

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

Pressed Wiltshire Ham (CA, GF)
*Crispy potato, pineapple, quail egg and
mustard and cress (460 Kcal)*
Menetou Salon Rouge, Pommerais, 'la Tour St Martin',
Dom Minchin, 2017

Wye Valley Asparagus (CA, VE)
*Fermented white, wild garlic pancake
and whipped plant based feta (263 Kcal)*
Single Estate Bacchus, New Hall, United Kingdom, 2021

Chalk Stream Farm Trout (CA)
*Wild nettle risotto, tapioca cracker,
wild flowers and crème fraîche (626 Kcal)*
Sauvignon Blanc, Tabali Talinay, Chile, 2020

Bitter chocolate tart (CA, V)
*Caramelised celeriac ice cream with rosemary anglaise,
celeriace crisps and caramelised hazelnuts (575 Kcal)*
Orange Muscat, Quady Essensia, California, 2021

Coffee and Petits Fours (CA) (185 Kcal)

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

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A La Carte Menu

Two courses: £49.00

Three courses: £59.00

Starters

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

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

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

Pressed Wiltshire Ham (CA, GF)
*Crispy potato, pineapple and quail egg with
mustard and cress (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)

Wye Valley Asparagus (CA, VE)
*Fermented white asparagus, wild garlic pancake
and whipped plant based feta (263 Kcal)*

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Mains

Chalk Stream Farm Trout (CA)
*Wild nettle risotto, tapioca cracker,
wild flowers and crème fraîche (626 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)

Malt and Beer Glazed Corn Fed Poussin (CA)
*Celerica purée, crispy shallot, morels
and chicken leg boulangère (826 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),
Jersey Royal Potatoes (158 Kcal), Creamed Spinach (189 Kcal),
Variegated Kale (135 Kcal), Dressed Leaf Salad (40 Kcal)

(CA) contains allergens (V) suitable for vegetarians (VE) suitable for vegans (GF) gluten free
(GF*) gluten free upon request. If you suffer from a food allergy or intolerance, please let a member of our team
know upon placing your order. All prices include VAT at the current rate. Adults need around 2000 Kcal a day.