

Lot 14

at Theydon



November Tasting Menu 2026

Glass of bubbly

Beef Cheek Tacos

48 hour cooked jerk beef cheek, home-made taco shell, jalapeno tomato salsa, coriander & caviar

(Additional course with supplement)

Alaskan snow crab

Chef Ben hand-picked this at 4.30 this morning

Dressed snow crab

Served with a sweeten soy infused with ponzu, wasabi pickled moolie and ginger

Comte & caramelised Onion

Puff pastry, cheese custard, Caramelised onion, gruyere cheese

Beetroot Salmon gravlax

Salmon gravlax, horseradish crème fraiche, heritage beetroot, royal oak honey

Special Langoustine Toast

BBQ Langoustine toast, chilli jam, spring onion, coriander oil

Lobster Risotto

Butter poached Lobster risotto, shellfish oil

Ongar Venison

Venison Wellington served with a celeriac puree & jus

Toffee Apple

Guess the flavours?

Panna cotta

Apple crisp, black berry and sloe compote & honeycomb brittle