

THE STAGE

VEGANUARY COCKTAILS

Pekoe Old Fashioned

£16

Diplomático Reserva Exclusiva & Hennessy VS blend, orange pekoe tea & carrot syrup, Angostura & orange bitters

This reimagined twist on an oft-favoured after dinner drink lingers with sweet essence of carrot, notes of orange pekoe tea and a hint of smoke

Served with a carrot candy and champagne gel

~

Garden Margarita

£18

Gran Centenario tequila, sugar snap & peppermint tea syrup, yuzu bitter and Cointreau, topped with Veuve Clicquot Brut Yellow Label

First fashioned in Tijuana, the classic Margarita is taken to new heights in a delicate and vibrant take that introduces refreshing mint and elegance of Champagne

Served with sugar snap and tea powder

~

Chamomile & Lychee Martini

£18

Belvedere vodka, chamomile & lychee tea, Cocchi Rosa Vermouth & Kwai Feh Lychee liqueur blend, completed with Charles Heidsieck cordial

The Lychee Martini has been a favourite of the 'Neo Martinis' in London since the 1990s. The Stage elevates the original iteration with homemade tea and, of course, Champagne

Served with Japanese crème brûlée

~

Beet Virgin Mary

£11

Fresh tomato & passata blend, Ruby Queen beetroot juice and house Bloody Mary spice mix

The Virgin Mary enjoys a new shade of red with elegant earthy notes of beetroot, combined with our signature blend and spice mix for a pleasurable route to rejuvenation

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. All prices are inclusive of VAT.