

STIRLING⁷S

Welcome to Stirling's, Woodcote Park's premium dining destination and cocktail bar.

Sir Stirling Moss OBE was a Club member from 1959 to 2020 and was recognised as one of the greatest all-round racing drivers in the history of motor sport. Shortly after joining, Sir Stirling was awarded the Club's Segrave Trophy, established in memory of the land speed pioneer Sir Henry Segrave, to celebrate those with a similar spirit of adventure.

Sir Stirling and Lady Moss were delighted to lend inspiration to the restaurant name, and the signature champagne cocktail 'No.7'.

Matthew Marshall, the Club's Executive Chef, and Howard Bisset, Head Chef at Woodcote Park, have created a menu which showcases the highest quality fresh produce. They have sourced the best produce from London's leading markets from Smithfield's for the meats to Billingsgate for the fish.

We hope you enjoy an unforgettable dining experience at Stirling's and look forward to welcoming you again soon.

Lunch service runs from 12 noon, with last orders being taken at 2.30pm
Dinner service runs from 6.00pm, with last orders being taken at 9.45pm

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Dinner Tasting Menu

£69.00 per person
£109.00 with pairing wines

Secret Smokehouse Smoked Salmon (CA)
Crème fraîche, lemon and parsley (235 Kcal)

Pouilly-Fumé, Domaine Thibault, Loire, 2022 France

Duck Liver Parfait (CA)
*Orange scented brioche, cherry compote
and Pedro Ximénez gel (233 Kcal)*

Castelnau de Suduiraut, Sauternes, Bordeaux,
France 2016

Crown of Wood Pigeon (CA)
*Braised leg bon bon, toasted barley and
autumn vegetable risotto and blackberry jus (867 Kcal)*

Coyam Organic, Emiliana, Valle De Colchagua, 2019 Chile

Blackcurrant Soufflé (CA)
*Crème de cassis sauce, vanilla bean ice cream,
blackcurrant and vanilla tuile (280 Kcal)*

Coteaux de L'Aubance Les Trois Schistes, Dom. Mongilet,
Loire, France 2018

Coffee and Petits Fours (CA) (185 Kcal)

This menu can only be served to the whole table,
with last orders at 9.00pm.

(CA) Contains allergens (V) suitable for vegetarians. If you suffer from a food allergy or intolerance, please let a member of our team know upon placing your order. Adults need around 2000 Kcal a day.

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A La Carte Menu

Two courses: £49.00

Three courses: £59.00

Starters

Jerusalem Artichoke Soup (CA, V)
Woodland mushroom and truffle butter (386 Kcal)

Orkney Scallop (CA)
*Smoked bacon, onion purée, iceberg lettuce
and garden mint sponge (395 Kcal)*

Half a Dozen Carlingford Oysters (CA)
Shallot vinegar and lemon (70 Kcal)
(£8.00 supplement)

Duck Liver Parfait (CA)
*Orange scented brioche, cherry compote
and Pedro Ximénez gel (233 Kcal)*

Twice Baked Soufflé
with Kirkham Lancashire Cheese (CA, V)
*Granny Smith apple, walnut
and pomegranate salad (540 Kcal)*

Secret Smokehouse Smoked Salmon (CA)
Crème fraîche, lemon and parsley (235 Kcal)

King Oyster Mushroom Carpaccio (CA, VE)
*Walnuts, pickled shimeji mushrooms,
Parmesan shards and orange dressing (205 Kcal)*

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Mains

Line Caught Seabass (CA)
*Lobster ravioli with fennel purée,
white wine sauce and leeks (483 Kcal)*

Bouillabaisse (CA)
*Seabass, prawn, mullet, mussel
and saffron rouille (390 Kcal)*

Pan Roasted Côte de Beouf (CA)
*Flame grilled plum tomato, pickled walnut salsa verde
and thrice cooked chips (1286 Kcal)*
(For two people and carved at your table)

Forest Mushroom Risotto (CA)
*Herbs from the garden with truffle oil
and aged Parmesan (795 Kcal)*

Brixham Dover Sole, Grilled or Pan-Fried (CA)
Prepared at your table (368 or 495 Kcal)
(£10.00 supplement)

Crown of Wood Pigeon (CA)
*Braised leg bon bon, toasted barley and
autumn vegetable risotto and blackberry jus (867 Kcal)*

Beer Marinated Iberico Pork Fillet (CA)
*Bramley apple filled doughnut with fennel
and grain mustard (625 Kcal)*

Sides

£5.00 each

Hand Cut Chips (247 Kcal), Cornish New Potatoes (158 Kcal),
Rosemary Scented Creamed Potato (184 Kcal),
Roasted Cauliflower Cheese (118 Kcal), Green Beans (58 Kcal),
Dressed Leaf Salad (40 Kcal)