

THE STAGE

CHAMPAGNE BAR

Programme

ACT ONE

CHAMPAGNE BREAKFAST

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GRAND FINALE

CHAMPAGNE BAR

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PETIT MAISON

~

RESERVE WINES & BEVERAGES



Please scan the QR code for allergen and dietary information.

ACT ONE

CHAMPAGNE BREAKFAST

Served from 8am until 10:30am

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*The morning scene at The Stage begins
with our Champagne Breakfast,
accompanied by our à la carte menu.*

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.

Adults require around 2000 kcal per day

À LA CARTE

<i>Le Petit-Déjeuner Anglais</i>	28
Traditional English breakfast with fried free-range eggs, smoked sweet-cured streaky bacon, Cumberland sausage, sautéed mushrooms, roasted vine tomatoes, hash browns and baked beans (1150 kcal)	
<i>Recommended Champagne</i>	
Gusbourne Blanc de Blancs 2020	18
<i>Le Bénédicte</i>	16
Poached eggs, crispy pancetta and truffle hollandaise on toasted muffin (1241 kcal)	
<i>Recommended Champagne</i>	
Veuve Clicquot Yellow Label Brut NV	20
<i>Saumon Fumé</i>	18
Hot smoked salmon on toasted sourdough with creme fraiche, cucumber and soft-boiled egg (304 kcal)	
<i>Recommended Champagne</i>	
Billecart-Salmon Brut Rosé NV	25
<i>Brocoli Violet</i>	14
Purple sprouting broccoli and spiced fried eggs with lime yoghurt, cumin and chilli on toasted sourdough v (652 kcal)	
<i>Recommended Champagne</i>	
Dom Pérignon Brut Vintage 2017	70
<i>Crêpe Soufflée</i>	12
Buttermilk pancakes with your choice of two sides: berry compote, crème Chantilly, Canadian maple syrup, crispy pancetta, chocolate crème v (232 kcal)	
<i>Recommended Champagne</i>	
Veuve Clicquot Yellow Label Brut NV	20

Adults require around 2000 kcal per day

LOOSE LEAF TEA

6

<i>Black</i> (0 kcal)	
Orange Pekoe	
Assam Hattialli Second Flush	
Darjeeling First Flush	
English Breakfast	
The Staunton Earl Grey	
<i>Green</i> (0 kcal)	
Green Sencha	
Jasmine Pearls	
<i>White</i> (0 kcal)	
White Peony	
Silver Dawn	
Spring White	
<i>Oolong</i> (0 kcal)	
Li Shan	
<i>Herbal</i> (0 kcal)	
Peppermint Infusion Herbal	
Ginger and Lemon	
Tropical Punch	
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COFFEE SELECTION	6
Americano (0 kcal)	
Latte (100 kcal)	
Decaffeinated (0 kcal)	
Espresso (0 kcal)	
Cappuccino (94 kcal)	
Double espresso (0 kcal)	6.75
Matcha latte (81 kcal)	7
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JUICES	5.95
Fresh orange (96 kcal)	
Fresh apple (220 kcal)	
Fresh grapefruit (97 kcal)	
Cranberry (113 kcal)	
Tomato (36 kcal)	

ACT TWO

CHAMPAGNE AFTERNOON TEA

Served from 12:30pm until 4pm
Monday to Sunday

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Savour a set of seasonal sandwiches made using local produce, fresh scones and our handcrafted patisseries, challenging the traditional flavours and feel associated with the season.

Curated by our executive chefs, the experience is served with exclusive loose leaf teas from the world's finest estates, with an optional recommendation of Champagne from our favourite maisons.

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AFTERNOON TEA

Per Guest

Champagne Afternoon Tea

75

served with a glass of Veuve Clicquot Yellow Label Brut NV

Rosé Champagne Afternoon Tea

80

served with a glass of Billecart-Salmon Brut Rosé NV

Vintage Champagne Afternoon Tea

120

served with a glass of Dom Pérignon Brut Vintage 2017

Stay Sparkling Afternoon Tea

65

served with a glass of Wild Idol, Alcohol Free Sparkling White

Traditional Afternoon Tea

59

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SOMMELIER'S CHOICE

Glass Bottle

Veuve Clicquot Yellow Label Brut NV 20 105

Charles Heidsieck Brut Réserve NV 21 110

Billecart-Salmon Sous Bois Brut NV 25 125

Ruinart Blanc de Blancs NV 32 175

Billecart-Salmon Brut Rosé NV 25 125

Dom Pérignon Brut Vintage 2017 70 395

Gusbourne Blanc de Blancs 2020 18 90

Wild Idol, Alcohol Free Sparkling White 12 62

Champagnes and English sparkling wine by the glass are served in 125ml measures.

