in mind we ask for your patience and understanding. These are unprecedented times and we will, with style and grace, do our best to navigate through them.

In competition, the last twelve months have seen key members of our culinary team shine on the national stage. Edwin Kuk won the much-coveted Young National Chef of the Year Competition and Beth Disley-Jones is the winner of The Craft Guild of Chefs Graduate Awards 2021. Both awards are a reflection of their individual talents and the focus we have here at The Art School in culinary excellence.

For now, all that remains is for me to wish you a healthy and prosperous 2022.



Paul Askew
Chef Patron



THE ART SCHOOL

ART SCHOOL CELLARS AFTERNOON TEA CHRISTMAS 2021

| Available Tuesday to Saturday - 14.00 to 16.00

To include a selection of handmade sandwiches;
Roast Thurstaston turkey with cranberry mayonnaise and a smoked pork,
lemon & rosemary stuffing on Art School brioche

-

Cold-smoked trout and Atlantic prawns bound in a lemon, chive, cucumber &
mascarpone cream on Art School rye bread

-

Mrs Kirkham's mature Lancashire cheese and homemade coleslaw with spring
onion and watercress on Art School pain cereal

Also included are the following desserts per person:

Cherry and almond slice with Valrhona Guanaja chocolate glaze

-

Hazelnut biscuit with white chocolate ganache and caramelised fig

-

Gingerbread and spiced pumpkin dome with Italian meringue

-

Cherry and pistachio choux bun

-

Mini Viennese mince pie

-

Art School buttermilk & mixed peel scone, clotted cream and
Art School spiced winter red berry jam

The following options are available:

Loose leaf tea or freshly brewed coffee included with each menu

*

Sandwiches, scones, desserts, tea/coffee

£24.00

Our afternoon tea with a glass of Paparazzi Prosecco

£30.00

Our afternoon tea with a glass of Charles Heidsieck Champagne

£36.50

*

A TRIO OF TALENT FOLLOWING IN THE FOOTSTEPS



Harry Askew - Assistant
Operations Manager.



Beth Disley-Jones - Junior Sous Chef
Pastry, Finalist 2022 Young Chef
of the Year, Craft Guild of Chefs
Graduate Award Winner 2021.



Edwin Kuk - Junior Sous
Chef, Winner Young
National Chef of the
Year 2021, a first for
Liverpool.

With four decades in the hospitality industry Chef Askew has influenced hundreds of rising culinary and front of house stars who now hold positions at Michelin starred restaurants across the globe.

Our latest team includes the current Young National Chef of the year 2021, Ed Kuk, and Beth Disley-Jones. An award winner in her own right she was a finalist in this years Young National Chef of the Year competitions putting her in the top 10 in the UK and has recently won the coveted title of Craft Guild of Chefs Graduate Award 2021.

Following in his father's footsteps into the hospitality industry is Harry Askew. A familiar face at our Sugnall Street home, Harry is heavily involved with keeping our outside events on track and deals day to day with marketing, operations and business development alongside Chef Askew and the management team.



THE MORIARTY ROOM PRIVATE DINING

The perfect venue for your special occasion this festive season.
The Moriarty private dining room can seat up to 32 guests and is served by its own kitchen and bar. Capturing all the style of the main restaurant in a private setting, The Moriarty Room is ideal for small functions and corporate groups.



FESTIVE PRIX FIXE 2021

Available Tuesday – Saturday, Noon - 14:15 and 17.00 - 18.15

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

ON ARRIVAL

Amuse bouche served with Art School breads & Wirral single herd raw milk butter

TO START

Terrine of Scottish Highland red deer venison with buttermilk horseradish, damson gel, golden beetroot & pickled shallots

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Crepinette of confit salt-aged Cumbrian duck leg with spiced orange puree, natural jus and winter leaves

-

Twice baked soufflé of natural smoked haddock and Montgomery cheddar with a creamed leek sauce and keta caviar

-

(V, Vg) Slow-cooked miso mooli with mushroom dashi, wilted Swiss chard, King oyster mushroom, pickled carrot and hazelnut crumb

MAIN

Callum Edge's pave rump of Bunbury Red Poll beef with charred onion, ox-cheek, celeriac & black truffle puree, curly kale, salt-baked swede and natural jus

(£3.50 supplement)

-

Roast breast of Thornton Hough pheasant, game pie, trompettes, cavolo nero, pommes Anna, butternut squash puree, quince & Oloroso jus

-

Baked fillet of Peterhead hake with smoked anchovy and parsley crust served with a sauté of Menai mussel, Southport smoked pork, chickpeas and winter cabbage

-

(V, Vg) Portobello mushroom stuffed with winter squash duxelle, caramelised shallot puree, charred leeks and roast almonds

DESSERT

A trio of Art School signature festive desserts

— * —
£39.00

Three Courses
— * —



THE
ART SCHOOL
CELLARS

Join us for champagne, cocktails, hand selected wines and international beers.

