

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



A La Carte Menu

Two courses: £51.00 Three courses: £62.00

Starters

Spiced Parsnip Soup (CA, V)

Apple compote, parsnip crisp and coriander oil (289 kcal)

Duck Liver Parfait (CA)
Spiced ginger loaf, fig ketchup and roasted fig (526 kcal)

Beetroot Cured Salmon (CA) Horseradish crème fraîche, fried capers and parsley purée (476 kcal)

Royal Automobile Club Partridge (CA) Red cabbage coleslaw and paprika aioli (621 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.

STIRLINGS

Mains

Pan-Fried Fillet of Salmon (CA)
Tarragon and fennel velouté, lemon green beans,
salmon skin cracker topped with keta and
smoked salmon tartare (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)
Truffled woodland mushroom, Roscoff onion,
thrice cooked chips and Madeira jus (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, £13.00 supplement)

Roast Partridge Crown (CA)
Bonbon, Club smoked bacon jam, mushroom, garlic and red
wine purée with Madeira jus (726 kcal)

Norfolk Turkey 'Wellington' (CA)

Apricot and chestnut stuffing farce, pancetta encased in butter puff pastry, honey-roast parsnips and creamed Brussels sprouts (684 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)

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