

THE  
ART SCHOOL  
PAUL ASKEW



— \* —  
FESTIVE  
SEASON

— \* —  
2022



———— \* ————  
On the ninth day of Christmas  
my true love gave to me:  
9 ladies dancing  
———— \* ————

THE ART SCHOOL

## 9 Years of Excellence

As we approach the festive season, it's the perfect moment to reflect on 2022 so far and to look a little further back into 2021.

And what a time it has been for us. We've had a remarkable period, not only in the restaurant itself but a series of fantastic external events in The Art School's name or with myself directly involved. This month we are celebrating our 8th anniversary which is a momentous occasion for us all with a series of unique events.

The restaurant remains our focal point and we have seen consistently high bookings throughout 2022 for our lunch and evening services, along with a series of bespoke events to celebrate our suppliers and partners. Our fine-dining experience is one of the best in the north, and we continue to refine and enhance this experience further. The team have all

worked incredibly hard during what have been, at times, very challenging circumstances, and without them we would not be where we are. I'm so proud that this year we reached 18th place in the Harden's 100 Best UK Restaurants 2022 and we have been Michelin recommended since we opened. In addition, we've been awarded 2 AA rosettes in the same duration. And of course without you all reading this as our customers, we would have no restaurant at all – so I would like to express my heartfelt thanks and gratitude for your custom at Sugnall Street.

In December 2021, we had the immense honour of cooking for the G7 delegation who came to Liverpool, hosting leaders from the USA, France, Germany, Italy, Canada and Japan. We were tasked to create two menus for the G7's Foreign and Development Ministers, with lunch





## THE ART SCHOOL

at the Museum of Liverpool and then dinner at the Beatles Story at the Albert Dock. The brief was something truly unique compared to everything in my career and my team's so far – to cook for the G7 and do it all on site, away from The Art School. Our task was to embody the flavours, spirit and history of Liverpool across two services, to distil the essence of this great city for these global leaders onto their plates. We are very proud and incredibly happy how that weekend unfolded, a true honour to cook for such esteemed guests as we put Liverpool on the global stage in a unique way.



We knew the first half of 2022 was going to be exceptionally busy, with planning for two huge dates taking place many months ahead. In April, we finally got to bring The Art School to The Grand National in Aintree, and set up our kitchen in the fabled Topham House. We had originally had this planned for 2020 with The

Jockey Club, but of course the pandemic had other ideas. Here we created a truly exceptional experience, with our sumptuous tasting menu and beautiful wines and champagnes for guests over the entire 3-day weekend. It was a wonderful and decadent occasion for our guests, and I want to thank everyone at The Jockey Club for helping to make this happen and we are all set to return in spring 2023.

We also launched Taste Liverpool, Drink Bordeaux in June, a collaboration between the City Council and the private sector with BID Liverpool. I am the festival's Patron - an immense honour. It was a huge city-wide success, with cookery demonstrations at The Bombed Out Church, food inspired cultural events, over 50 restaurants creating special festival menus, and the Bordeaux Wine Experience at the stunning Town Hall. We were privileged to take over the hallowed Martins Bank Building for the duration of Taste Liverpool, Drink Bordeaux with the Bar Au Vin, augmenting our relationship with the CIVB (Bordeaux Wine Council). Martins Bank was brought to life in a mesmerising way, the Grade II listed building an icon in the business district and we hope to be able to work with Kinrise on some new ideas there in the future. The festival made an indelible impact on the city and I'm very excited for it to return in 2023.

So what comes next for us? We continue to work as the highest standards as we seek to show Liverpool and its dining



scene on the national and international stage, enhancing the city's reputation as a gastronomic city of excellence. We already have a wonderfully diverse range of food and drink and an incredible array of choice for locals and tourists alike across 1000s of restaurants, eateries, food halls and bars & pubs – it's a team effort!

In September 2022 my 40th year in gastronomy came to an end, so as you read this I am now very much officially into my 41st year! If anything, I'm more determined in my beliefs and vision for The Art School, my team and Liverpool than ever before. We are wedded to the ethos of sustainability, provenance and the ethical farming of produce which informs our menus, and we work with an abundance of suppliers within a 35-mile radius of the restaurant.

My aim is to keep improving on what we do here and show the UK and wider world what we are capable of in this fabulous city. I'm also incredibly proud to have launched Barnacle in Duke Street Market with Harry Marquart, Kieran Gill and Jake Lewis, three supremely talented chefs I have worked with over the years. Barnacle embodies much of the philosophy we have at The Art School, and it has been a great success since opening in December 2021.

The hospitality industry still faces many challenges and I will continue to battle on all fronts and help where I can. There



trade, and we must keep up the fight. As part of my work, I remain a fellow of the Royal Academy of Culinary Arts and their Joint Chairman for the North of England and will continue to represent us and our wider work.