Enjoy our artisan charcuterie and cheese boards served with homemade breads and accompaniments.

Afternoon tea served
Tues - Sat from 14.00 to 16.30

Opening times:
10am to midnight
Tuesday - Saturday

Voted 'Bar of the Year'
Liverpool Tourism Awards 2019



FESTIVE MENU EXCELLENCE 2021

Available Tuesday - Saturday

Noon - 14.15 & 18.15 - 21.15

ON ARRIVAL

A glass of Charles Heidsieck NV champagne with a selection of Chef's snacks

-

Amuse bouche served with Art School breads & Wirral single herd raw milk butter

TO START

Breast of Knowsley partridge with pearl barley, celeriac, green grapes, tarragon and a verjus sauce

-

Senna Lane Farm Saddleback pork belly with romanesco, preserved plum puree, clams, salt baked swede and a cider jus

-

Pan-seared Loch Fyne scallop served in the half shell on a bed of creamed leeks and Southport potted shrimps

-

(V, Vg) Mille feuille of salt-baked celeriac, truffle & potato with winter leaves, pickled celery and walnut dressing

MAIN

Roast breast of salt-aged duck with spiced orange puree, pistachio & pomegranate

-

Pan roast loin of Scottish Highland red deer venison with flavours of pine, black truffle infused confit shoulder, Jerusalem artichoke and a poivrade sauce

-

Fresh market fish of the day

-

(V, Vg) Citrus sage & parsley pesto roast Hasselback butternut squash with caramelised shallot puree, romanesco, pickled baby beets & purple kale

CHEESE

Optional Cheese course from our British selection, served with quince, truffle-scented local honey and homemade apple & red onion chutney
(Supplement £17.00 for 5)

DESSERT

Mandarin meringue sable tart with flavours of pine & bilberry

-

Served warm steamed fig pudding with honeycomb, Pedro Ximenez sherry ice cream and caramelised fig

-

(V, Vg) Valrhona 'Amatika' dark chocolate torte with praline crunch, mango & papaya gel, caramel popcorn and passion fruit foam

-

(V, Vg) Mulled wine pannacotta with poached pear, gingerbread and pistachio

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

£79 per person

GOURMET CHRISTMAS FOOD HAMPER

£125 *Click & Collect only

To include;

Cumbrian air dried ham

1864 Edge & Sons Sausages 300g

1x Wirral raw milk smoked ricotta – Field to Fork 150g

1x Wirral raw milk butter – Field to Fork 150g

Maldon sea salt 250g

Butcher's Wife's Black Pudding 200g

Marinated Gordal olives 200g

1x Tunworth soft cheese 250g

1x Dorstone goat's cheese 250g

A selection of homemade crackers & crostinis

Quince Jelly 350g

1x Castorani Extra virgin olive oil 75cl

1x Liverpool Ale chutney 225g

1x Preserved figs

1x Pork rilette 100g

Scouse Marmalade 190g

Scouse Ketchup 250ml

Scouse Brown Sauce 250ml

1x 'Porky' tea towel "40 Years"

1x Onwards & Upwards – signed copy



Props not included



THE CAVIAR HAMPER

Option 1 - £120

To include;

1x Attilus Royal Siberian caviar 50g

1x Glass caviar server

1x Charles Heidsieck champagne 75cl

2x Charles Heidsieck champagne flutes

Option 2 - £140

To include;

1x Attilus Royal Oscietra caviar 50g

1x Glass caviar server

1x Charles Heidsieck champagne 75cl

2x Charles Heidsieck champagne flutes

THE
ART SCHOOL
PAUL ASKEW

Gift Vouchers

ON SALE NOW

Christmas Emporium



GOURMET CHRISTMAS DRINK HAMPER

£150

To include;

2x Castorani Aianera 75cl

1x Castorani Amorino Pecorino 75cl

2x Cadetto Montepulciano 75cl

1x Jarno Passito 50cl

1x Art School chef's apron

1x 'Porky' tea towel, "40 Years"

Art School Pomelo Gin 70cl

1x Onwards & Upwards – signed copy



THE GIN HAMPER

£60

To include;

