



THE
ART SCHOOL
PAUL ASKEW

Festive Season
2023



On the tenth day of Christmas
my true love gave to me:
10 lords a-leaping

10 Years...Wow, where did that go?

With 2023 racing by, we now enter the final stages of another crazy year which takes us all the way to the festive season. At The Art School we are preparing for what we anticipate to be our busiest period to date, which then takes us into 2024 and our 10th anniversary year.

That's right - in September 2024 we will reach a decade of The Art School and this will be a momentous celebration for myself and my team with many special events to be announced in due course. It's been a life-changing journey to get here for everyone who is part of our story - we took a leap of faith back in 2014 when we first set eyes upon our fledgling home on Sugnall Street and the adventure has not stopped.

But let's get back to Christmas first and our brand-new brochure you have here in your hands. Within, you'll find our range of festive menus and our suitably extensive global wine list to go with them. My Christmas emporium is back and packed with fine goodies and treats including our divine hampers and vouchers for loved ones; private hire options in The Moriarty Room and our intimate wine tasting room; and The Art School Cellars for afternoon tea. It goes without saying that we've got you covered this Christmas.

The end of the year is our busiest time for planning, preparation and delivery and also time to reflect on what we have achieved so far this year. Everything we do here is for you, our dearly loved and valued guests - we do hope you can join us with your family and friends in December to celebrate. In taking this chance to look back on a dizzying year to date, there is much to smile about.

Reaching No.33 in Harden's 100 Best UK Restaurants 2023 at the start of the year was a huge achievement and one we are all incredibly proud of - our second successive year ranked close to the summit of the UK's gastronomic peaks. To be the city region's only entry I feel shows recognition for what we continue to do at The Art School - creating a world-class fine-dining experience which starts from the moment guests book with us to the moment they leave, working with an abundance of independent, ethical and local suppliers seasonally and sustainably.

We are wedded to the relentless pursuit in refining and enhancing every guest's experience and to receive such accolades is heartening.



From special guest events at The Art School with everyone from my good friend Simon Rimmer and California's Ridge Vineyards, to serving the city's celebrating graduates and The Open golf stars and their teams this summer, our restaurant strives to achieve ever greater heights. We've welcomed back many old faces as well as introducing new customers to what we do here for the very first time. With Sugnall Street the heart of our endeavour, the last 12 months have again seen us take to wing, so to speak, with some fabulous external projects.

In April we were honoured to return to Aintree's hallowed grounds for The Aintree Festival and Radox Grand National, where The Art School was once again lovingly recreated at Topham House, a splendid location which looks out over the parade ring and the racecourse itself. Continuing our relationship with The Jockey Club is the fruition of teamwork and huge collective ambition. We had three packed days of service, welcoming our wonderful guests who dined with us during the racing. It was again a most splendid occasion and we're already looking ahead for April 2024 and our third year there.

May was a month which will linger long in the collective memory of the entire city region as Liverpool was blessed to host the Eurovision Song Contest Final. Seeing hotels fully booked, restaurants with their wonderful menus, bars stocked up, local suppliers working hard and the sheer scale and scope of everything created was on a scale we've simply never seen here before - having the world's eyes upon the city like that can only be a very good thing, especially for the future of hospitality and tourism. Our city was in a very privileged position to proudly stand together, shoulder to shoulder with Ukraine and it was an experience I will never forget - huge credit to all of the key players involved to make it happen and to everyone who embraced it. I feel that magical month really took us to a whole new level.

At The Art School, we served Ukrainian dishes with ingredients brought over from this brave, proud and inspirational country. We used methods of preparation with the best local seasonal ingredients, combined with those foraged from the Carpathian Mountains and Donbass, near the border with Russia. We also had the huge honour of catering for over 1200 Eurovision guests at St George's Hall and The Empire Theatre which included delegates from the 37 countries competing - what an honour for us which made the experience so memorable.

Winding back to December 2022, we were delighted to cater for The Turner Prize at the spectacular and gilded St George's Hall. This was another huge success for all involved and it was fabulous to see how our menu was received by the esteemed guests. Again, seeing Liverpool once more on the national stage and hosting a stellar gathering like The Turner Prize to further embolden the ambition of our great city. All of these events place Liverpool on the national and international stages and it bodes well for the coming years as our vibrant gastronomy scene continues to evolve. It's something we all should be very proud of.

