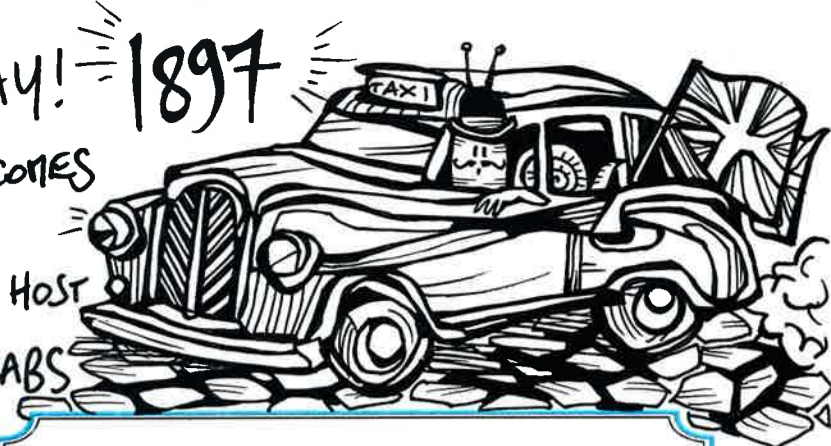


WEDNESDAY 6th DECEMBER 2017

48 GREEK STREET,
SOHO LONDON W1D 4EF
TEL 020 7439 7474
lescargot.co.uk

★ ON THIS DAY! 1897
LONDON BECOMES
THE WORLD'S
FIRST CITY TO HOST
LICENSED TAXICABS



STARTERS

- French onion soup £9
- Lobster bisque £12
- Smoked salmon rillettes £9
- Heritage beetroot & goat's cheese (v) £7
- Chicken liver parfait £9
- Steak tartare £14
- Spicy crab salad £16
- Foie gras terrine, Sauternes jelly £18
- Lobster & avocado salad £21



BAR SNACKS

- PAIN & BEURRE £2.50
- Cocktail sausages £4
- Mushroom arancini £4
- Croque Monsieur £6
- Croque Madame £8



OLIVES £3

L'ESCARGOT

- 6 x Snails £15
- 12 x Snails £28
- Flambé with Ricard £2

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.

MENU PRIX FIXE

- 2 courses £17.50 3 courses £21.50
- 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
- *
- Pear & almond tart*
- Selection of ice creams & sorbets



MAINS

- Fish goujons & frites £18
- Grilled lobster, garlic butter 1/2 £21 Whole £42
- Jerusalem artichoke & truffle risotto (v) £18
- Roast stonebass with kale, brown shrimps & capers £24
- Toulouse sausages and pommes purée £16
- Cassoulet au confit de canard £21
- L'Escargot Burger de Luxe £16
- Beef Bourguignon £23
- Grilled lemon sole with anchovy butter £23
- Roast turkey with chestnut stuffing, pigs in blankets & all the trimmings* £28
- Tournedos Rossini - Beef fillet with foie gras & truffle £40
- Châteaubriand (for 2) frites and béarnaise £59



PLATS DU JOUR

- * PAN FRIED CHICKEN LIVERS, LARDONS, BUTTON ONIONS & TARRAGON TUS £10
- * BRAISED PORK CHEEKS, KALE, CHESTNUTS & PARSNIP PURÉE £19

VEGETABLES

- Minted peas £5
- Curly Kale £5
- Spinach £6
- Leaf salad £5
- Glazed carrots £4
- Pommes Frites £5
- Truffled pommes purée £5
- New potatoes £5
- Pommes Dauphinoise £6
- Buttered savoy cabbage £4



DESSERTS

- Pear & almond tart* £9
- Crème brûlée £9
- Grand Marnier soufflé £14 (25 minutes)
- Selection of ice creams & sorbets £8
- Salt caramel profiteroles with chocolate sauce £9
- Cheese from Maître Androuët £14

COCKTAILS

(All £9.50)

- "Cucumbertini"
Hendrick's gin, cucumber juice, St Germain, peach liqueur, lime juice
- "Martini de Vendange"
G'Vine Floraison gin, crème de figue, red wine vinegar & aromatic bitters
- Passion fruit Caipirinha
Sagatiba cachaca, soft brown sugar, fresh lime
- Viva la Violette
Lillet blanc, rosé wine, crème de violette
- Lychee Martini
Stolichnaya vodka, lychee liqueur, plum bitters
- "Oh La La"
Tanqueray gin, Sipsmith sloe gin, lemon, egg white
- "Kan's Rum Sour"
Bacardi rum, banana liqueur, egg white

COCKTAIL DU JOUR!

£9.50



★ SIDECAR ★
(COGNAC, TRIPLE SEC, LEMON)

SLOW + SURE



Follow us @lescargotsoho

ALL PRICES INCLUDE VAT. A DISCRETIONARY 14.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
*ITEMS CONTAINING NUTS, PLEASE ASK A MEMBER OF STAFF FOR ALLERGEN ADVICE IF REQUIRED.



We're Dog friendly!