



48 GREEK STREET,
SOHO LONDON W1D 4EF
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lescargot.co.uk

WEDNESDAY 30th JANUARY 2019



STARTERS

- Heritage beetroot with goat's cheese (v) £8
- Avocado, baby gem & pine nut salad (v)* £9
- Roquefort, pear, endive & walnut salad (v)* £9
- French onion soup £9
- Lobster bisque £11
- Smoked salmon £11
- Spicy crab salad £16
- Foie gras terrine with Sauternes jelly £18

BAR SNACKS

- Pain & Beurre £2.50
- Olives £3
- Mushroom arancini £4
- Croque Monsieur £7
- Croque Madame £8
- Cocktail sausages £4
- Fish goujons & frites £14

L'ESCARGOT

- 6 x Snails £16 12 x Snails £30
- Flambé with Ricard £3

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 £18.50 3 courses £21.50
- Available 12 noon - 7 pm

- Smoked salmon
- Heritage beetroot & goat's cheese (v)
- Jerusalem artichoke & truffle risotto (v)
- Confit of duck with Savoy cabbage & bacon
- Fish goujons & frites

- Tarte au citron
- Selection of ice creams & sorbets

PLATS DU JOUR



- DUCK & PHEASANT BALLOTINE WITH PEAR CHUTNEY £8=
- ROAST GUINEA FOWL WITH CREAMED LEEKS & BOULANGÈRE POTATO £20=



MAINS

- Jerusalem artichoke & truffle risotto (v) £18
- Crab & prawn linguine £19
- Roast cod with puy lentils & chorizo £21
- Halibut with salsify & morel sauce £36
- Coq au vin £19
- Confit of duck with Savoy cabbage & Alsace bacon £19
- Boeuf Bourguignon £24
- Tournedos Rossini - Beef fillet with foie gras & truffle £39
- Minute steak £18 • Chateaubriand (for two) £68 - with frites & Béarnaise

COCKTAILS

(All £9.50)

- French Mojito
Bacardi Superior, Chambord, lime, sugar, raspberry
- Cucumbertini
Hendricks gin, crème de pêche, St Germain, lime, peach purée, cold pressed cucumber juice
- Passion Fruit Caipirinha
Sagatiba Cachaca, brown sugar, passion fruit, lime
- Green Goddess
Fishers gin, cucumber, fresh mint, fresh basil, lemon, egg white, elderflower
- Snailgroni
Sipsmith gin, La Quintyne dry vermouth, Campari, Champagne Laurent-Perrier Brut
- Oh La La
Sipsmith gin, Sipsmith sloe gin, lemon, sugar, egg white
- Kan's Rum Sour
White rum, lemon, banana syrup, orange bitters, egg white

VEGETABLES

- Savoy cabbage with Alsace bacon £5
- Spinach £6
- Glazed carrots £4
- Leaf salad £4
- Pommes frites £4
- Pommes Dauphinoise £6
- New potatoes £4
- Truffled pommes purée £6

• COCKTAIL DO JOUR!

PARISIAN KISS**

LA QUINTINE DRY MARTINI ROSSO & LEMON

£9.50=

DESSERTS

- Tarte au citron £8
- Crème brûlée £9
- Pistachio soufflé* (20 minutes) £12
- Chocolate fondant with vanilla ice cream £8
- Pear & almond tart* £8
- Selection of ice creams & sorbets £8
- Selection of French cheeses £14

SLOW + SURE

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.