Looking ahead, I'm very proud that Liverpool is going to be the guest city at the Bordeaux Wine Festival next summer. This is a huge opportunity following on from Taste Liverpool. Drink Bordeaux launching here last year of which I am proudly its patron. I relish the chance to celebrate our city in France with our brilliant Bordeaux friends.

Of course the year has certainly not been without its challenges and the hospitality industry still has many to face and conquer. The ongoing difficulties are myriad, from supply chain and the cost of living crisis to high interest rates and crippling VAT. I remain a vocal advocate to get these critical messages out there through media and will continue to do so.

Despite these challenges, there is much positivity to focus on. Mentoring and nurturing the next generation of young chefs to train them in the early stages of their careers is fundamental to my ethos, along with volunteering at Hugh Baird College, Wirral Met College, City of Liverpool College and other sites across the North-West for Master Classes with the students. We absolutely need this next wave of talent for the future of the industry in all areas of hospitality across the UK.

And as you will well know by now, I don't really stop. In recognition of reaching my 40th anniversary in gastronomy last year and my contributions to hospitality, I've been made a Disciple of Escoffier which is one of my proudest achievements. I'm also a fellow of the Royal Academy of Culinary Arts and their Chairman for the North of England, Master Craftsman Craft Guild Of Chefs, Ambassador of Le Grand Conseil de Vin de Bordeaux, Joint Chair of Liverpool's Hospitality Association, a LCR Visitor Economy Board Member along with many other roles and commitments. I regularly host Hospitality Action dinners and events to raise money for charities and the last dinner, at The Hilton, raised £48,000 in November 2022.

From all my team at The Art School, we send you our warmest Christmas wishes and all the very best for the new year and beyond. Without your support we would not be where we are and for this we are eternally grateful.

And don't forget - 2024 promises to be a year-long celebration as we reach ten years of The Art School.

Chef Askew and The Art School Family x



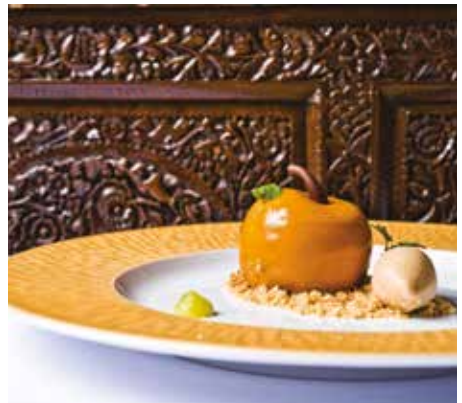
A handwritten signature in black ink, appearing to read 'Askew'.





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 2023

£48.00 - Three Courses

Available Tuesday – Saturday, Noon – 2.15pm and 5.00–6.15pm

Also open Monday 11th & 18th of December

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

A glass of Castorani Aianera sparkling wine
with Gordal olives

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, salsify, pickled shallots and
winter leaves

-

Croquette of salt-aged miso Cumbrian
duck leg with spiced Victoria plums, natural
jus, winter leaves and pickled meat 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

MAIN

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

-

Roast breast of Northop pheasant and
pressed leg terrine with trompettes,
cavolo nero, parsnip fondant & puree,
quince gel and game jus

-

Baked fillet of Peterhead hake with smoked
anchovy & parsley crust with
Southport potted shrimp, beluga lentils,
root vegetables and Savoy cabbage

-

(V, Vg) Portobello mushroom stuffed with
butternut squash, cordyceps, spinach,
Hen-of-the-Woods mushroom, pickled
walnut puree, charred carrots and pine nut
dressing

DESSERT

A trio of festive Art School signature
desserts

T H E
ART SCHOOL
CELLARS

Join us for champagne, cocktails, hand selected wines and international beers. Enjoy our light bites menu, 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
Available for private hire.



