

# THE KING & LAMB

Patrick Lamb (c.1650–1708) built Stoke Place in 1690, where for almost 50 years he cooked for the King's & Queens of England, including Charles II, James II, William, Mary, and Queen Anne.

He was doubly appointed Master Cook to the Queen's Consort, and Sergeant of His Majesty's Pastry in Ordinary in the year 1677, during the reign of Mary II of England and her husband William III; in 1683 he was promoted to Master Cook to the Monarch, a position that he held until the early 1700s.

Our menu is a modern tribute to one of the greatest chefs England has ever produced, served in the house where he lived and cooked; you are indeed in good company, for royalty once sat where you sit today.

Lancelot 'Capability' Brown was commissioned by Field Marshall Sir George Howard to landscape the estate grounds of Stoke Place in 1765, and in the two years it took him to create the current signature parkland with its lake and islands, he was paid the princely sum £800, which may not sound a lot, but then again these days it would equate to a hefty £8,440,000!

One hundred years later, the Howard-Vyse family built the three beautiful, walled kitchen gardens which today supply ingredients for each of the dishes for the menus in the King & Lamb; these kitchen gardens are being faithfully restored to their former glory and original use, and will eventually be the epicentre and driving force behind the food at Stoke Place

## FIRST COURSES

<b>Roast Pork Belly</b>	<b>£7.5</b>
Cider beetroot, celeriac, fennel pollen	
<b>Goats Curd</b>	<b>£8</b>
Roast parsnip, coffee, hazelnuts, pickled radish	
<b>Crab Salad</b>	<b>£12</b>
Crispy soft shell, citrus, brown butter, chargrilled sourdough	
<b>Thai Spiced Fish Soup</b>	<b>£10</b>
Bream, crab, prawns	
<b>Roast Mallard Breast</b>	<b>£9.5</b>
Wild mushroom, quince, barley	

## SECOND COURSES

<b>Gnocchi (V)</b>	<b>£17.5</b>
Wild mushrooms, ragstone goat's cheese, parsley	
<b>Chicken Breast</b>	<b>£23</b>
Anna potato, young leeks, egg yolk, truffle	
<b>Silver Bream</b>	<b>£20</b>
Saffron, mussels, samphire	
<b>Lemon Sole</b>	<b>£26.5</b>
Nori butter, capers, dill creamed potato	
<b>Himalayan Salt Aged Beef</b>	<b>£25</b>
28-day Hereford ribeye beef, hand-cut chips, roasted vine tomatoes, peppercorn sauce	

## THE DESSERTS

<b>Pancake</b>	<b>£7.5</b>
Maple syrup ice cream, pecan praline, candied maple bacon	
<b>Rhubarb Cheesecake</b>	<b>£7.5</b>
Rhubarb sorbet	
<b>Pineapple</b>	<b>£8</b>
Coconut sorbet, guava, muscovado	
<b>Millionaire Shortbread</b>	<b>£10</b>
70% chocolate cream, raspberry sorbet	
<b>The Cheeseboard</b>	<b>£10.5</b>
Selection of English cheeses, Stoke Place homemade chutney, celery and grapes	

***This is a sample menu. As our produce is freshly sourced, our menus change frequently.***

We cannot guarantee that dishes do not contain nuts. If you have any allergies please inform us prior to ordering and we will try to recommend a suitable dish. All prices include VAT.

A 12.5% discretionary service charge will be added to your bill