

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 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

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 @lescargotsoho

 L’Escargot Restaurant

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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

Warm goat's cheese tartine with figs & honey (v)
Egg "Mimosa" (v)
Céleri rémoulade et jambon de Bayonne
Asparagus & wild garlic soup (v)



Risotto Primavera (v) (vg on request)
Salmon & smoked haddock fishcake, mustard sauce
Moules-frites
Deville lamb kidneys, pommes purée



Rhubarb meringue
Mousse au chocolat
Selection of ice creams and sorbets

Warm goat's cheese tartine with figs & honey (v) £14
Egg "Mimosa" (v) £12
English asparagus, Hollandaise sauce (v) £19
French onion soup £18
Langoustine bisque £18
Assiette of smoked & pickled fish £22
Crab mayonnaise with pickled cucumber £22
Half dozen rock oysters £26
Terrine of Landes foie gras, Muscat jelly £32



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



Risotto Primavera (v) (vg on request) £26
Salmon & smoked haddock fishcake, mustard sauce £24
Suprême of halibut, samphire & chive beurre blanc £42
Confit of duck with braised white beans & tarragon £28
Entrecôte steak with Béarnaise sauce £28
Roast rack of lamb with herb crust £42
Tournedos "Rossini" - beef fillet with foie gras & truffle £75
Châteaubriand, Sauce Béarnaise (for 2 - 35 minutes) £110

Pommes Frites £6 Pommes Dauphinoise £8 Jersey Royals £6
Spinach £8 Minted Peas £5 Haricots verts £6 Pommes purée £7 Leaf salad £8
Wild mushrooms & foie gras £16



Rhubarb meringue £14 Crème Brûlée £14 Tarte au Citron £14 Mousse au chocolat £14
Soufflé au Grand Marnier (20 mins) £16 Selection of ice creams and sorbets £14

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

