



THE
ART SCHOOL
PAULASKIEV

Culinary Excellence
at The Art School



Festive 2025



12 Drummers Drumming



My warmest greetings to you all, dearest guests and Founder Members, and welcome to this year's Christmas 2025 brochure for The Art School in Liverpool.

This season, twelve drummers are most certainly drumming as we approach the most wonderful time of the year. As always, we will proudly bring you our finest seasonal menus with exquisite wines, champagnes and cocktails.

Each Christmas our contemporary fine-dining experience is set to the highest standards for you. We start in the Lantern Room, with our full festive Tasting Menu and Prix Fixe, through to our Excellence Menu served all the way to Christmas Eve.

Then New Year's Eve beckons with our early Prix Fixe service followed by a full Tasting Celebration Menu – what better way is there to finish the year with us, and usher in 2026?

Our beautiful Victorian home on Sugnall Street also features The Moriarty Room and The Art School's Tasting Room. They are available to book for your private Christmas gatherings, parties and events of between 10–32 guests – please enquire to find out more. Our Christmas Emporium also returns, with a sumptuous selection of gift ideas for loved ones. And downstairs in The Art School Cellars, our Christmas Afternoon Tea includes selections of sandwiches, cakes, desserts, teas, coffee and fizz.

The year has been packed with many highlights: we started 2025 with two esteemed guest chef sessions in January, my dear friends **Steven Doherty** who is the former head chef of Le Gavroche and **Simon Rimmer** of Sunday Brunch with the addition of the wonderful **Hrshikesh Desai** of Farlam Hall and special charity dinner with **Tom Shepherd** and **Ellis Barrie** joining the gang. Then came two moments which I have always dreamt of happening: firstly in March, I had the huge honour to be made the **Maitre De La Commanderie de Bordeaux Liverpool**. This fully formalised our relationship with the wines of Bordeaux at a fantastic event in The Art School with the Head of La Commanderie de Bordeaux, Jean Marc Dulong, and President of the Le Conseil Interprofessionnel du Vin de Bordeaux, Allan Sichel, with wine growers and sellers from across Bordeaux also present. Then in May I was intronised as **President of Disciples Escoffier UK**. My new role includes modernising the organisation and helping to bring the next generation of chefs to the fore in the hospitality sector as their mentor. Both are great opportunities for me to continue my work in the wider hospitality industry.





Sandwiched between these two wonderful moments, in April we returned to Aintree for our fourth year at the beautiful Topham House. Since 2022 we've proudly served the world's greatest horse racing event's patrons - quite simply, there's no other sporting event like **The Randox Grand National** and we're honoured to be part of their story with the brilliant team at **The Jockey Club**. We will be back in early April 2026. We also filmed with the amazing **Colin McKeown** and his team from **LA Productions** at this year's Grand National, to tell the story of how we recreate The Art School at Topham House, so please keep your eyes peeled for this being released sometime in 2026.

Our industry is also under immense pressure. Myself and my team continue to navigate challenges which include high food costs, inflation, tax rises and everything going against artisan food-led businesses. Yet despite these prevailing headwinds, we have not dropped our standards. If anything, we have raised them in our continued pursuit of excellence at The Art School. My commitment is always to champion what many local farmers, artisans, cultivators and more produce locally. We proudly continue to employ local hospitality professionals and apprentices to create a legacy for food culture in the Liverpool City Region which is the bedrock of my work beyond my own role as a chef.

As the festive season beckons, it feels more important than ever to spend quality time with family, friends and colleagues. Indeed, being together is important at any time of the year, and I feel at Christmas it's particularly pertinent, and I hope we will see you this Christmas and New Year.

Everything we do at The Art School is dedicated to creating a world-class fine-dining experience which starts from crossing our threshold on Sugnall Street to the moment you leave and never more so than at Christmas. We are wedded to the relentless pursuit of refining and enhancing every guest's experience and this remains the heart of all we do. We proudly serve fantastic vintages from around the world, including our partners Charles Heidsieck, Antinori and Castorani wines - all chosen to complement our work in the kitchen to the highest degree, from special occasion bottles and paired wines to a range of more accessible vintages.

I conclude by saying that our biggest thanks, as always, go to each and every one of you who continues to support The Art School in all we do and to my incredible team who make everything happen for you on each visit. I hope you like what you find in this year's Christmas brochure

My warmest festive wishes to you all.
With my deepest love,
Chef Paul Askew x



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





BARNACLE

The Barnacle Restaurant & Bar is launching in Liverpool this autumn. Myself, and my son Harry, are immensely proud to bring this new venture to the city, located in the beautiful Georgian Quarter on Hardman Street, in the Grade II listed original School For The Blind. Barnacle's story started in Duke Street Market in winter 2021 and led to the current street food pop-up we have in the heart of the Albert Dock. During this time, we've longed for an environment to serve lunch, dinner, cocktails and wines, and we now have the perfect venue for Barnacle Restaurant & Bar for you all to enjoy.

