

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 Burgundy. 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.

SCOTTISH BEEF

We source 28 day dry-aged Aberdeen Angus beef from Campbell Brothers. Established in 1902, and based in Bonnyrigg, 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 Wiltshire. 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

SOHO 1927

48 Greek Street, Soho, London W1D 4EF

020 7439 7474 info@lescargot.co.uk

 [@lescargotsoho](https://www.instagram.com/lescargotsoho)

 [L’Escargot Restaurant](https://www.facebook.com/lescargotrestaurant)

 [@lescargotsoho](https://www.twitter.com/lescargotsoho)

Truffle & Pecorino nuts * (v)	£5
Freshly baked breads, beurre demi-sel (v) (per basket)	£7
Gordal olives (v) (vg)	£7
Home-baked cheese straws (v)	£5
Wild mushroom arancini with garlic mayonnaise	£8
Cocktail sausages	£8
Gruyère, truffle & crème fraîche flatbread (v)	£9
Croque Monsieur	£14

Menu Prix fixe

2 courses £24 3 courses £29

available 12 - 3pm, 5 - 6:15pm & 9 - 10:15pm

Niçoise salad with anchovies

Charentais melon & Heritage tomato salad (v)(vg)

Half a dozen Escargots - £8 supplement

Pappardelle with chanterelles (v)

Cold poached salmon with Russian salad

Plat du jour

Raspberry meringue Crème brûlée

Plats du jour £15

Tuesday	Omelette Arnold Bennett
Wednesday	Cuisse de lapin à la languedocienne
Thursday	Blanquette de volaille à l’ancienne
Friday	Malabar fish curry
Saturday	Emincé de bœuf Stroganoff

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. Game may contain shot.
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*Item containing nuts (v) vegetarian (vg) vegan

Les Escargots `Maison`

half dozen £22 / dozen £42 / flambéed with Pernod £5

Maldon rock oysters (each)	£5
French onion soup	£16
Langoustine bisque	£18
Charentais melon & Heritage tomato salad (v)(vg)	£14
Niçoise salad with anchovies	£14
Crab mayonnaise with avocado	£22
Pâté en croûte `Maison`	£18
Terrine of Landes foie gras, Muscat jelly	£29
Kings Oscietra caviar (50g), blinis, lemon & crème fraîche	£99
Pappardelle with chanterelles (v)	£26
Cold poached salmon with Russian salad	£24
Tempura courgette flower stuffed with ricotta & basil (v)	£24
Fillets of lemon sole “Grenobloise”	£32
Lobster Thermidor (half/whole)	£35/£68
Suprême de volaille “Princesse”	£28
Confit of duck with braised Puy lentils	£28
Entrecôte steak, green peppercorn sauce	£36
Tournedos “Rossini” beef fillet with foie gras & truffle	£75
Châteaubriand, sauce Béarnaise & pommes frites (for 2 - 35 minutes)	£110

Minted peas £6	Spinach £7	Haricots verts £7
Mixed leaf salad £12	Heritage tomato & basil salad £12	
Pommes frites £6	Pommes dauphinoise £9	New potatoes £8