

S T A R T E R S

Heritage beetroot with goats cheese (v) £8
French bean, shallot & baby gem salad £7 (v)
Lobster bisque £10
Scotch smoked salmon £12
Chicken liver parfait £10
Steak tartare £14 /£24
Chilli crab, radish & pickled cucumber £14
Foie gras terrine, Sauternes jelly £16

B A R S N A C K S

Cocktail sausages £5
Mushroom arancini £5
Croque Monsieur £7
Croque Madame £8
Fish goujons & frites £16

E S C A R G O T S

6 x Snails £15
12 x Snails £28
Flambe 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.

P R E T H E A T R E M E N U

Available 12 Noon -7 pm
2 Courses £17.50 3 Courses £21.50

Chicken liver parfait
Heritage beetroot with goats cheese (v)
French bean, shallot & baby gem salad (v)
*
Confit of duck, pak choi, chilli & ginger
Fish goujons & frites
Wild mushroom pappardelle (v)
*
Crème brûlée
Tarte au citron
Selection of ice cream & sorbet

M A I N S

Wild mushroom pappardelle (v) £18
Grilled aubergine, couscous, pomegranate, chilli & mint yoghurt (v) £18
Confit of duck with pak choi, chilli & ginger £18
Roast hake, kale, caper & tomato dressing £24
Chargrilled lamb cutlets, courgettes & mint £30
Grilled lobster, garlic butter 1/2 £20 Whole £40
Tournedos Rossini- Beef fillet with pan fried foie gras & black truffle £38
Scotch Châteaubriand (for 2) frites and béarnaise £59

S P E C I A L S

V E G E T A B L E S

Minted peas £5
Kale £5
Spinach £6
Leaf salad £5
Pomme Dauphinoise £6
Pomme Frites £4
Triple cooked chips £5
New potatoes £5

D E S S E R T S

Dark chocolate mousse with amaretti *£8
Tarte au citron £8
Grand Marnier soufflé £14 (25 minutes)
Cheese from Maitre Androuët £12
Selection of ice creams & sorbets £6
Crème brûlée £8
Raspberry & almond tart* £8

C O C K T A I L S

(All £10)
"Cucumbertini"
Hendrick's, 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
Green Beast
Absinthe, lime juice, gomme syrup
"Kan's Rum Sour"
White rum, banana liqueur, egg white
Passion fruit Caipirinha
Cachaca, soft brown sugar, fresh lime wedges
Lychee Martini
Vodka, lychee liqueur, plum bitters