FESTIVE MENU EXCELLENCE 2023

£89.00 - per person

Available Tuesday – Saturday, Noon – 2.15pm and 5.00–9.15pm
Also open Monday 11th & 18th of December

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 squab
pigeon with Asian-spiced apple, carrot
& kohlrabi, buttered spinach, cardamom
yoghurt and mango gel

Wrapped fillet of chilled Loch Etive trout
with King's Imperial caviar,
celeriac remoulade and horseradish

Pan-seared Loch Fyne King & Queen
scallops served in the half shell
with buttered leeks and langoustine bisque

(V, Vg) 'Allium' risotto of trio of charred
onions, creamy carnaroli rice, crisp-fried
spiced onion beignet and caramelised
shallots

MAIN

Roast breast of salt-aged duck and miso-
spiced croquette of confit leg with braised
mooli, Brussels sprouts with pecans &
pancetta and red onion puree

Pan-roast loin of Scottish Highland red
deer venison with morel farcie, cavolo nero,
chanterelles, celeriac & black truffle puree,
a taste of damson and sauce poivrade

-
Fresh market fish of the day

-
(V, Vg) Pithivier of salt-baked layers of
root vegetables and winter cabbage with
fermented pearl barley, spiced butternut
squash puree and roast celeriac jus

CHEESE

(Optional) Cheese course from our British
selection, served with quince, Peter Jones
truffle-scented local honey and homemade
fig & red onion chutney
(Supplement £18.50 for 5)

DESSERT

(V,Vg) Tropical textures and flavours,
Valrhona 'Manjari' chocolate,
clementine, pine & cranberry

-
Paris Brest with baked vanilla custard,
Granny Smith apple and oat

-
Assiette of mandarin and pine with textures
of cranberry and white chocolate

-
Salted caramel mille feuille with Valrhona
'Guanaja' dark chocolate mousse and
popcorn ice cream

-
Classic Amarena cherry and almond
clafoutis, served hot, with fresh Tahitian
vanilla ice cream

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

Chef Askew's Christmas Emporium



THE ART SCHOOL GOURMET CHRISTMAS BOX £180.00

150g Gordal Olives
1x Art School Piccalilli Jar 225g
1x Liverpool Ale Chutney Jar 225g
1x Preserved Figs Jar 225g
1x Green 'Art School' Chef's Apron
1x Signed Onwards & Upwards Book
1x Jarno Blanco
1x Aianera Italian Sparkling Wine
1x Amorino Montepulciano Castorani 75cl

Cheeses

1x Turret of Dorstone Goat's
1x Wheel of 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

The Art School Gift Vouchers
The perfect Christmas present
for your loved ones.



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

Scan the QR code above
to view our Christmas gifts.



**1. THE ART SCHOOL GIN TRIO
£99.00**

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

2. THE CHRISTMAS SPARKLING SELECTION £165.00

- 2x Charles Heidsieck Brut Reserve N.V. 75cl
- 2x Aianera Italian Sparkling Wine
- 2x Henner's Blanc de Blanc 2018 75cl

3. THE CAVIAR HAMPER £130.00

- 1x Glass caviar server
- 1x Charles Heidsieck Brut Reserve N.V. 75cl
- 1x King's Imperial caviar 50g

4. THE ITALIAN HALF DOZEN £99.00

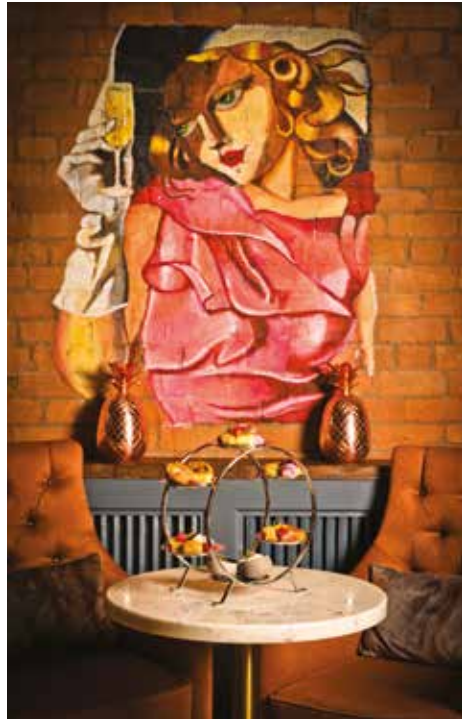
- 2x Jarno Blanco
- 2x Aianera Italian Sparkling Wine
- 2x Cadetto Chardonnay

**5. THE ART SCHOOL GIFT BOX
£105.00**

- 1x Patchouli & Black Pepper Scented Candle
- 1x Dragon Pearl Tea & Raspberry Pink Gin 70cl
- 1x Porky Askew Tea Towel
- 1x Onwards & Upwards Book
- 1x Green 'Art School' Chef's Apron

T H E
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.



