

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

Although we do not serve Oysters, we buy lobsters and crabs, prawns and shrimps from Colchester Oyster Fishery. The fishery is on the shore of Pyfleet Creek, on Mersea Island on the Essex coast. These cold waters have been fished since Roman times and host some of the finest seafood in the UK.

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



Prix fixe

2 courses £19 **3 courses** £24

available 12-3pm & 5-7pm

Quinoa salad *(v) (vg) or* warm goat's cheese tartine with figs & honey *(v)*

Chicken escalope Holstein & chips *or* Pappardelle with broad beans, peas and parmesan *(v)*

Amalfi lemon tart *or* Selection of ice creams & sorbets

Hors D'Oeuvres

Gordal olives *(v) (vg)* £6

Chilli salted nuts * *(v) (vg)* £6

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

Comté and Lyonnaise onion flatbread £12

Crispy Camembert with spiced pear chutney £10

Cocktail sausages glazed in Worcester sauce £8

Croque Monsieur £12

L'Escargot burger deluxe with Gruyère & bacon £16

Plate of charcuterie £16

Plate of cheese £16

Salades

Quinoa, fennel and herb salad with sumac *(v) (vg)* £9

Warm goat's cheese tartine with figs and honey *(v)* £10

Salad of asparagus, peas, mint and pine nuts * *(v) (vg)* £10

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

Les Escargots

Les escargots 'Maison' *half dozen* £18 / *dozen* £36

Snail, mushroom and Roquefort pie £18

Entrees

Lobster bisque £16

Spicy crab salad with yuzu dressing £22

Pâté en croûte 'Maison' * £18

Foie gras terrine £29

Mains

Wild mushroom and truffle risotto *(v) (vg on request)* £24

Pappardelle with broad beans, peas and parmesan *(v)* £19

Goujons of haddock, tartare sauce £22

Scotch salmon, summer vegetables & chive beurre blanc £26

Tiger prawns with chilli, garlic & olive oil £36

Baked lobster with garlic butter £54

Pork blanquette à l'ancienne £19

Ribeye steak, béarnaise or green peppercorn sauce £39

Fillet of beef 'Rossini' £54

Roast guinea fowl, morel sauce and pilaf rice £32

Chateaubriand, béarnaise or green peppercorn sauce *(for 2)* £98

Sides

Chips £5 Pomme dauphinoise £6 Buttered Jersey Royals £7

Sweetheart cabbage £5 Haricots verts £5 Leaf salad £5

SLOW & SURE



WE ARE DOG FRIENDLY