

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

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 asparagus, 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,
celeriac 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.