



### STARTERS

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| French onion soup £7                     | Chicken liver parfait £7               |
| Lobster bisque £9                        | Steak tartare £12                      |
| Smoked salmon rillettes £8               | Spicy crab salad £15                   |
| Heritage beetroot & goat's cheese (v) £7 | Foie gras terrine, Sauternes jelly £16 |

### L'ESCARGOT

- 6 x Snails £15      Flambé with Ricard £2      12 x Snails £28
- L'Escargot was the first restaurant in the UK to serve snails and famously used to farm them in the basement! Our garlic and parsley sauce is legendary.

### MAINS

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- Fish goujons & frites £14  
Grilled lobster, garlic butter 1/2 £19 Whole £38  
Jerusalem artichoke & truffle risotto (v) £16  
Roast stonebass with kale, brown shrimps & capers £23  
Toulouse sausages and pommes purée £14  
Cassoulet au confit de canard £18  
Grilled plaice fillets with puy lentils & pesto\* £17  
L'Escargot Burger de Luxe £15  
Beef Bourguignon £18  
Tournedos Rossini - Beef fillet with foie gras & truffle £38  
Châteaubriand (for 2) frites and béarnaise £59


### VEGETABLES

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|----------------|--------------------------|
| Minted peas £3 | Pommes Frites £4         |
| Curly Kale £4  | Truffled pommes purée £5 |
| Spinach £5     | New potatoes £4          |
| Leaf salad £4  | Pommes Dauphinoise £6    |

### DESSERTS

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|---|--------------------------------------|
| Blackberry & almond tart* £7                      | Crème brûlée £8                      |
| Chocolate Fondant & clotted cream ice cream £7    | Selection of ice creams & sorbets £6 |
| Grand Marnier soufflé £12 (25 minutes)            | Cheese from Maître Androuët £12      |
| Salt caramel profiteroles with chocolate sauce £8 |                                      |

### BAR SNACKS

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- Cocktail sausages £4  
Mushroom arancini £4  
Croque Monsieur £6  
Croque Madame £8

### MENU PRIX FIXE

2 courses £14.50 3 courses £19.00  
Available 12 noon - 7 pm

- Chicken liver parfait  
Heritage beetroot & goat's cheese (v)  
\*  
Jerusalem artichoke risotto (v)  
Fish goujons & frites  
Toulouse sausages & pommes purée  
\*  
Blackberry & almond tart\*  
Selection of ice creams & sorbets

### PLATS DU JOUR



### COCKTAILS

(All £8)

- "Cucumbertini"  
Hendrick's gin, cucumber juice, St Germain  
peach liqueur, lime juice
- "Ooh La La"  
Tanqueray gin, Sipsmith sloe gin, lemon, egg white
- Viva la Violette  
Lillet blanc, rosé wine, crème de violette
- The Green Beast  
Absinthe, lime juice, gomme syrup
- "Kan's" Rum Sour  
Bacardi rum, banana liqueur, egg white
- Passion fruit Caipirinha  
Sagatiba cachaca, soft brown sugar, fresh lime
- Lychee Martini  
Stolichnaya vodka, lychee liqueur, plum bitters

