



THE
ART SCHOOL
PAUL ASKEW

PRIX FIXE

AVAILABLE TUESDAY - SATURDAY FOR LUNCH AND DINNER,
12PM-2:15PM and 5.00PM-6.15PM

Our Guests are politely reminded that early evening tables booked for our pre-theatre menus need to be vacated by 7:30pm unless by prior arrangement

TO START

Breast of cornfed Goosnargh duck with rhubarb,
beetroot & burnt orange purees, baby gem lettuce and peas

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“Koffmans” Cornish squid bolognaise with parmesan crumb & herb oil

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Slow cooked collar & cheek of Saddleback pork with pear,
red onion jam, and a green peppercorn jus

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(V) Twice baked soufflé of Hooton wild garlic with Mrs Kirkham’s Lancashire cheese,
baby leaf spinach, Ormskirk leek and a Dijon cream sauce

MAIN

Breast of “Kara Johnson” free range chicken with roast new season heritage carrots, buttered spring cabbage
pithivier of slow braised leg, charred leek and a tarragon & caper sauce

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Pan-roast fillet of Peterhead hake with haricot beans, Southport smoked pork lardons,
buttered spring cabbage & Menai mussel sauce

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Hay roast rump of Herdwick lamb, confit shoulder, Butcher’s Wife’s black pudding,
puy lentils, peas & feves, baby beetroot, new season asparagus and a natural jus
(£4.00 supplement)

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(V) Salt-baked celeriac with quinoa, roast sweet potato, shaved fennel salad,
buttered spinach, charred chicory and new season English asparagus

DESSERT

A spring dessert plate for sharing

To include: Earl Grey macaron, white chocolate & raspberry cheesecake,
salted caramel & dark chocolate sable, lemon drizzle cake
& a new season strawberry chouquette filled with Crème Diplomat

Two Courses £27.00 Three Courses £34.00

Paul Askew

