

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
£114.00 with pairing wines

Celeriac, Hazelnut and Truffle Soup (CA, V, GF*)
(189 Kcal)

Grüner Veltliner 'Loss', Rabl, 2022, Austria

Venison Scotched Cotswold Legbar Blue Egg (CA)
Red onion and sloe gin marmalade and pissenlit (408 Kcal)

Barolo Tortoniano Chiarlo, 2018, Italy

Roasted Stone Bass (CA)
*Sea vegetables, mussels with apple and cider cream
(589 Kcal)*

*Chenin Blanc, Old Vine, Raats, Stellenbosch, 2022,
South Africa*

Pear Tart Tatin Infused with Thyme (CA, V)
Roquefort ice cream and port reduction (895 Kcal)
*Coteaux De L Aubance, Trois Schistes, Montgilet,
2018, Loire, France*

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

Celeriac, Hazelnut and Truffle Soup (CA, V, GF*)
(189 Kcal)

Cured Chalk Stream Farm Trout (CA)
*Pickled cucumber salad, apple gel, purslane
and whipped horseradish (356 Kcal)*

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

Venison Scotched Cotswold Legbar Blue Egg (CA)
Red onion and sloe gin marmalade and pissenlit (408 Kcal)

Twice Baked Soufflé
with 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

Roasted Stone Bass (CA)
Sea vegetables, mussels with apple and cider cream
(589 Kcal)

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

Chargrilled 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)

Mushroom, Chestnut and Thyme Pithivier (CA, V)
Kohlrabi gratin and celeriac jus (795 Kcal)

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

Herb Roasted Black Leg Chicken Breast (CA)
Bacon jam with Madeira and mushrooms (767 Kcal)

Beer Marinated Rack of Iberico Black Pork (CA)
Bramley apple filled doughnut with fennel
and grain mustard jus (625 Kcal)

Sides

£5.00 each

Hand Cut Chips (247 Kcal), Creamed Potato (184 Kcal),
New Potatoes (158 Kcal), Kohlrabi Gratin (234 Kcal),
Roasted Cauliflower Cheese (118 Kcal), Dressed Leaf Salad (40 Kcal)