

STIRLINGS⁷

A La Carte Menu

Two courses: £53.00 | Three courses: £65.00

Starters

Artichoke and English Watercress Soup

(CA, V, GF) (289 kcal)

Foie Gras

*Pressed foie gras terrine, peaches and
toasted brioche* (CA) (798 Kcal)

Smoked Salmon (CA, GF)

*Smoked in the Woodcote Park Kitchen,
served with crème fraîche, lemon and parsley* (235 Kcal)

Red Baby Gem

Onions and blue cheese dressing (CA, GF) (235 kcal)

Flavours of Native Lobster

Starter: £22.00 | Main Course: £56.00

Lobster Bisque

Tortellini and fennel (CA) (515 kcal)

Lobster Satay

Carrot and cucumber salad, pine nut sauce (CA) (350 kcal)

Lobster Omelette 'Arnold Bennett'

Smoked lobster and Parmesan glaze (CA) (660 kcal)

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Classic Lobster 'Thermidor'

*English mustard and tarragon glaze, Parmesan frites
and summer salad* (CA) (1450 kcal)

Spiced Native Lobster

*Potato and lime salad, alfonso mango salsa, mango and lime
gel and tempura claws* (CA, GF) (926 kcal)

Cold Poached Native Lobster

*Heirloom tomato essence, potato and pickled cucumber,
green basil oil* (CA, GF) (826 kcal)

STIRLING⁷S

Welcome to Stirling's, Woodcote Park's pre-mium 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

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Mains

Chargrilled Côte de Boeuf
*Watercress and Kitchen Garden radish, horseradish
and pickled walnuts* (CA) (795 kcal)
(For two people and carved at your table)
£48.00 per person

Line Caught Sea Bass, Pan-Seared
Carbonara leeks, confit tomato and Parmesan crisps
(CA) (789 kcal)

Summer Vegetable Risotto
*Peas, asparagus, spinach with ricotta-stuffed
courgette flower* (CA, V, GF) (725 kcal)

Brixham Dover Sole, Grilled or Pan-Fried
(CA) (368 or 495 Kcal)
(Prepared at your table, £13.00 supplement)

Squab Pigeon
*Stuffed breast, confit leg, English peas and beans,
Kitchen Garden herb broth* (CA) (826 kcal)

Sides

£5.25 each

Thrice Cooked Chips (389 kcal), Jersey Royal Potatoes (184 kcal),
Kitchen Garden Courgette with Lemon Butter (186 kcal),
Summer Bean Panaché (145 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.