Lastly, I final huge thank you to all of my team at The Art School and everyone involved in its the growth and to every one of you, our very valued customers.

Merry Xmas and all the best wishes for 2023.



Paul Askew  
Chef Patron





## 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.



THE ART SCHOOL

## FESTIVE PRIX FIXE 2022

**Available Tuesday – Friday, 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*



### MAIN

Belly of Rhug Estate organic Duroc pork with a potato, prune & Southport smoked pork gateau, caramelised apple puree, pork fat carrot confit, baby Brussels sprouts and natural jus  
**(£4.50 supplement)**

-  
Roast breast of Thornton Hough pheasant, trompettes, cavolo nero, salt-baked Jerusalem artichoke, quince and game jus

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Baked fillet of Peterhead hake with smoked anchovy & parsley crust with Southport potted shrimp, Pommes Violette, a sauté of winter cabbage and baby leeks

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(V, Vg) Portobello mushroom stuffed with butternut squash, cordyceps and spinach with caramelised shallot puree, charred carrots and pine nut dressing

### DESSERT

A trio of Art School signature festive desserts

### ON ARRIVAL

Amuse bouche served with Art School breads and kombu & oak-smoked 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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"Bon Bon" of salt-aged miso Cumbrian duck leg with spiced plum puree, natural jus, winter leaves and pickled radish

-  
Twice-baked soufflé of natural smoked haddock and Mrs Kirkham's mature Lancashire cheese with a vadouvan leek sauce and keta caviar

-  
(V, Vg) Trio of marinated Hooton beetroot: pickled golden saffron, blackberry & candy carpaccio with plant-based soft cheese and winter leaves

£45.00  
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 16.00

Opening times:  
**2pm to midnight**  
Tuesday - Saturday

**Live acoustic musician**  
every thursday



THE ART SCHOOL

## FESTIVE MENU EXCELLENCE 2022

*Available Tuesday - Saturday, Noon - 14.15 and 18.15 - 21.15*

### ON ARRIVAL

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

Amuse bouche served with Art School breads and kombu & oak-smoked raw milk butter

### TO START

Pan-seared breast of Northop wood pigeon with foie gras, buttered spinach, blackberry & apple jus and winter leaves

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Pan-roast fillet of turbot with slow braised ox cheek, edamame beans and red wine jus

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Pan-seared Loch Fyne scallop served in the half shell with beluga lentils, dashi and a red miso & wakame butter

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(V, Vg) Filo tartlet of salt-baked celeriac, truffle & potato with winter leaves, pickled shallots and pickled walnut puree

### MAIN

Roast breast of salt-aged miso duck with turmeric potatoes, bok choy, Tokyo turnip and beetroot puree

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Pan-roast loin of Scottish Highland red deer venison with McSween haggis, black winter truffle, cavolo nero, girolles, parsnip puree, a taste of damson and sauce Grand Veneur

-

Fresh market fish of the day

-

(V, Vg) Feuille de Bric parcel of chestnuts, spelt risotto, salt-baked swede, spinach, walnuts & vegan feta cheese on a winter salad of pickled radish and kohlrabi

### CHEESE

**Optional** Cheese course from our British selection, served with quince, Peter Jones truffle-scented local honey and homemade fig & red onion chutney  
**(Supplement £18.00 for 5)**

### DESSERT

Valrhona Guanaja chocolate soufflé with praline feuilletine disc and toasted hazelnut ice cream

-

Paris Brest with baked custard cremeux, honeycomb and coffee Chantilly

-

Caramelised Williams pear tarte Tatin, gingerbread ice cream, burnt white chocolate

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Apple & caramel mousse, apple compote, apple glaze and chocolate feuilletine

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(V) Caramelised Williams pear tarte Tatin, spiced pear sorbet and oat crumb

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

£85 per person

# Chef Askew's Christmas Emporium

## THE ART SCHOOL GOURMET CHRISTMAS BOX

150g Gordal Olives  
 1x Art School Piccalilli Jar 225g  
 1x Liverpool Ale Chutney Jar 225g  
 1x Preserved Figs Jar 225g  
 1x Green 'Art School' Chefs Apron  
 1x Signed Onwards & Upwards Book  
 1x Les Cordelliers Brut Rosé Cremant 75cl  
 1x Ipsum Cabernet Sauvignon 2020 75cl  
 1x Amorino Montepulciano Castorani 75cl

Cheeses  
 1x Turret of Dorstone Goat's  
 1x Wheel Tunworth Camembert-style  
 300g approx. Mrs Appleby's Cheshire  
 300g approx. Mrs Kirkham's Lancashire  
 300g approx. Stichelton raw milk blue  
 225g Mixed Artisan Biscuits