We cannot wait to bring fresh gastronomic life to the site, where the heart of Barnacle will beat the same. We will work with Merseyside's finest local artisans, farmers and producers including Ward's Fish and Almond's Fruit and Vegetables, to using the best rare breed meat from The Wirral and North Wales, as we tell the story of field to fork and reflect Liverpool's history as a port city and the culinary influences which have found their way here. Working sustainably and curating menus which celebrate the seasonal produce available in the Liverpool City Region

At Barnacle we offer something for everyone. From a quick drink or a full dining experience, to sharing a bottle of wine and catching up with friends, or popping in for flowers on the way home from work in our spectacular setting - it's all available with us. Firstly, the terrace is the perfect place to savour a cocktail and watch the world go by. Stepping inside, the beautifully appointed lobby is flanked by the bar to the left and the restaurant to the right, with seating for casual drinks and snacks in the welcoming area - it's a mix of gold, azure and tan hues, with open brickwork and hexagonal tiling. This theme is carried into the bar and restaurant; for diners there's two-toned walls, maritime artwork and warm lighting, with rope detailing from the ceilings and further story-telling to be discovered. In the bar the theme continues in a wonderful social space, with a zinc-topped counter at its centre and an array of wines, cocktails, spirits and draft beers ready to enjoy. We've also got a cosy snug for special guests and regulars to hunker away in.

My dad was affectionately known as Captain Barnacle Bill Askew and he sailed the world on the Blue Star lines. His travels inspired me when I was young and along with my mother, they set me on my culinary path decades ago. I always think of barnacles on the hulls of the great ships which once sailed to and from Liverpool and how so much culinary knowledge and experience ended up here and helped shape the dynamic range of flavours, styles and secrets from countless far-flung locations. We will proudly tell the story of the city's food and drink through its maritime history, this time from our very own restaurant.



T H E
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.

Available for hire on Christmas Eve, New Year's Eve, and for special occasions.

For enquiries and bookings visit theartschoolrestaurant.co.uk
or email eat@theartschoolrestaurant.co.uk



Festive Prix Fixe 2025

£55.00 - Three Courses

Available every Tuesday – Saturday and Mondays
8th, 15th, 22nd & 29th December Noon-2.15pm and 5pm – 6.15pm

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

(Optional) A glass of Henners English sparkling wine with Gordal olives
(£10.00 supplement)

AMUSE BOUCHE

Served with Art School bread and dulse & Cheshire cultured butters

TO START

Smoked pork wrapped terrine of Cheshire venison, apricot, pheasant & pistachio served with classic Cumberland sauce

~

“Duck Roll”

Salt-aged duck confit “Feuille de Bric” parcel with onion seed crumb, sauté of oyster mushrooms, leek and puy lentils

~

Twice-baked soufflé of natural smoked haddock & Sandham’s mature Lancashire cheese with a vadouvan leek sauce and keta caviar

~

(V, Vg) Salad of salt-aged beetroot with blackberry, balsamic & Kalamata olive dressing, marinated vegan feta cheese, dill & cucumber relish and winter leaves

MAIN

Roast breast of Northop pheasant and pressed leg terrine with trompettes, ratté potato, cavolo nero, quince gel and Armagnac sauce

~

Slow cooked belly & tenderloin of salt-aged Cumbrian Middle White pork with an onion and potato terrine, pork fat confit carrot, baby Brussels sprouts, apple & vanilla purée and green peppercorn & cornichon sauce

~

Cheshire Red deer venison haunch with pressed shoulder, cavolo nero, baby fondant potato, celeriac & black truffle purée, a taste of damson and sauce poivrade
(£4.50 supplement)

~

Baked fillet of Ward’s North Sea cod with smoked garlic & parsley crust, pommes Violette, Savoy cabbage, Southport potted shrimp and vermouth cream

~

(V, Vg) Grilled marinated Portobello mushroom carved onto caramelized red onion and potato rosti, roasted sesame carrots and a melange of ribbon vegetables with miso plant-based butter

DESSERT

A trio of festive Art School signature desserts

To make a reservation visit theartschoolrestaurant.co.uk

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.

