



Sunday lunch at L'Escargot

2 courses £35 / 3 courses £39

Chilli salted nuts £5 Gordal olives £6 Bloody Mary £10

Freshly baked breads, beurre demi-sel

Hors D'Oeuvres

Half dozen Hereford snails

Scotch smoked salmon, capers & shallots

Roquefort, pear, endive & walnut salad * (v)

Warm's goat cheese tartine with figs & honey (v)

Paté en croûte 'Maison'

Chicken & vegetable consommé

Mains

Wild mushroom linguine (v)

Salmon en croûte, chive beurre blanc

Goujons of haddock, tartare sauce

Roast rib of 28 day aged Scotch beef, Yorkshire pudding and horseradish sauce

Boudin noir aux pommes

Roast duck 'à l'Anglaise', sage & onion stuffing and apple sauce

Savoy cabbage, glazed carrots & roast potatoes

Dessert

Crème brûlée

Tarte au citron

Soufflé au chocolat (20 minutes)

Egg custard tart, crème fraîche

Selection of ice creams & sorbets

Selection of French cheeses

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
11.23