

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



Desserts and Cheese

Whisky Caramel and Chocolate Ganache (CA, V) Whisky ice cream and coffee (723 kcal)

Rich and Fruity Christmas Pudding (CA, V)

Brandy anglaise and bourbon vanilla ice cream (533 kcal)

Spiced Poached Quince (CA, V)

Mandarin, crème fraîche and eggnog foam (576 kcal)

Black Forest (CA, V)

Kirsch mousse, morello cherry, dark chocolate sponge
and vanilla bean ice cream (576 kcal)

Hot Apple Crumble Soufflé (CA, V) Blackberry sorbet and fresh egg custard (412 kcal)

Artist's Palette of Sorbets (CA, V) (545 kcal)

Artisan French and British Cheeses from the Cheese Trolley (CA) Savoury crackers, dried fruit and apple and ale chutney (664 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.