



THE
ART SCHOOL
DUBLIN

MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 2.15PM AND 6.15PM TO 9.15PM

ON ARRIVAL

A glass of Charles Heidsieck Champagne with a selection of seasonal canapés

TO START

Breast of Northop wood pigeon with pan-fried foie gras, new season peas, lettuce & thyme with cherries, port wine reduction & smoked bacon crumb

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Lovage cured fillet of wild Eyemouth sea trout with samphire, new potatoes, pickled cucumber, onion crisp & lovage emulsion

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Fillet of Halibut with a shaved fennel & crab salad, heritage tomatoes, smoked aubergine puree and an Oloroso sherry vinaigrette

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(V) Risotto of roast Lancashire beetroot with caramelised onion puree, parmesan tuille and red chicory salad

MAIN

A plate of Callum Edge's Hebridean hogget

To include: pan-roast loin, hay-roast rump, sauté sweetbreads, confit shoulder, pearl barley and natural jus

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Fresh market fish of the day

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Pepper-crusted breast of cornfed Goosnargh duck with beetroot puree, charred chicory, salt baked turnip and confit leg with puy lentils & Tales of the Orient tea sauce

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(V) Salt baked celeriac with quinoa, roast sweet potato, shaved fennel salad, cauliflower, buttered spinach & charred chicory

CHEESE

(optional) Choose 5 British cheeses from the trolley, served with quince truffle-scented "Two Liverpool Cathedrals honey"

(Supplement £15.00 for 5)

DESSERT

"Citrus trio" orange crème brulee with lemon curd, crumble & Lime sorbet

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Guanaja Chocolate Nemesis with vanilla mascarpone, coffee toast, amaretti biscuit & Passito ice cream

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Yoghurt pannacotta with raspberry foam
"Two Liverpool Cathedrals" honey cremeux and strawberry meringue

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New season Claremont Farm strawberry & soya milk ice cream with yuzu, chickpea meringue & coconut cake

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Coffee and petit fours (£9.00 supplement)

£69 per person

Paul Askew

