

STARTERS

French onion soup £7
Lobster bisque £9
Smoked salmon rillettes £8
Watercress, pear & Brillat Savarin salad (v) £7
Chicken liver parfait £7
Steak tartare £12
Salad of frisée, lardons & poached egg £7
Foie gras terrine, Sauternes jelly £16

BAR SNACKS

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

L'ESCARGOTS

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

Chicken liver parfait
Salad of watercress, pear & Brillat Savarin(v)
*
Jerusalem artichoke risotto (v)
Fish goujons & frites
Toulouse sausages & pommes purée
*
Dark chocolate mousse with Amaretti*
Selection of ice creams & sorbets

MAINS

Fish goujons & frites £12
Grilled lobster, garlic butter 1/2 £19 Whole £38
Jerusalem artichoke & truffle risotto (v) £16
Poached sea trout, julienne of vegetables & chive beurre blanc £19
Toulouse sausages and pommes purée £14
Cassoulet au confit du canard £18
L'Escargot Burger de Luxe £15
Beef Bourguignon £18
Roast grouse, game chips & bread sauce £ 28
Roast partridge with girolles, salsify & celeriac purée £22
Tournedos "Rossini" - fillet of beef with foie gras & black truffle £38
Châteaubriand (for 2) frites and béarnaise £59

PLATS DU JOUR

VEGETABLES

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

DESSERTS

Tarte au citron £7
Dark chocolate mousse with Amaretti* £7
Grand Marnier soufflé £12 (25 minutes)
Crème brûlée £8
Selection of ice creams & sorbets £6
Cheese from Maître Androuët £12

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