ONLY  
 £180.00



Props not included

## THE ART SCHOOL GIN TRIO

1x Pomelo Gin 70cl  
 1x Lime & Ginger Gin 70cl  
 1x Dragon Pearl & Raspberry Pink Gin 70cl

ONLY  
 £99.00



## THE CHRISTMAS SPARKLING SELECTION

2x Charles Heidsieck Brut Reserve N.V 75cl  
 2x Les Cordelliers Brut Rosé Cremant 75cl  
 2x Henners Blanc de Blanc 2018 75cl

ONLY  
 £195.00



## THE CAVIAR HAMPER

1x Glass Caviar Server  
 1x Charles Heidsieck Brut Reserve N.V 75cl  
 1x Kings Imperial Caviar 50g

ONLY  
 £130.00



## THE ART SCHOOL GIFT BOX

1x Patchouli & Black Pepper Scented Candle  
 1x Dragon Pearl & Raspberry Pink Gin 70cl  
 1x Porky Askew Tea Towel  
 1x Onwards & Upwards Book

ONLY  
 £89.00

## ONLINE SHOP GIFT VOUCHERS

Festive gifts and gift vouchers available to purchase from our website  
[theartschoolrestaurant.co.uk/shop](https://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 up to 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.



THE ART SCHOOL

## FESTIVE TASTING MENU 2022

*Available Tuesday - Friday, Noon - 13.00 and 18.15 - 21.15*  
*Available Saturday, 17.00 - 21.15*

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

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Amuse bouche served with Art School breads and kombu & oak-smoked raw milk butter

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(V, Vg) Filo tartlet of salt-baked celeriac, truffle & potato with winter leaves, pickled shallots and pickled walnut puree

-

Pan-seared Loch Fyne scallop served in the half shell with beluga lentils, dashi and a red miso & wakame butter

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Roast breast of salt-aged miso duck with turmeric potatoes, bok choy, Tokyo turnip and beetroot puree

-

Pan-roast loin of Scottish Highland red deer venison with McSween haggis, black winter truffle, cavolo nero, girolles, parsnip puree, a taste of damson and sauce Grand Veneur

-

**Optional** Cheese course from our British selection, served with quince, Peter Jones truffle-scented local honey and homemade apple & red onion chutney  
**(Supplement £18.00 for 5)**

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### Pre Dessert

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Paris Brest with baked custard cremeux, honeycomb and coffee Chantilly

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



£110 per person

*Optional Wine Flight*  
*£70 per person*



CHRISTMAS 2022





THE ART SCHOOL

## CHRISTMAS EVE MENU

24th December 2022

*Served for luncheon, Noon – 14.30*

Chef Askew and the Team of The Art School wish our guests a very Merry Christmas 2022

### ON ARRIVAL

A glass of Charles Heidsieck Brut Rosé champagne with citrus-marinated olives, lomo, paletta & salchichon

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Amuse bouche served with Art School breads and kombu & oak-smoked raw milk butter

### TO START

Pan-seared breast of Northop wood pigeon with foie gras, buttered spinach, blackberry & apple jus and winter leaves

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Pan-seared Loch Fyne scallop served in the half shell with beluga lentils, dashi and a red miso & wakame butter

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Twice-baked soufflé of natural smoked haddock and Mrs Kirkham's mature Lancashire cheese with a vadouvan leek sauce and keta caviar

### INTERMEDIATE

Baked fillet of Peterhead hake with smoked anchovy & parsley crust with Southport potted shrimp, Pommes Violette, a sauté of winter cabbage and baby leeks

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(V, Vg) Trio of marinated Hooton beetroot: pickled golden saffron, Blackberry & candy carpaccio with plant-based soft cheese and winter leaves

### MAIN

Pan-roast loin of Scottish Highland red deer venison with McSween haggis, black winter truffle, cavolo nero, girolles, parsnip puree, a taste of damson and sauce Grand Veneur

-

Roast breast of Thornton Hough pheasant, trompettes, cavolo nero, salt-baked Jerusalem artichoke, quince and game jus

-

Fresh market fish of the day

-

(V, Vg) Feuille de Bric parcel of chestnuts, spelt risotto, salt-baked swede, spinach, walnuts and vegan feta cheese on a winter salad of pickled radish and kohlrabi

### DESSERT

Trio of festive signature Art School desserts

### SERVED IN THE ART SCHOOL CELLARS

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

£95 per person

*Ticketed Event*

CHRISTMAS 2022

## NEW YEAR'S EVE PRIX FIXE MENU

31st December 2022

*Available for tables seating between 16.30 and 17.30 pm**Our Guests are politely reminded that tables booked for our Early Evening**New Year's Eve 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 2023*

## ON ARRIVAL

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

Amuse bouche of cured Liverpool Bay seabass with wasabi sour cream, dill and beetroot cracker, Art School breads and kombu & oak-smoked raw milk butter

