

Our Suppliers

ESCARGOTS

Anthony Vaughan, affectionately known as “The Snail Man”, established L’Escargot Anglais over 20 years ago. We were one of their first customers. Their organic snail farm is at Credenhill in the beautiful Herefordshire countryside. The Helix Pomatia snails, are the same as found in Burgundy. During the pandemic, Anthony retired and Richard Fishbourne, a wild food enthusiast, took on the task of looking after over 2,000,000 snails. We look forward to working with Richard for many years to come.

SCOTCH BEEF

We source 28 day dry-aged Aberdeen Angus beef from Campbell Brothers. Established in 1904, and based in Bonnyrigg, just outside Edinburgh, Campbell Brothers supply some of the finest beef available in the UK. We have been buying from them from over 50 years.

FRUIT & VEGETABLES

We have a very long association with Prescott Thomas, for many years based in Covent Garden and now in New Spitalfields Market. Peter Thomas, “the Boss”, started in the family business over 50 years ago. They pride themselves on selling the highest quality produce. Their reputation is second to none, they supply most London 5* hotels, as well as Buckingham Palace.

FISH & SHELLFISH

Our fish and shellfish come from Harvest Seafoods, a family run business run by Paul Blackshaw, established over 50 years ago. Harvest has an excellent reputation, and exceptionally good service levels, taking pride in the quality and traceability of their products.

TRUFFLES

Wiltshire Truffles are a family run business whose members hunt for truffles in secret woodlands in Wilshire. We also buy Black Winter (Périgord) truffles from them; these have a rich decadent flavour and are sourced in Catalonia, Spain as well as Provence, France.

PRODUCTS FROM FRANCE

“Quality without Compromise” is the motto of Répertoire Culinaire a French family company established in 1866. They provide us with exceptionally high-quality French products such as morels, foie gras, fine flours, butter, saucisson and duck, mainly from small artisanal French producers.

CHEESE

Tasting with Nivard was created by Geoffrey Nivard, a young 30-year-old French man with an insatiable obsession for cheese and a passion for people. He supplies L’Escargot with the highest quality French seasonal cheeses and hosts regular cheese and wine tastings at L’Escargot.



L'ESCARGOT

48 Greek Street, Soho, London W1D 4EF

020 7439 7474 info@lescargot.co.uk



Menu Prix fixe

available 12-3pm & 5-7pm

Assiette de charcuterie *or* French onion soup *or* Beetroot, goat's cheese & walnut salad * (v)

Confit of duck with braised red cabbage *or* Wild mushroom risotto (v)(vg on request)

or

Scottish salmon, leeks & chive beurre blanc

Tropical fruits & chantilly cream *or* Tarte au citron *or* Selection of ice creams & sorbets

2 courses £25 3 courses £30

Festive Afternoon tea £29

available 2-5pm (Thursday to Saturday)

Selection of finger sandwiches

(Roast turkey, chestnut & cranberry *, cucumber with cream cheese and chives,

Scottish smoked salmon, Burford Brown egg mayonnaise)

Daily home-baked scones plain - fruited

(served with Cornish clotted cream and strawberry jam)

Fancy cakes

(Pear & almond frangipane *, Chocolate éclair, Christmas cake *)

All prices include VAT - a discretionary 15% service charge will be added to your bill

If you have any dietary requirements or food allergies please let us know; please be aware that due to shared cooking & preparation areas, we can not guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments. Game may contain shot.

* Item containing nuts (v) vegetarian (vg) vegan

Freshly baked breads, beurre demi-sel (v) £5

Gordal olives (v) (vg) £7

Truffle & Pecorino nuts * (v) £6

Cheese straws (v) £8

Cocktail sausages glazed in Worcestershire sauce £8

Gruyere, crème fraîche & truffle flatbread (v) £14

Assiette de charcuterie £15

Beetroot, goat's cheese & walnut salad * (v) £14

Salad of avocado, pomegranate & pistachios * (v) (vg) £14

French onion soup £14

Langoustine bisque £16

Smoked salmon, capers & shallots £21

Crab mayonnaise with pickled cucumber £22

Half dozen Maldon rock oysters £24

Chicken liver parfait, spiced apricot chutney £16

Terrine of Landes foie gras, Muscat jelly £32

Les Escargots 'Maison' half dozen £18 / dozen £36 / flambé with Pernod £3

Wild mushroom & truffle risotto (v) (vg on request) £26

Scottish salmon, leeks & chive beurre blanc £28

Grilled halibut, samphire & Hollandaise sauce £42

Baked lobster with garlic butter £65

Confit of duck with braised red cabbage £28

Cassoulet 'Maison' £36

Breast of chicken à la forestière £32

Côte de veau, green peppercorn sauce £42

Tournedos "Rossini" - beef fillet with foie gras & truffle £65

Chips £6 Pomme Dauphinoise £8 New potatoes £6 Braised red cabbage £8 Spinach £8

Minted peas £6 Haricots verts £6 Leaf salad £8

SLOW & SURE



WE ARE DOG FRIENDLY