1x The Art School Gin – Lime & Ginger 70cl

4x Fever Tree Mediterranean tonic 33cl

1x Fresh ginger root

2x Fresh limes

25g Dried juniper berries

2x Riedel balloon glasses

1x Measurement jigger

ONLINE SHOP GIFT VOUCHERS



*Festive gifts and gift vouchers available
to purchase from our website
theartschoolrestaurant.co.uk/shop*

*Select a special bottle from our on-line collection
and complete the gift by sending it in one of our
Sommelier gift boxes. UK delivery available.*



THE ART SCHOOL TASTING ROOM

Enjoy the intimate surroundings of the Cellars Tasting Room this festive season. Seating upto 10 guests this sommelier-led gastronomic experience is ideal for those looking for that extra special evening. Enjoy champagnes and paired wines with a selection of taster dishes from Chef Askew's extensive culinary repertoire.



FESTIVE TASTING MENU 2021

Available Tuesday - Saturday Noon - 13.00 & 18.15 - 21.15

A glass of Charles Heidsieck NV 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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Slow-cooked miso mooli with mushroom dashi, wilted Swiss chard, King oyster mushroom, pickled carrot and hazelnut crumb

-

Pan-seared Loch Fyne scallop served in the half shell on a bed of creamed leeks & Southport potted shrimps

-

Roast breast of salt-aged duck with spiced orange puree, pistachio & pomegranate

-

Pan roast loin of Scottish Highland red deer venison with flavours of pine, black truffle infused confit shoulder, Jerusalem artichoke and a poivrade sauce

-

Optional Cheese course from our British selection, served with quince, truffle-scented local honey and homemade apple & red onion chutney

(Supplement £17.00 for 5)

-

Pre Dessert

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Mandarin meringue sable tart with flavours of pine & bilberry

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

£99 per person

*Optional Wine Flight
£65 per person*





CHRISTMAS EVE MENU

24th December 2021

Served for luncheon, noon – 14.30

Chef Askew and the Team of The Art School wish our guests a very Merry Christmas

ON ARRIVAL

Glass of Charles Heidsieck Rosé NV champagne with citrus-marinated olives and lomo, paletta & salchichon

-

Amuse bouche served with Art School breads & Wirral single herd raw milk butter

TO START

Breast of Knowsley partridge with pearl barley, celeriac, green grapes, tarragon and a verjus sauce

-

Pan-seared Loch Fyne scallop served in the half shell with Imperial caviar on a bed of creamed leeks & Southport potted shrimps

-

Twice-baked soufflé of natural smoked haddock and Montgomery cheddar with a creamed leek sauce and keta caviar

-

(V, Vg) Mille feuille of salt-baked celeriac, truffle & potato with winter leaves, pickled celery and walnut dressing

INTERMEDIATE

Baked fillet of Peterhead hake with smoked anchovy and parsley crust served with a sauté of Menai mussel, Southport smoked pork, chickpeas and winter cabbage

-

(V, Vg) Slow-cooked mooli with miso broth, wilted Swiss chard, pickled chanterelles and hazelnut crumb

MAIN

Pan roast loin of Scottish Highland red deer venison with flavours of pine, black truffle infused confit shoulder, Jerusalem artichoke and a poivrade sauce

-

Fresh market fish of the day

-

(V, Vg) Citrus sage & parsley pesto roast Hasselback butternut squash with caramelised shallot puree, romanesco, pickled baby beets & purple kale

-

Roast breast of Thornton Hough pheasant, game pie, trompettes, cavolo nero, pommes Anna, butternut squash puree, quince & Oloroso jus

PRE DESSERT

DESSERT

Trio of signature Art School desserts

or

Three cheeses from our British selection, served with quince, truffle-scented local honey and homemade apple & red onion chutney

£89 per person

Ticketed Event

NEW YEAR'S EVE PRIX FIXE MENU

31st December 2021

Available for tables seating between 16.30 & 17.30 pm

Our Guests are politely reminded that tables booked for our early evening

Prix Fixe menu have a two-hour seating time allocation unless by prior arrangement

Chef Askew and the Team of The Art School
wish our guests a Happy, Healthy and Wealthy 2022

ON ARRIVAL

A glass of Charles Heidsieck champagne with a selection of Chef's snacks

-

Amuse bouche of chalk stream trout with dill sour cream, wasabi fish roe and beetroot cracker, Art School breads & Wirral single herd raw milk butter

