

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



- 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
- Croque Monsieur flatbread £9

Menu Prix fixe

2 courses £26 3 courses £29

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

Salad of Heritage tomatoes, goats cheese, figs & basil (v)

Puy lentil, apple and radicchio salad (v)(vg)

French onion soup

Linguine with chanterelles (v)

Salmon & smoked haddock fish cake, chive beurre blanc

Plat du jour

Blackberry Eton Mess

Rum Baba, Chantilly cream

Plats du jour £19.27

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| Monday | Omelette “Arnold Bennett” |
| Tuesday | Jambonneau braisé, sauce persil |
| Wednesday | Lapin à la moutarde |
| Thursday | Coq au Vin |
| Friday | Malabar fish curry |
| Saturday | Carbonnade de Bœuf “Georges Gaudin” |

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

Snail, mushroom and Roquefort vol-au-vent £18

- Maldon rock oysters (each) £6
- French onion soup..... £14
- Langoustine bisque £16
- Puy lentil, apple and radicchio salad (v)(vg) £10
- Salad of Heritage tomatoes, goats cheese, figs, basil & garlic croutons (v)..... £12
- Chicken liver parfait £12
- Russian salad with Mediterranean prawns £18
- Terrine of Landes foie gras, Muscat jelly..... £29

- Linguine with chanterelles (v) £19
- Ratatouille Niçoise (v)(vg on request) £19
- Salmon & smoked haddock fish cake, chive beurre blanc..... £19
- Lobster Thermidor (half/whole) £35/£68
- Confit of duck with red cabbage & cherries..... £24
- Grilled Dutch calves liver with dry cured Dorset bacon £28
- Entrecôte steak, green peppercorn sauce..... £36
- Tournedos “Rossini” beef fillet with foie gras & truffle.....£75
- Châteaubriand, Béarnaise sauce & pommes frites (for 2 - 35 minutes) £110
- Roast Yorkshire grouse, game chips & bread sauce £48

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| Minted peas £6 | Spinach £8 | Haricots verts £6 |
| | Mixed leaf salad £8 | |
| Pommes frites £6 | Pommes dauphinoise £8 | New potatoes £6 |

SLOW & SURE



DOG FRIENDLY