FESTIVE TASTING MENU 2023

£119 - per person

Available Tuesday - Friday, Noon-1.00pm and 6.15-9.15pm

Available Saturday, Noon-1.00pm and 5.00-9.15pm

Also open Monday 11th & 18th of December

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

-

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

-

Pan-seared Loch Fyne King & Queen scallops served in the half shell with buttered leeks and langoustine bisque

-

Roast breast of salt-aged duck and miso-spiced croquette of confit leg with braised mooli, Brussels sprouts with pecans & pancetta and red onion puree

-

Pan-roast loin of Scottish Highland red deer venison with morel farcie cavolo nero, chanterelles, celeriac & black truffle puree, a taste of damson and sauce poivrade

-

Optional Cheese course from our British selection, served with quince, Peter Jones truffle-scented local honey and homemade pear & red onion chutney (Supplement £18.50 for 5)

PRE DESSERT

(V,Vg) Tropical textures and flavours, Valrhona 'Manjari' chocolate, mango, passion fruit & coconut and candied macadamia nuts

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

Optional Wine Flight £70 per person



CHRISTMAS EVE MENU

24th December 2023

£98 - per person - Tickets available at theartschoolrestaurant.co.uk

Served for luncheon, Noon - 14.30

ON ARRIVAL

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

-

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

TO START

Pan-seared breast of squab pigeon with Asian-spiced apple, carrot & kohlrabi, buttered spinach, cardamom yoghurt and mango gel

-

Pan-seared Loch Fyne King & Queen scallops served in the half shell with buttered leeks and langoustine bisque

-

(V) Twice-baked soufflé of Elrick log, Spenwood & Red Leicester cheese with crème fraiche sauce & a chicory salad

INTERMEDIATE

Baked fillet of Peterhead hake with smoked anchovy & parsley crust with Southport potted shrimp, beluga lentils, root vegetables and Savoy cabbage

-

(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 morel farcie, cavolo nero, chanterelles, celeriac & black truffle puree, a taste of damson and sauce poivrade

-

Roast breast of Northop pheasant and pressed leg terrine with trompettes, cavolo nero, parsnip fondant & puree, quince gel and game jus

-

Fresh market fish of the day

-

(V, Vg) Pithivier of salt-baked layers of root vegetables and winter cabbage with fermented pearl barley, spiced butternut squash puree and roast celeriac jus

DESSERT

Assiette of festive signature Art School desserts

CHEESE

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

Retire to The Art School Cellars





NEW YEAR'S EVE PRIX FIXE MENU

31st December 2023

£90 - per person - Tickets available at theartschoolrestaurant.co.uk

Available for tables seating between 16.30 and 17.30

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

ON ARRIVAL

A glass of Henner's English sparkling wine N.V. Brut 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, salsify, pickled shallots and winter leaves

-
Pan-seared Loch Fyne King & Queen scallops served in the half shell with buttered leeks and langoustine bisque

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

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, beluga lentils, root vegetables and Savoy cabbage

-
(V, Vg) Portobello mushroom stuffed with butternut squash, cordyceps, spinach, Hen-of-the-Woods mushroom, pickled walnut 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, Ingot goat's cheese and Colston Bassett Stilton, served with quince, Peter Jones truffle-scented local honey and homemade pear, red onion & walnut 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

NEW YEAR'S EVE CELEBRATION MENU

31st December 2023

£175 - per person - Tickets available at theartschoolrestaurant.co.uk

Available for tables seating at 8.00pm

ON ARRIVAL

Glass of Charles Heidsieck, Rosé Réserve N.V. with a selection of Chef's seasonal canapes

