

## 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

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

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# Valentine's Day 2026

## Menu Prix fixe

available 12-3pm & 5-5:30pm

Potage cultivateur (v) (vg)

Frisée salad with puy lentils, haricots verts & garlic croutons (v)(vg)

Linguine with fennel, spinach & lemon butter (v) (vg on request)

Confit of duck, red cabbage & cherries

Crème brûlée

Vanilla ice cream & chocolate sauce

2 courses £30 3 courses £35

## Cocktails

French kiss £15

(Rum, lemon juice, gomme, pomegranate, mint, lemonade)

A butterflies kiss £15

(Gin, Campari, Martini rosso, egg white, lemon juice, gomme - garnished with rose petals)

Sweet on you £20

(Champagne, pink gin, lemon juice, gomme)

## Mocktail

Berry Sexy £10

(Orange, cranberry, raspberry, lemon juice, gomme)

## Rosé & sparkling wine

Château Minuty 'M' Côtes de Provence (£12 glass 125ml - £60 bottle)

Joseph Perrier, Cuvée Royale Brut Rosé (£19 glass 125ml - £99 bottle)

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

# Valentine's Day 2026

£125 per person

French onion soup

Salad of endive Roquefort, pear & walnuts \* (v)

Lobster bisque

Crab mayonnaise with pickled cucumber

Foie gras terrine, Sauternes jelly

Les Escargots 'Maison' half dozen

Linguine with morels & truffle (v) (vg on request)

Salmon "en croûte", chive beurre blanc

Confit of duck with braised red cabbage & cherries

Tournedos "Rossini" - beef fillet with foie gras & truffle

Châteaubriand, Sauce Béarnaise & pommes frites (for 2 - 45 minutes)

Pommes Dauphinoise & Haricots verts

Crème brûlée

Soufflé au chocolat (20 mins)

Tarte Tropézienne aux framboises

Selection of French cheeses (3)

Tea or coffee & chocolate snails

SLOW & SURE



WE ARE DOG FRIENDLY

14.02.26