

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



Dinner Tasting Menu

£69.00 per person £114.00 with pairing wines

Shetland Mussel, Fennel and Saffron Soup (CA, GF) (463 Kcal)

Muscadet Sur Lie, Ch de Chasseloir, Loire, France, 2019

Seared Hand Dived Orkney Scallop (CA, GF*)
Tikka spices, samosa, lime chutney and yoghurt (371 Kcal)
Riesling, The Courtesan, Clare Valley, Australia, 2019

Saddle of Venison (CA)

Trompette mushroom dust, Jerusalem artichoke risotto, herbed salsify and green peppercorn jus (687 Kcal) Pinot Noir, Sanford, Santa Rita Hills, California, 2020

Yorkshire Rhubarb Soufflé (CA, GF) Stem ginger ice cream and raspberry sauce (188 Kcal) Tramin, Terminum Late Harvest Gewurztraminer, Italy 2020

Coffee and Petits Fours (CA) (185 Kcal)

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



A La Carte Menu

Two courses: £49.00 Three courses: £59.00

Starters

Shetland Mussel, Fennel and Saffron Soup (CA, GF) (463 Kcal)

Seared Hand Dived Orkney Scallop (CA, GF*) Tikka spices, samosa, lime chutney and yoghurt (371 Kcal)

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

Pressed Wiltshire Ham (CA, GF) Crispy potato, pineapple and quail egg with mustard frills (460 Kcal)

Twice Baked Isle of Mull Cheddar Soufflé (CA, V) Granny Smith apple, walnut and pomegranate salad (598 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)

STIRLING[®]S

Mains

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

Cornish Lemon Sole 'En Papillote' (CA, GF)

Cauliflower rice, tartare and Chablis butter sauce (498 Kcal)

(Presented and served at the table)

Chargrilled Chateaubriand (CA)
Winter truffle with Roscoff onion and Parmesan gratin,
green beans and thrice cooked chips (1309 Kcal)
(For two people and carved at your table)

Variegated Kale, Butternut and Blewit Mushroom Hand Raised Pie (CA, VE) Spinach gratin and celeriac jus (485 Kcal)

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

Herb Roasted Norfolk Chicken Breast (CA) Bacon jam with Madeira and January king cabbage (767 Kcal)

Saddle of Venison (CA)
Trompette mushroom dust, Jerusalem artichoke risotto,
herbed salsify and green peppercorn jus (687 Kcal)

Sides

£5.00 each

Thrice Cooked Chips (389 Kcal), Creamed Potato (184 Kcal), New Potatoes (158 Kcal), Creamed Spinach (189 Kcal), January King Cabbage (124 Kcal), Dressed Leaf Salad (40 Kcal)