

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 Bugundy. During the pandemic, Anthony retired and Richard Fishbourne, a wild food enthusiast, took on the task of looking after over 2,000,00 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 Bannyrigg, 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 also 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



Freshly baked breads, beurre demi-sel (v) £5
Gordal olives (v) (vg) £7
Truffle & Pecorino nuts * (v) £6
Home-baked cheese straws (v) £8
Glazed cocktail sausages £8
Gruyère, crème fraîche & truffle flatbread (v) £14
Assiette de charcuterie £15

Menu Prix fixe

2025

2 courses £20 3 courses £25

available 12-3pm & 5-6:15pm

Chicken liver parfait, spiced apricot chutney
Beetroot and goat's cheese tartine (v)
Salade frisée aux lardons
Céleri rémoulade et jambon de Bayonne
Potage Cultivateur

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Jerusalem artichoke & truffle risotto (v) (vg on request)

Wild mushroom linguine (v)  
Moules-frites  
Toulouse sausages, Pommes purée  
Lamb's kidneys à la diable

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Galette des Rois *

Tarte au Citron
Selection of ice creams and sorbets

Céleri rémoulade et jambon de Bayonne £14
Beetroot and goat's cheese tartine (v) £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

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

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Jerusalem artichoke & truffle risotto (v) (vg on request) £26

Wild mushroom linguine (v) £26

Poached sea trout, leeks & chive beurre blanc £28

Suprême of halibut, morels & Champagne sauce £42

Confit of duck with braised red cabbage £28

Côte de veau, sage and capers £45

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

Châteaubriand, Sauce Béarnaise (for 2) £110

Pommes Frites £6 Pommes Dauphinoise £8 New Potatoes £6

Spinach £8 Minted Peas £5 Haricots verts £6

Wild mushrooms & foie gras £16

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Crème Brûlée £14 Tarte au Citron £14 Galette des Rois \* £14

Soufflé au chocolat (20 mins) £16 Selection of ice creams and sorbets £14

Selection of French cheeses (3) £15 Madeleines £5

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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.

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

**SLOW & SURE**



WE ARE DOG FRIENDLY