AMUSE BOUCHE

Cured Liverpool Bay seabass with Southport potted shrimp, wasabi sour cream, dill and beetroot cracker, Art School breads and 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 morelles & Cumberland sauce

Pan-seared Loch Fyne King & Queen scallops served in the half shell with buttered leeks and langoustine bisque

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

(V, Vg) 'Allium' risotto of trio of charred onions, creamy carnaroli rice, crisp-fried spiced onion beignet and caramelised shallots

MAIN

Butter-poached lobster tail and sirloin of Longhorn dry-aged beef with cordyceps, charred baby gem lettuce, cauliflower purée, purple cauliflower & Ratté potato

-

'Txangurro Donostia'

Basque-style baked Morecambe Bay crab with Pommes Anna, red pepper emulsion, winter leaves and Oloroso sherry vinaigrette

-

(V, Vg) Portobello mushroom stuffed with butternut squash, cordyceps, spinach, Hen-of-the-Woods mushroom, pickled walnut puree, charred carrots and pine nut dressing

CHEESE

Chef's British selection of Tunworth, Dorstone, Colston Bassett & Mrs Kirkham's Lancashire with preserved fig served with quince, Peter Jones truffle-scented local honey and fresh fruit

DESSERT

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

Optional wine flight available - £70.00 or Premium - £95.00

Ticket price includes: menu, champagne on arrival and Charles Heidsieck, Brut Réserve 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 2023

Available Tuesday to Saturday, 2.00pm to 4.00pm
Also open Monday 11th & 18th of December

To include a selection of handmade open sandwiches;
Roast free-range Cumbrian turkey with chestnut stuffing,
cranberry and mayonnaise on brioche

-

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

-

Mrs Kirkham's mature Lancashire cheese with celeriac remoulade and
spring onion on Art School pain cereal

Also included are the following patisseries per person:

Chouquette of lemon curd, matcha and green tea

-

Classic Battenburg

-

Bailey's & chocolate brownie slice with coffee & Bailey's Chantilly

-

Mini Christmas pudding

Loose leaf tea or freshly brewed coffee included with each menu

The following options are available:

Sandwiches, scones, desserts, freshly brewed tea or 92 degrees coffee

£28.50

Our afternoon tea with a glass of Castorani Treviso Prosecco

£34.50

Our afternoon tea with a glass of Charles Heidsieck Champagne NV

£42.50



A TEAM FOR ALL SEASONS



Having mentored so many hospitality industry professionals, many of which who have gone on to hold prestigious positions both front-of-house and in charge of their own kitchen brigades, it is also a great compliment to also have a number of staff who have worked alongside me continuously throughout The Art School journey.

Providing consistency, continuity and familiar friendly faces to all, Vince is my right-hand man of the kitchen, Cathy keeps all of our business processes running smoothly, while Rob is the man of many hats, not least of which is his bowler!

More recent additions to the stable are Izabela and Alex. Leading the restaurant team to delivering a capital city quality service of the many dishes displaying the art of fine dining, leaving the pass and destined for the delectation of our guests.

Many of those who are familiar with the operation of The Art School will, by now, have noticed Harry, my son, has also become an integral part of the team. Harry has spent the last 5 years learning the ropes and leading our digital operations.

Always on hand, the team are happy to help whenever and wherever we can.

GUEST CHEF DINNERS 2024

On sale now at theartschoolrestaurant.co.uk



January 11th 2024 - 7pm arrival
'A farewell to Le Gavroche'
with Steven Doherty MCA
and Paul Askew



January 18th 2024 - 7pm arrival
A special evening with James Golding
of 'The Pig' & Royal Academy of
Culinary Arts and Paul Askew



January 25th 2024 - 7pm arrival
A special evening with Gary Jones
Michelin starred chef & Royal Academy
of Culinary Arts and Paul Askew



February 1st - 7pm arrival
Old friends Simon Rimmer of
'Greens' and Sunday Brunch and
Paul Askew



All events are ticketed

£165 per person



£15 of ticket price per head will be donated to Royal Academy of Culinary Arts and Chefs Adopt a School
Price includes 5 courses with champagne on arrival and paired wines with each course.

More dates and chefs and winemakers dinners throughout the year 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



YEARS OF EXCELLENCE

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