DINING DOMES

BY THE FOUNTAIN BRASSERIE

MEWES

CHARLES MEWES

Born in Alsace in 1858, he trained under Jean-Louis Pascal at the École des Beaux-Arts and was the designer behind both clubhouses, The Ritz London and private residences reflecting Edwardian opulenance. The Woodcote Park we know today has a steel frame construction, similar to the one used by Mewès and Davis at Pall Mall.

DAVIS

ARTHUR JOSEPH DAVIS

Born in Kensington, London in 1878, he studied at the École des Beaux-Arts in Paris in the 1890s. Davis was the interior designer of the London Ritz Hotel and both clubhouses, introducing modern French comfort and luxury through innovative steel frame construction. At Woodcote Park, Mewès and Davis Architects also installed modern conveniences, including an air filtration system, radiators and improved kitchen ovens.

Welcome to the Dining Domes at Woodcote Park.
Our aim is to provide a memorable and unique dining experience, where you can enjoy the beauty of the outdoors in comfort.

Each Dome is equipped with a Bluetooth speaker, so you can choose your own music, and a button to call for assistance whenever you need it.

We hope you enjoy your meal.

The Fountain Brasserie Team

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Three courses £57.00

Starters

Woodland Mushrooms
Madeira and cream on brioche toast (CA, V) (626 kcal)

Secret Smokehouse Smoked Salmon
Crème fraîche, caperberries, lemon and parsley (CA, GF) (235 kcal)

Parma Ham, Chicory and Pear Salad
Deep-fried blue cheese (CA, V) (525 kcal)

Bellota Ham Croquettes
Roasted garlic aioli and chives (CA) (605 kcal)

Chicken Liver Parfait
Brioche bread, redcurrant and cornichon (CA) (580 kcal)

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(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.

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

Main Courses

Pan-Seared Sea Bass
Tabbouleh salad, salsa verde (CA, GF) (624 kcal)

Roast Halibut
Pea and potato cake and chive cream sauce (CA, GF) (720 kcal)

Pheasant 'Holstein'
Buttery chard, fried Burford Brown egg, capers and parsley (CA) (642 kcal)

Rib Eye Steak
Triple-cooked chips, grilled field mushroom and Béarnaise sauce (CA, GF) (1256 kcal)

Pumpkin and Sage Ravioli
Parmesan cream and spinach (CA, VE) (636 kcal)

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Desserts

St Clement's Posset
Lemon sorbet (CA, V) (426 kcal)

Sticky Toffee Pudding
Butterscotch sauce and vanilla ice cream (CA, V) (715 kcal)

Dark Chocolate Cremoso
Tonka bean mousse, praline and blackberry sorbet (CA, V) (580 kcal)

Madagascar Vanilla Cream Cheese
Victoria plum compote and Club honey ice cream (CA, V) (726 kcal)

Artisan French and British Farmhouse Cheeses
Savoury wafers, chutney and dried fruits (CA, V, GF) (644 kcal)*

Champagne and Sparkling Wines

		125ml	Bottle
0009	Forget-Brimont, Brut, NV, France	£8.80	£48.00
4127	Gusbourne Brut Réserve, Kent, England, 2021		£55.00
4117	R de Ruinart, Brut Réserve, NV		£66.00
0013	Forget-Brimont, Brut Rosé, NV, France	£10.70	£58.00
4129	Gusbourne Brut Rosé, Kent, England, 2019		£60.00
4050	Perrier-Jouët, Blason Rosé, Brut, NV, France		£105.00

White Wines

Refreshing, Citrus, Light		**175ml**	**250ml**	**Bottle**
8080	Picpoul de Pinet, Sur Mer, Azan Languedoc, France, Organic, 2024	£9.95	£14.25	£41.60
7006	Muscadet Sur Lie, Ch de Chasseloir, Loire, France, 2023			£32.25
1176	Chablis Coteaux de Fontenay Domaine Roy, Burgundy, France, 2022			£48.90
Dry, Herbaceous, Aromatic				
4344	Gruner Veltliner 'Loss', Rabl, Kamptal, Austria, 2025			£39.50
0388	Pouilly-Fumé, Firmin Dezat, Loire, France, 2025	£15.40	£21.75	£64.50
Full Flavoured, Nutty, Round				
7064	Chablis 1er Cru, Fourchaume, Simonnet-Febvre, France, 2024	£19.40	£27.70	£81.10
8079	Mâcon-Verzé, Dom Leflaive, Burgundy France, 2022			£106.10

All wines by the glass are being preserved using professional wine and Champagne preservation systems. Please note, vintages may occasionally vary. 125ml glass is also available upon request. Full Fountain Brasserie wine list is also available upon request. All prices include VAT at the current rate.

Red Wines

		175ml	250ml	Bottle
Light, Crisp, Vibrant				
4169	Pinotage, Olifantsberg, Western Cape, South Africa, 2021	£8.80	£12.50	£36.50
0930	Pinot Noir, Bella Elegance, Portugal, 2023	£10.60	£15.20	£39.00
5079	Fleurie, Château de Fleurie, Beaujolais, France, 2023			£55.65
Warm, Spiced, Characterful				
4406	Cahors, k-or Clos Troteligotte, South West France, 2021	£9.35	£14.65	£43.70
1013	Terres Fidèle, Côtes du Roussillon, France, 2020			£62.40
Generous, Rich, Full Bodied				
0842	Rioja Reserva, Viña Alberdi, La Rioja Alta SA, Spain, 2021	£14.45	£20.60	£55.65
8060	Brio, 2nd of Château Cantenac Brown, Margaux, France, 2017			£98.80

Rosé Wines

		175ml	250ml	Bottle
4466	Pink Flamingo Rosé, Domaine Royal de Jarras, Sable de Camargue, France, 2025	£8.25	£12.50	£35.90
4416	Rock Angel, Caves d'Esclans, Côtes de Provence, France, 2024/25			£67.60

Dessert Wines

		105ml	Bottle
1712	Semillon Botrytis, Berton Vineyard, Australia	£7.75	£32.25
1717	Orange Muscat 'Essensia', Quady, California, USA 2022	£10.80	£37.95
1714	Sauternes, Castlenau de Suduirault, Bordeaux, France, 2023	£16.05	£56.15



Woodcote Park, Epsom, Surrey KT18 7EW