TO START

Terrine of Scottish Highland red deer venison with buttermilk horseradish, damson gel, golden beetroot & pickled shallots

-

Pan seared Loch Fyne scallop served in the half shell with Imperial caviar on a bed of creamed leeks & Southport potted shrimps

-

(V, Vg) Slow-cooked miso mooli with mushroom dashi, wilted Swiss chard, King oyster mushroom, pickled carrot and hazelnut crumb

MAIN

Callum Edge's pave rump of Bunbury Red Poll beef with charred onion, ox-cheek, celeriac & black truffle puree, curly kale, salt-baked swede and natural jus

Baked fillet of Peterhead hake with smoked anchovy and parsley crust served with a saute of Menai mussel, Southport smoked pork, chickpeas and winter cabbage

-

(V, Vg) Citrus sage & parsley pesto roast Hasselback butternut squash with caramelised shallot puree, romanesco, pickled baby beets & purple kale

PRE DESSERT

DESSERT

Trio of signature Art School desserts

or

Three cheeses from our British selection, served with quince, truffle-scented local honey and homemade apple & red onion chutney

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£79 per person

Ticketed Event

NEW YEAR'S EVE CELEBRATION MENU

31st December 2021

Available for tables seating at 8.00pm

Chef Askew and the Team of The Art School
wish our guests a Happy, Healthy and Wealthy 2022

ON ARRIVAL

Glass of Charles Heidsieck NV champagne
with a selection of Chefs seasonal canapes

AMUSE BOUCHE

Warm native lobster cocktail with lime &
mango salsa and lobster bisque
served with Art School breads & Wirral
single herd raw milk butter

TO START

A game terrine of venison, pheasant &
partridge with English herbs wrapped
in Southport smoked pork served with
pickled girolles & Cumberland sauce

-

Pan seared Loch Fyne scallop served in
the half shell with Imperial caviar on a
bed of creamed leeks & Southport potted
shrimps

-

McSween haggis & free-range chicken
forcemeat with seared foie gras,
roast Victoria plum puree and toasted
hazelnut & onion crumb

-

(V, Vg) Slow-cooked miso mooli with
mushroom dashi, wilted Swiss chard,
King oyster mushroom, pickled carrot and
hazelnut crumb

MAIN

Fillet of Callum's Bunbury Red Poll beef with
ox cheek, romanesco, cauliflower puree,
butternut squash fondant, chanterelles and
a sauce Périgieux

Fillet of Peterhead halibut with grilled, stuffed
razor clams, cucumber tagliatelle and lemon
& caper butter

-

(V, Vg) Portobello mushroom stuffed with
winter squash duxelle, caramelised shallot
puree, charred leeks and roast almonds

CHEESE

Chefs British selection of Tunworth,
Dorstone, Colston Bassett & Wirral smoked
ricotta with preserved fig served with
quince, truffle-scented local honey & fresh
fruit

DESSERT

Assiette of Art School celebration desserts
to bring in the New Year

*
Ticketed Event

£140 per person

Optional wine flight available
£65.00 or £95.00

*Ticket price includes: menu, champagne
on arrival and champagne toast at
midnight with Karl our Blackwatch
bagpiper to pipe us down to The Art
School Cellars until 2am*

THE ART SCHOOL

GUEST CHEF DINNERS FOR JANUARY

On sale now



STEVEN DOHERTY

First Englishman to hold 3 Michelin stars

Date: 19 & 20th January 2022

*The Art School Restaurant,
Sugnall Street, Liverpool.*

*More dates and chefs to be
announced on our subscriber
newsletter. Sign up on our website
for further details.*

This is an all ticket event

£120 per person

*

*Price includes 5 courses with
champagne on arrival and paired
wines with each course.*

CHRISTMAS 2021

———— * ————

On the twelfth day of Christmas

My true love gave to me:

Twelve drummers drumming,

Eleven pipers piping,

Ten lords a-leaping,

Nine ladies dancing,

Eight maids a-milking,

Seven swans a-swimming,

Six geese a-laying,

Five golden rings,

Four calling birds,

Three French hens,

Two turtle doves

And a partridge in a pear tree.

———— * ————





THE
ART SCHOOL
PAUL ASKEW

THE
MORIARTY ROOM
PRIVATE DINING

THE
ART SCHOOL
CELLARS

THE
ART SCHOOL
TASTING ROOM

THE
ART SCHOOL
EMPORIUM
OF FINE FOODS & WINE



1 Sugnall Street, Liverpool, L7 7EB
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