

DINING DOMES

BY THE FOUNTAIN BRASSERIE

MEWES

CHARLES MEWES

Born in Alsace in 1858, trained under Jean-Louis Pascal at the École des Beaux-Arts and designer behind both clubhouses, The Ritz London, as well as private residences with Edwardians' opulent taste. The Woodcote Park we know today has a steel frame construction, similar to the one used by Mewès and Davis at Pall Mall.

DAVIS

ARTHUR JOSEPH DAVIS

Born in Kensington London in 1878 and studied at the École des Beaux-Arts, Paris in the 1890s. Davis was the interior designer of the London Ritz Hotel and both clubhouses, which introduced modern French comfort and luxury enabled by an innovative steel frame construction. In addition, at Woodcote Park, Mewès and Davis Architects installed modern conveniences, including an air filtration system, radiators and improved kitchen ovens.

Welcome to the Dining Domes at Woodcote Park.
Our aim is to provide a memorable and unique dining
experience where you can enjoy the outside inside.

Each Dome is equipped with a Bluetooth speaker so you
can personalise your own music and a button to call for
assistance whenever you need.

We hope you enjoy your meal.

The Fountain Brasserie Team

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Three courses £54.50

Starters

Lobster Bisque (CA, GF)

Brandy foam and flower petals (386 Kcal)

Royal Automobile Club Smoked Salmon (CA, GF)

Crème fraîche, capers and lemon (236 Kcal)

Grilled Artichoke Salad (CA, V, GF)

*Spinach, green lentil, radish, green pesto
and toasted pine nuts (381 Kcal)*

Duck Liver Parfait (CA, GF*)

Red onion and port gel, crispy sage and brioche roll (526 kcal)

Beetroot Carpaccio (CA, V, GF)

*Rocket, orange and blue cheese salad, toasted walnut
and balsamic dressing (399 kcal)*

(CA) contains allergens, (V) suitable for vegetarians, (VE) suitable for vegans, (VE*) vegan upon request, (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.

The Club is dedicated to sourcing all their ingredients responsibly, supporting local and regional suppliers and selecting the best available seasonal produce where possible. Our coffee is sustainably sourced from a Fairtrade supplier, roasting small batches.

All prices include VAT at the current rate. Adults need around 2000 Kcal a day.

Main Courses

Charred Crown Prince Curry (CA, VE, GF*)

Coconut rice, naan bread and toasted pumpkin seeds (489 Kcal)

Pan-Seared Pollock (CA, GF)

Crushed potato cake, green beans and citrus hollandaise (702 kcal)

Pan-Roasted Stone Bass (CA, GF)

Creamed potato, tenderstem broccoli and sauce vierge (885 kcal)

Fillet of Angus Beef (CA, GF)

*Grilled field mushroom, herb roasted tomato,
triple-cooked chips and béarnaise sauce (901 Kcal)*

Spiced Rump of Lamb (CA, GF)

*Confit potatoes with fenugreek and cumin,
yogurt and cucumber sphere and coriander salsa (626 kcal)*

Desserts

Granny Smith Apples and Calvados Mousse (CA, V)

*Spiced apple compote, cinnamon Breton and green apple sorbet
(529 Kcal)*

Sticky Toffee Pudding (CA, VE)

Vanilla ice cream and almond milk sauce (520 kcal)

Bitter Chocolate and Tonka Bean Crème Brûlée (CA, V)

Pistachio biscotti (613 kcal)

Apple Mille-Feuille (CA, V)

*Apple compôte, crème diplomat, caramel sauce and vanilla ice cream
(689 kcal)*

British and French Farmhouse Cheese (CA, V, GF*)

Wafers, grapes, dried fruits and chutney (979 Kcal)

Champagne and Sparkling Wines

		125ml	Bottle
0009	Forget-Brimont 1 ^{er} Cru, Brut, NV, France	£8.50	£46.00
4005	Pommery Brut, NV, France		£56.00
0017	Pol Roger Brut Réserve, NV, France		£67.00
0013	Club Forget-Brimont 1 ^{er} Cru, Brut Rosé, NV, France	£10.40	£56.00
4021	Louis Roederer Rosé Brut, 2015		£69.00
4050	Perrier-Jouët, Blason Rosé, Brut, NV, France		£99.00

White Wines

Refreshing, Citrus, Light

		175ml	250ml	Bottle
8080	Picpoul de Pinet, Sur Mer, Azan Languedoc, France, Organic, 2023	£9.60	£13.70	£40.00
8076	Beaujolais, Roche Noire, Dom. Gravatton, Burgundy, France, 2023			£43.00
0927	Alvarinho, Milagres, Quinta da Pedra, Minho, Portugal, 2019			£47.00

Dry, Herbaceous, Aromatic

0915	Gavi, Palas, Michele Chiarlo, Piedmont, Italy, 2023			£47.00
0388	Pouilly-Fumé, Firmin Dezat, Loire, France, 2024	£14.80	£20.90	£62.00

Full Flavoured, Nutty, Round

7064	Chablis 1 ^{er} Cru, Fourchaume, Simonnet-Febvre, France, 2023	£18.65	£26.65	£78.00
8079	Mâcon-Verzé, Dom Leflaive, Burgundy France, 2022			£102.00

All wines by the glass are being preserved using professional wine and Champagne preservation systems. Please note, vintages may occasionally vary. 125ml glass is also available upon request. Full Fountain Brasserie wine list is also available upon request. All prices include VAT at the current rate.

Red Wines

		175ml	250ml	Bottle
<i>Light, Crisp, Vibrant</i>				
4169	Pinotage, Olifantsberg, Western Cape, South Africa, 2022	£8.45	£12.00	£35.00
0930	Pinot Noir, Bella Elegance, Portugal, 2023	£10.20	£14.60	£37.50
5079	Fleurie, Château de Fleurie, Beaujolais, France, 2022			£53.50
<i>Warm, Spiced, Characterful</i>				
4406	Cahors, k-or Clos Troteligotte, South West France, 2021	£9.00	£14.10	£42.00
8090	Chianti Classico, Isole e Olena, Tuscany, Italy, 2021			£59.00
<i>Generous, Rich, Full Bodied</i>				
0842	Rioja Reserva, Viña Alberdi, La Rioja Alta SA, Spain, 2020	£13.90	£19.80	£53.50
8060	Brio, 2 nd of Château Cantenac Brown, Margaux, France, 2017			£95.00

Rosé Wines

		175ml	250ml	Bottle
4466	Pink Flamingo Rosé, Domaine Royal de Jarras, Sable de Camargue, France, 2022	£7.95	£12.05	£34.50
4423	‘Visione’, Irpinia Rosato, Feudi di San Gregorio, Italy, 2022			£37.00
4416	Rock Angel, Caves d'Esclans, Côtes de Provence, France, 2022			£65.00

Dessert Wines

			70ml	Bottle
1712	Semillon Botrytis, Berton Vineyard, Australia		£7.45	£31.00
1717	Orange Muscat 'Essensia', Quady, California, USA 2022		£10.40	£36.50
1714	Sauternes, Castlenau de Suduirault, Bordeaux, France, 2022		£15.45	£54.00



Woodcote Park, Epsom, Surrey KT18 7EW