

STIRLINGS⁷

A Celebration of the Wellington

Thursday 9 to Sunday 12 October

Main Course

Native Lobster Wellington (CA)

*Pickled lemon and lobster mousse, nori,
butter puff pastry and split lobster jus*

The exact origins of the name 'Wellington' are unclear, with a number of theories in circulation - all linking it to the first Duke of Wellington, the Battle of Waterloo victor.

One theory is simply that cooking meat and fish in a pastry shell made it easier for officers in The Duke's army to eat in the field, as a whole meal in one package. A variation of this is that the dish was popular in France, where it was known as 'en croûte'. When it made its way to Britain in the early 19th century it needed a British name, and what could be more British at the time than 'Wellington'?

If you have a food allergy, intolerance or sensitivity, please speak to a member of our team 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.