Afternoon Tea, Light Bites, Walk-in just for drinks, and Private Hire availability.

For enquiries and bookings visit theartschoolrestaurant.co.uk
or email eat@theartschoolrestaurant.co.uk



Festive Menu Excellence 2025

£105.00 per person

Available every Tuesday to Saturday and Mondays
8th, 15th, 22nd & 29th December Noon – 2.15pm and 5pm – 9.15pm

ON ARRIVAL

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

AMUSE BOUCHE

served with Art School breads and dulce & Cheshire cultured butters

TO START

Pan-roast breast of pigeon and tranche of foie gras with Mirabelle plum purée, onion & hazelnut crumb, buttered spinach and pink peppercorn jus

~

Cured fillet of chilled Loch Etive trout with Chef Askew's tiger prawn and mango salsa

~

Pan-seared Loch Fyne King scallop served in the half shell with Jerusalem artichoke purée & crisp, apple & raisin dressing and Café de Paris butter

~

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

MAIN

Roast breast of salt-aged and sesame & maple glazed "Creedy Carver" duck and parcel of confit duck leg with spiced beetroot purée, charred leek, hen-of-the-woods and kumquat & ginger sauce

~

Loin and slow cooked shoulder of wild Cheshire venison with celeriac & black truffle purée, pommes Violette, cavolo nero, morel farcie and sauce poivrade

~

Fresh market fish of the day

~

(V, Vg) Pithivier of salt-baked layers of root vegetables and winter cabbage with miso, ratte potato, braised spiced apple and red cabbage purée

CHEESE

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

(Supplement £19.50 for 5)

DESSERT

(Vg) Toffee apple pavlova with custard cremeux and apple sorbet

~

(Vg) Pine-scented poached Williams pear and mulled wine pannacotta

~

(Vg) Luxury Valrhona dulce chocolate fondant, salted caramel and popcorn ice cream (Served hot – please allow 15 minutes)

~

Delice of cranberry, cherry, chocolate & amaretto

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

To make a reservation visit theartschoolrestaurant.co.uk

The perfect Christmas
present for your loved ones.

Gift Vouchers



Personalised vouchers instantly available
with free digital delivery by e-mail, or by post printed and
dispatched via Royal Mail 1st Class

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





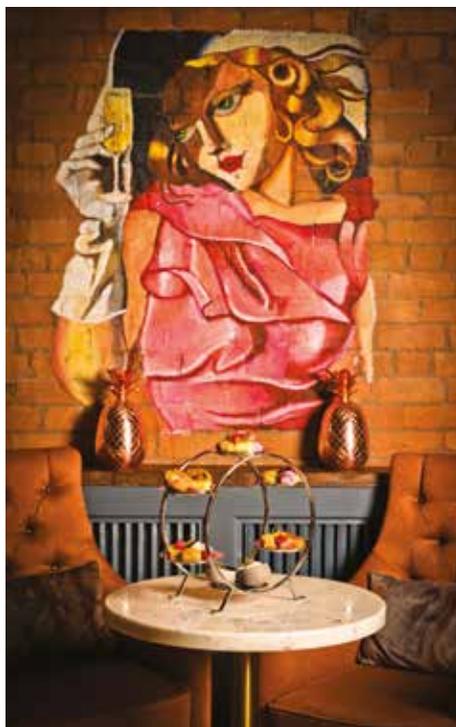
THE ART SCHOOL TASTING ROOM

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.

Available for hire on New Year's Eve and for special occasions

For enquiries and bookings visit theartschoolrestaurant.co.uk
or email eat@theartschoolrestaurant.co.uk



Festive Tasting Menu 2025

£135.00 per person

Available Tuesday – Friday and Mondays 8th, 15th, 22nd & 29th December
12 Noon to 1pm and 6.30pm – 9.15pm.
Saturday, 12 Noon to 1pm and 5pm – 9:15pm

ON ARRIVAL

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

AMUSE BOUCHE

served with Art School bread and dulce & Cheshire cultured butters

~

(V, Vg) Salad of salt-aged beetroot with blackberry, balsamic & Kalamata olive dressing, marinated vegan feta cheese, dill & cucumber relish and winter leaves

~

Pan-seared Loch Fyne King scallop served in the half shell with Jerusalem artichoke purée & crisp, apple & raisin dressing and Café de Paris butter

~

Roast breast of salt-aged and sesame & maple glazed "Creedy Carver" duck and parcel of confit duck leg with spiced beetroot purée, charred leek, hen-of-the-woods and kumquat & ginger sauce