## TO START

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

-

Pan-seared Loch Fyne scallop served in the half shell with beluga lentils, dashi and a red miso & wakame butter

-

(V, Vg) Slow-cooked miso white turnip with mushroom dashi, wilted Swiss chard, King oyster mushroom, pickled carrot and toasted almond 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 & parsley crust with Southport potted shrimp, Pommes Violette, a sauté of winter cabbage and baby leeks

-

(V, Vg) Portobello mushroom stuffed with butternut squash, cordyceps and spinach with caramelised shallot puree, charred carrots and pine nut dressing

## PRE DESSERT

## DESSERT

Trio of signature Art School desserts

**or**

Three cheeses from our British selection:- Baron Bigod, Innes Log goat's cheese and Colston Bassett Stilton, served with quince, Peter Jones truffle-scented local honey and homemade pear & red onion chutney

*Guests dining from our early evening menu are welcome to visit our Cellars Bar and join us bringing in the New Year with Karl, our bagpiper.*

*\*  
Ticketed Event*

**£85 per person**

## NEW YEAR'S EVE CELEBRATION MENU

31st December 2022

*Available for tables seating at 8.00pm*

**Chef Askew and the Team of The Art School**  
wish our guests a Happy, Healthy and Wealthy 2023

## ON ARRIVAL

Glass of Charles Heidsieck champagne NV with a selection of Chef's seasonal canapes

## AMUSE BOUCHE

Warm native lobster cocktail with lime & mango salsa Art School breads and a kombu & oak-smoked 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 beluga lentils, dashi and a red miso & wakame butter

-

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

-

(V, Vg) Filo tartlet of salt-baked celeriac, truffle & potato with winter leaves, pickled shallots and pickled walnut puree

## MAIN

Fillet of Callum Edge's Bunbury Red Poll beef with ox cheek, romanesco, cauliflower puree, salt-baked Jerusalem artichoke, chanterelles and a sauce Périgueux

-

Fillet of Peterhead halibut with grilled, stuffed razor clams, cucumber tagliatelle and langoustine bisque

-

(V, Vg) Portobello mushroom stuffed with butternut squash, cordyceps and spinach with caramelised shallot puree, charred carrots with pine nut dressing

## CHEESE

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

## DESSERT

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

*\*  
Ticketed Event*

**£160 per person**

*Optional wine flight available  
£70.00 or £95.00*

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



## ART SCHOOL CELLARS AFTERNOON TEA CHRISTMAS 2022

| Available Tuesday to Saturday, 14.00 - 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

£27.00

Our afternoon tea with a glass of Della Vite Prosecco

£35.00

Our afternoon tea with a glass of Charles Heidsieck Champagne

£40.00

## A MAN FOR ALL SEASONS



During my time at the restaurant, I have worked with and mentored over 100 chefs, many of which now hold senior positions at some of the world's most recognised restaurants, with a notable handful winning top 'Young Chef' awards with their time with me.

At my right hand in the kitchen throughout has been one man, a familiar face to staff, suppliers and guests. It is of course my Senior Sous Chef, Vincent Premel-Cabic, or as he's affectionately known, Vince. A genuine culinary artist, Vince continues to play a leading role in the development of our culinary offer, keeping the kitchen team running and ensuring the exacting standard we have set is maintained in the busiest of services. Vince, with Cathy and Rob, are very much part of the fabric of our business so, next time you're in be sure to say hello!

## GUEST CHEF DINNERS FOR JANUARY

On sale now at [theartschoolrestaurant.co.uk](http://theartschoolrestaurant.co.uk) - An ideal xmas gift.



### AN EVENING WITH SIMON RIMMER AND PAUL ASKEW

*Date: 19th January 2023*

*Location: The Art School  
Sugnall Street, Liverpool.*

Visit our website.



### STEVEN DOHERTY & PAUL ASKEW PRESENT A HOMAGE TO THE ROUX BROTHERS

*First Englishman to hold 3 Michelin stars*

*Date: 26th January 2023*

*Location: The Art School  
Sugnall Street, Liverpool.*

Visit our website.

*This is an all ticket event*

**£145 per person**

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

*This is an all ticket event*

**£145 per person**

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

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

— \* —

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  
ART SCHOOL  
CELLARS

THE  
ART SCHOOL  
TASTING ROOM

THE  
ART SCHOOL  
EMPORIUM  
OF FINE FOODS & WINE

THE  
ART OF WINE  
PAUL ASKEW

THE  
MORIARTY ROOM  
PRIVATE DINING

BARNACLE  
DUKE STREET



1 Sugnall Street, Liverpool, L7 7EB

Reservations: 0151 230 8600

[www.theartschoolrestaurant.co.uk](http://www.theartschoolrestaurant.co.uk)