



GRAND FINALE

CHAMPAGNE BAR

Served from 12pm until 10:30pm

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*Every moment at The Stage is celebrated with
joie de vivre, dressing our tables with our favourite
rarities and reserve Champagnes from the cellar.*

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended.
A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.

CHAMPAGNE BY THE GLASS 150ml

Brut

R de Ruinart Brut NV	18
Charles Heidsieck Brut Réserve NV	20
Ruinart Blanc de Blancs NV	28
Dom Pérignon Brut Vintage 2010	45

Rosé

Billecart-Salmon Brut Rosé NV	24
Pommery Apanage Rosé Brut NV	30

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CHAMPAGNE BY THE BOTTLE

Brut

R de Ruinart Brut NV	85
Charles Heidsieck Brut Réserve NV	90
Bollinger Special Cuvée Brut NV	95
Taittinger Prélude NV	100
Pol Roger White Foil Brut NV	100
Louis Roederer Brut Nature 2012	150

Blanc de Blancs

Veuve Fourny Vertus Blanc de Blancs, Premier Cru NV	90
Ayala Blanc de Blancs 2013	110
Deutz Blanc de Blancs 2012	125
Ruinart Blanc de Blancs NV	135
Charles Heidsieck, Blanc des Millénaires 2006	225

Prestige Cuvée

Dom Pérignon Brut Vintage 2010	280
Rare Millésime 2008	290
Krug Grande Cuvée NV	300
Louis Roederer Cristal 2009	350
Dom Pérignon Plénitude 2 2002	600
Louis Roederer Cristal 2002 Late Release	650

Rosé

Veuve Clicquot Rosé NV	115
Billecart-Salmon Brut Rosé NV	120
Laurent-Perrier Cuvée Rosé NV	130
Pommery Apanage Rosé Brut NV	140
Perrier-Jouët Belle Epoque Rosé 2012	360
Dom Ruinart Rosé 2004	400
Dom Pérignon Brut Rosé Vintage 2005	550

Magnum

Ruinart Blanc de Blancs NV	260
Dom Pérignon Brut Vintage 2004	600
Krug Grande Cuvée NV	675
Dom Pérignon Brut Rosé Vintage 1996	990

SNACKS

Nocellara and Halkidiki olives infused with
lemon verbena 3

Smoked almonds 3

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SIGNATURE PLATES

Champagne & salmon 16

Scottish salmon infused with Champagne
and citrus, served with mānuka Dijon dressing
and homemade blinis

Peppered calamari 12

Crispy squid with Gorgonzola dolce mayonnaise

Fritto misto di verdure 12

Courgette and aubergine frites with shichimi dust,
tahini and truffle yoghurt

CHARCUTERIE

16

**A selection of the finest European cured meat,
served with baguettini, salted French butter and
Dell 'Ami cornichons**

'Nduja

A soft, spicy Italian salumi with origins in the
Calabrian region

Sopressa Punta di Coltello

A sweet and delicate, lightly perfumed salami from
Friuli Venezia Giulia

Jamón Ibérico

The deep, rich and nutty ham of the iconic Iberian
pigs that roam the Iberian Peninsula between
Spain and Portugal

King Peter air-dried ham

A unique British iteration that is cold-smoked
over chestnut wood and spiced with black pepper
and juniper

An exquisite selection of iconic French cheese, served with truffled honey, Calabrian dottato fig and sourdough crisp breads

Reblochon Fermier

Beillevaire, Haute-Savoie, France

A soft, aromatic mountain cheese with earthy, savoury notes of hazelnut from the heart of the French Alps

Bleu d'Auvergne

Beillevaire, Auvergne, France

Originating in central France, Bleu d'Auvergne is a delicate blue with a mild buttery flavour, seasoned with a subtle hint of pepper

Tomme de Savoie

Beillevaire, Haute-Savoie, France

A semi-soft, sweet, nutty and earthy cheese from the mountainous Savoie region of north-western France

Sainte-Maure de Touraine Ash AOP

Jacquin, Poitou-Charentes, France

Notably one of France's finest goat's milk cheeses, the Sainte-Maure has a zesty and herbaceous flavour.