

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

STIRLINGS⁷

A La Carte Menu

Two courses: £51.00

Three courses: £62.00

Starters

Lobster Bisque (CA)

Brandy and saffron cream (362 Kcal)

Duck Liver Parfait (CA)

*Red onion and port gel with crispy sage and
gingerbread waffle* (526 Kcal)

Cornish Mackerel Rillettes (CA)

Pickled cucumber carpaccio and Melba toast (421 Kcal)

Ballotine of Rabbit (CA)

Waldorf, tarragon with burnt apple purée (489 Kcal)

Woodcote Park Smoked Salmon (CA)

Crème fraîche, lemon and parsley (235 Kcal)

Whipped Feta and Quinoa Salad (CA, VE)

*Whipped plant based feta, orange and pomegranate quinoa,
saffron fennel and tahini dressing* (396 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.

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.

STIRLINGS⁷

Mains

Pan-Roasted Wild Sea Bass (CA)
*Smoked bacon, radicchio, runner beans, shallots
and red wine jus* (789 kcal)

Lardo-Glazed Peterhead Cod Loin (CA)
*Parsnip purée, verjus and spring onion sauce
finished with fennel pollen and allium flowers* (687 kcal)

Chargrilled Côte de Boeuf (CA)
*Pomme pie, braised gem, crispy shallot
and pickled mushroom* (795 kcal)
(For two people and carved at your table)

Balsamic Roasted Shallot Tarte Tatin (CA, VE)
*Endive, walnut, poached pear and plant-based
blue cheese salad* (389 Kcal)

Brixham Dover Sole, Grilled or Pan-Fried (CA) (368 or 495 Kcal)
(Prepared at your table, £12.00 supplement)

Roast Partridge Crown (CA)
*Braised leg cottage pie, Club smoked bacon jam, mushroom,
garlic and red wine purée with Madeira jus* (726 kcal)

Spiced Loin of Mutton (CA)
*Confit potatoes with fenugreek and cumin, yoghurt and
cucumber sphere with coriander salsa* (626 kcal)

Sides

£5.25 each

Thrice Cooked Chips (389 Kcal), Creamed Potato (184 Kcal),
Somerset Potatoes (195 Kcal), Curly Kale (126 Kcal),
Green Beans with Lemon and Nutmeg (145 Kcal),
Summer 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.

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.