~

Pan-roast loin of Cheshire red deer venison with celeriac & black truffle purée, cavolo nero, morel farcie, damson gel 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 £19.50 for 5)

~

Pre Dessert

~

(Vg) Delice of cranberry, cherry, chocolate & amaretto

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

Optional wine flight available – £75.00 or Premium – £95.00

Christmas Eve Celebration Menu - 24th December 2025

£129.00 per person

Served for luncheon, noon – 2.30pm

ON ARRIVAL

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

~

Amuse bouche served with Art School bread and dulce & Cheshire cultured butters

TO START

Smoked pork wrapped terrine of Cheshire venison, apricot, pheasant & pistachio served with classic Cumberland sauce

~

Pan-seared Loch Fyne King scallop served in the half shell with Jerusalem artichoke puree & crisp, apple & raisin dressing and Café de Paris butter

~

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

~

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

INTERMEDIATE

Cured fillet of chilled Loch Etive trout with Chef Askew's tiger prawns and mango salsa

~

(V, Vg) Salad of salt-aged beetroot with blackberry, balsamic & Kalamata olive dressing, marinated vegan feta cheese, dill & cucumber relish and winter leaves

MAIN

Loin and slow cooked shoulder of wild Cheshire venison with celeriac & black truffle purée, pommes Violette, cavolo nero, morel farcie and sauce poivrade

~

Roast breast of Northop pheasant and pressed leg terrine with trompettes, ratté potato, cavolo nero, quince gel and Armagnac sauce

~

Fresh market fish of the day

~

(V, Vg) Grilled marinated Portobello mushroom carved onto caramelized red onion and potato rosti, roasted sesame carrots and a melange of ribbon vegetables with miso plant-based butter

DESSERT

Assiette of festive signature Art School desserts

RETIRE TO THE ART SCHOOL CELLARS FOR:

A trio of chef's favourite cheeses: truffled Baron Bigod, Quicke's mature Cheddar & Cashel Blue, served with quince, Peter Jones truffle-scented local honey and homemade spiced apricot

To make a reservation visit theartschoolrestaurant.co.uk



The Art School at Aintree 2026

Bookings now being taken

For more information visit thejockeyclub.co.uk

New Year's Eve Prix Fixe Menu

31st December 2025

£119.00 per person

Available for tables seating between 4.30pm and 5.30pm

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 NV Brut sparkling wine with Chef's snacks

~

Amuse bouche of cured monkfish loin wrapped in nori, lime & yoghurt dressing

Served with Art School bread and dulse & Cheshire cultured butters

TO START

Smoked pork wrapped terrine of Cheshire venison, apricot, pheasant & pistachio served with classic Cumberland sauce

~

Cured fillet of chilled Loch Etive trout with Chef Askew's tiger prawn and mango salsa

~

(V, Vg) Salad of salt-aged beetroot with blackberry, balsamic & Kalamata olive dressing, marinated vegan feta cheese, dill & cucumber relish and winter leaves

MAIN

Cumbrian pave rump of Belted Galloway beef with charred onion, ox-cheek, celeriac & black truffle puree, curly kale, salt-baked swede and natural jus

~

Baked fillet of Ward's North Sea cod with smoked garlic & parsley crust, pommes Violette, Savoy cabbage, Southport potted shrimp and vermouth cream

~

(V, Vg) Grilled marinated Portobello mushroom carved onto caramelized red onion and potato rosti, roasted sesame carrots and a melange of ribbon vegetables with miso plant-based butter

PRE DESSERT

DESSERT

Trio of signature Art School desserts
or

Three cheeses from our British selection: - Baron Bigod, Spenwood and Harrogate Blue, 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 from the Blackwatch Regiment.

To make a reservation visit theartschoolrestaurant.co.uk

New Year's Eve Celebration Menu

31st December 2025

£195.00 - per person

Available for tables seating at 8.00pm

ON ARRIVAL

Glass of Charles Heidsieck, Rosé Réserve NV
with Chef's snack

AMUSE BOUCHE

Cured monkfish loin wrapped in nori, lime &
yoghurt dressing with added Morecambe
Bay crab salad Art School bread, dulse and
Cheshire cultured butter

TO START

Smoked pork wrapped terrine of Cheshire
venison, apricot, pheasant & pistachio served
with classic Cumberland sauce

~

Miso-marinated black North Sea cod with
enoki mushrooms on a bed of sautéed squid
'linguine'

~

McSween haggis & Cheshire pheasant
forcemeat with seared foie gras,
roast Mirabel plum puree and toasted hazelnut
& onion crumb

