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.

SCOTCH BEEF

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

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020 7439 7474 info@lescargot.co.uk

@lescargotsoho L’Escargot Restaurant @lescargotsoho

LES ESCARGOTS "MAISON"

Helix Pomatia from Credenhill, Herefordshire - 20 years, served in the shell

Half dozen *(6)* £22

Dozen *(12)* £42

Flambéed with Pernod ..... +£5

SNACKS

Freshly-baked bread basket * *(v)* £7

Truffle & Pecorino nuts * *(v)* £7

Gordal olives *(v)(vg)* £7

Wild mushroom arancini *(v)* £7

Cocktail sausages £8

Home-baked cheese straws *(v)* £5

MENU PRIX-FIXE

2 courses £29 3 courses £32

12 - 3pm 5-6:15pm 9 - 10:15pm

Starter

Heritage tomatoes, goat's cheese, figs & basil *(v)*

Puy lentil, apple & radicchio salad *(v) (vg)*

French onion soup

Main

Linguine with girolles *(v)*

Salmon & smoked haddock fish cake

Today's Plat du Jour

Dessert

Crème brûlée

Pear Condé, cherry sauce

STARTERS

Maldon rock oysters *(each)* £5.50

French onion soup £15

Langoustine bisque £18

Puy lentil, apple & radicchio salad *(v)(vg)* £14

Heritage tomatoes, goat's cheese, figs & basil *(v)* £14

Chicken liver parfait £16

Russian salad, Mediterranean prawns £18

King's smoked salmon with capers & shallots £28

Terrine of Landes foie gras, Muscat jelly £29

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

MAINS

Butternut squash tarte tatin *(v)(vg)* £25

Linguine with girolles *(v)* £26

Salmon & smoked haddock fish cake £28

Baked lobster, lemon butter *(half/whole)* ..... £36/£68

Char-grilled halibut fillet, Hollandaise sauce £48

Confit of duck, red cabbage & cherries £28

Vol-au-vent à la Reine £28

Roast partridge, game chips & bread sauce £42

PLATS DU JOUR £19.27

a nod to our founding year

MON	Omelette "Arnold Bennett"	THU	Coq au vin traditionnel
TUE	Jambonneau braisé, sauce persil	FRI	Malabar fish curry, pilau rice
WED	Lapin à lá moutarde	SAT	Carbonnade de Bœuf "Georges Gaudin"

PRIME CUTS

28-day dry-aged Aberdeen Angus, Campbell Brothers

L'Escargot burger, Gruyère, bacon & frites £24

Grilled Scottish sirloin, green peppercorn sauce £38

Tournedos "Rossini", foie gras, truffle £75

Châteaubriand, Béarnaise & frites *(for 2 - 35 minutes)* £110

SIDES

Minted peas £7

Haricots verts £7

Spinach £7

Pommes frites £7

New potatoes £7

Pommes dauphinoise £9

Mixed leaf salad £8

CHEESE

Selection of three £18

DESSERT

Crème brûlée £14

Pear Condé, cherry sauce £14

Rum Baba, Chantilly cream £16

Soufflé au chocolat *(20 mins)* £18

Madeleines *(4)* £8

Ice creams & sorbets ..... £5 *per scoop*

Please note the cheeses, ice creams & sorbets change frequently.

SLOW & SURE

DOG FRIENDLY

11.26