

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 2,000,000 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 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



Snacks

Gordal olives (v) (vg) £6

Chilli salted nuts * (v) (vg) £6

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

Plate of charcuterie £16

Plate of cheese £16

Crispy Camembert with spiced pear chutney £10

Cocktail sausages glazed in Worcester sauce £8

Prix fixe

available 12-3pm & 5-7pm

White bean & vegetable soup (v) or Warm goat's cheese tartine with figs & honey (v)

Coq au vin or Wild mushroom linguine (v)

Amalfi lemon tart or Selection of ice creams & sorbets

2 courses £28 3 courses £32

Sides

Chips £6 Pomme Dauphinoise £8 Buttered new potatoes £6

Wild mushrooms, foie gras & parsley £16 Haricots verts £6 Leaf salad £7

Minted peas £6

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

Hors D'Oeuvres

French onion soup £14

White bean & vegetable soup (v) £14

Lobster bisque £16

Scotch smoked salmon, capers & shallots £18

Pâté en croûte 'Maison' * £18

Foie gras terrine £29

Les Escargots

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

Snail, mushroom and Roquefort pie £18

Salades

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

Warm goat's cheese tartine with figs and honey (v) £14

Roquefort, pear, endive & walnut salad * (v) £14

Mains

Jerusalem artichoke and truffle risotto (v) (vg on request) £24

Wild mushroom linguine (v) £22

Goujons of haddock, tartare sauce £24

Scotch salmon, chive beurre blanc £29

Grilled halibut, hollandaise sauce £39

Baked lobster with garlic butter £60

Coq au vin £26

Breast of pheasant 'Souvaroff' £38

Ribeye steak, béarnaise or green peppercorn sauce £39 (add pan fried foie gras £15)

Fillet of beef 'Rossini' £60

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

SLOW & SURE



WE ARE DOG FRIENDLY