~

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

MAIN

Dry aged Cumbrian sirloin of Belted Galloway
beef with cordyceps,
short rib, cauliflower purée, purple cauliflower
& Ratté potato

~

Mr Ward's grilled Dover sole with a Lilliput
caper, brown shrimp, lemon & chive noisette,
pommes violette & winter greens gratin

~

(V, Vg) Grilled marinated Portobello
mushroom carved onto caramelized red
onion and potato rosti, roasted sesame
carrots & a melange of ribbon vegetables
with ponzu

CHEESE

Chef's British selection of Tunworth,
Spennithorne, Harrogate Blue & Mrs Kirkham's
mature Cheshire with preserved fig, 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 - £75.00 or Premium - £95.00

Guests are invited to join us for a Charles Heidsieck Brut Réserve champagne toast at midnight
with Karl, our bagpiper from the Blackwatch Regiment, to pipe us down to The Art School Cellars until 2am

The Art School Cellars Afternoon Tea Christmas 2025

Available Wednesday to Saturday, 2.00pm to 4.00pm

To include a selection of handmade open sandwiches;

Roast free-range Cumbrian turkey with Chef Askew's chestnut forcemeat stuffing,
and cranberry mayonnaise on brioche

~

Hot smoked salmon with chive & lemon crème fraiche
and Avruga caviar on Art School rye bread

~

Sandham's mature Cheshire cheese with celeriac remoulade and
spring onion on Art School pain cereal

Also included are the following desserts per person:

Chocolate & Cherry Entremet

~

Christmas Battenburg

~

Spiced Bramley apple & myrtilles gateaux

~

Art School Viennese mince pies

~

Mini Christmas pudding

The following options are available:

Loose leaf tea or freshly ground coffee included with each menu

~

Sandwiches, scones, desserts, tea/coffee

£40.00

~

Our afternoon tea with a glass of Henners NV English sparkling wine

£49.00

~

Our afternoon tea with a glass of Charles Heidsieck Blanc de Blanc NV champagne

£68.00





Made with Love

At The Art School we have been committed and devoted to the loving production of all our products from raw ingredients. With passion and care for every step of the creation of a new dish in the main kitchen, a canapé or indeed a dessert.

There is no better example of our philosophy than in our patisserie and bakery department led by our “Pastry Queen” **Jahnitra Ritchie**. Jan has had a long and fruitful relationship with The Art School, broken only by some valuable time working in the foodie city of Melbourne before returning to The Mothership Art School. A product of the City Of Liverpool College and the creative influence in the creation of desserts for special themed events like “Arthur Tophams Hat” for Grand National or the Menu Excellence decadence to our afternoon tea Battenberg, it’s all produced in house. Perhaps one of the best examples of our daily gift of love is the production of our two restaurant breads and the three afternoon tea breads we make daily. The pain cereal and fennel seed & sea salt focaccia have become our signatures which are often baked twice a day for freshness and quality.

We are committed to showing the best of Liverpool Hospitality professionals as well as their skills and consistent approach to the pursuit of excellence. Let’s raise a glass to the pastry chefs but especially our Jan!

We will always remain committed to our standards and principles of cooking to give the best guest experience we can. To achieve capital city standards or even better, the raising of Liverpool standards to attract worldwide notoriety. This is our collective mission.

Guest Chef Dinners 2026

On sale now at theartschoolrestaurant.co.uk



15th January 2026 - £175 per person

Steven Doherty MCA

5 courses and 5 wines included.

Three star Classics from the Gavroche.

Our dear friend returns for a special night of incredible food and wine.



29th January 2026 - £175 per person

Hrishikesh Desai

5 courses and 5 wines included.

Michelin Star and Roux Scholar Chef Patron Farlam Hall

Hrishikesh has a unique style of combining his classical training with his Indian cultural influence of spices and flavours, truly magical.

Hospitality
Action



21st January 2026 - £195 per person

A Night of Gastronomic Fundraising For Chef Matt Davies for Hospitality Action

With A Brigade of: Tom Shepherd, Ellis Barrie, Simon Rimmer, Steven Doherty, Paul Askew

5 courses, 5 wines plus arrival aperitif and snacks!
Looking forward to an incredible night.

£45 per head goes to Charity plus auction and raffle prizes on the night. Followed by music and drinks in the Art School Cellars.

All events are ticketed

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

More guest chefs and events to be announced.

Sign up for our newsletter to be the first to know about our upcoming events.



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 ASKIN



1 Sugnall Street, Liverpool, L7 7EB
Reservations: 0151 230 8600
www.theartschoolrestaurant.co.uk