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AMUSE-BOUCHE DU JOUR

Chef's choice

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TRADITIONAL SANDWICHES

Cornfed chicken

with caramelised onion and truffle tarragon on onion bread (178 kcal)

Sweet paprika cured salt beef

with pickled cornichons and chive Pommery mustard on brioche (434 kcal)

Adults require around 2000 kcal per day

Coronation duck egg

on tomato bread (375 kcal)

Smoked salmon and Cornish crab

with yuzu crème fraîche on brown bread (212 kcal)

Baby cucumber

with dill and mint labneh on white bread (148 kcal)

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PLAIN AND SULTANA SCONES

Freshly baked from The Londoner bakery, served with Cornish clotted cream, homemade strawberry preserve and lemon curd v (Plain scone 101 kcal. Sultana scone 115 kcal)

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PÂTISSERIES FROM THE TROLLEY

A choice of two artisanal delicacies

Black truffle

Burrata cream paired with tangy grapefruit and delicate truffle sponge (330 kcal)

Dolce caramelia

Caramel cheesecake nestled within a velvety caramelia mousse, finished atop a crisp pain de gene (359 kcal)

Raspberry, lychee and matcha

A bright, tart balance of crisp raspberry, silky lychee cream and delicate matcha mousse (322 kcal)

Cherry, limoncello and pistachio tart

Cherry confit rests on pistachio dacquoise, topped with zesty limoncello gel and rich pistachio crème (324 kcal)

Battenberg

A refined twist on a classic: orange and cranberry sponge wrapped around mandarin and pepper jam v (347 kcal)

Chocolate and blood orange layer

Moist chocolate sponge layered with crunchy ganache, smooth chocolate mousse and blood orange crèmeux v (372 kcal)

THE RESERVE TEA CELLAR

BLACK (0 kcal)

English Breakfast

According to legend, this full-bodied black tea owes its popularity to Queen Victoria, who is said to have enjoyed the blend with breakfast. English Breakfast produces a dark-amber cup boasting a malty flavour with a refreshing hint of citrus.

Please allow a brewing time of 4-5 minutes

Pedro Orange Pekoe

A single estate-grown black tea at an elevation of 5,600 feet on the Pidurutalagala Mountain in Nuwara Eliya. This is a seasonal pick from tea bushes of more than 100 years of age. A tea of choice for connoisseurs, who prefer the larger leafy variety of Orange Pekoe teas from Pedro, with their soft, smooth and highly aromatic flavour profile.

Please allow a brewing time of 4 minutes

Assam Hattialli

Extremely beautiful, exceptionally tippy, these tea leaves produce an enticing cup with a classically 'Assam' malty character and a delicious aroma. Takes milk and a touch of sugar wonderfully.

Please allow a brewing time of 5 minutes

Darjeeling First Flush

This complex first flush tea is produced at the high elevation of Singbuli Estate above the Dudhia River. Selected for the remarkable character of its terroir, Singbuli is nestled in the foothills of the Himalayas and welcomes the arrival of spring with its most treasured harvest. It produces a golden and delicately aromatic liquor, with floral notes, hints of fruit and a gentle sweetness.

Please allow a brewing time of 4 minutes

The Staunton Earl Grey

Based on an authentic 18th century Chinese recipe observed by The East India Company's botanist Sir George Staunton, this fine Sri Lankan black tea blends the best Neroli and Bergamot oils to create a distinctive Earl Grey. With an exceptional aroma and flavour profile, this tea is light, sweet, floral and delicate – a deliciously fragrant cup. Medium-bodied and vibrant, the elegant aromatic flavours of Neroli and Bergamot give a sweet and citrusy note.

Please allow a brewing time of 3-4 minutes

WHITE (0 kcal)

White Peony

Our White Peony blend is an aromatic and refreshing cup with sweet notes of honey. A rare and truly memorable white tea worth savouring, with a second brew revealing a new depth of flavour.

Please allow a brewing time of 4 minutes

Please allow a brewing time of 5 minutes for your second brew

Silver Dawn

These delicate tea buds remain tender thanks to the gentle mists which shroud the Namunukula Mountain in Sri Lanka, before being collected by expert pickers using a velvet cloth to hold the tea buds, thus preserving the characteristic silvery white fur. The tea has a sweetish background and a flavour that lingers long on the palate, blended with precious Persian saffron to further enhance the soft sweetness of the cup.

Please allow a brewing time of 3-4 minutes

Spring White

Sandakphu is the highest habitable point in the Ilam district, located in Nepal's far eastern corner. From the new growth of the spring season's first flush, this tea consists solely of the silvery, fine tippy leaf and bud. A sweet flavour and flowery aroma with a soft lingering sweetness.

Please allow a brewing time of 3-4 minutes

GREEN (0 kcal)

Green Sencha

A unique flavour, owing to its fine spring-plucked leaves, steamed in the traditional Japanese style. The fresh steam preserves the dark tone and antioxidant-rich quality of the leaves and makes this blend a particularly refreshing choice first thing in the morning.

Please allow a brewing time of 3 minutes

Jasmine Pearls

The Jasmine Pearls expression is made from young green tea leaves from Lu-Cha in the Chinese Fujian province. Unopened night-blooming Jasmine flowers are placed with the tender leaves, gradually infusing them with their beautiful aromas. Jasmine Pearls unfurl during brewing to reveal the whole green leaf along with the sweet and fragrant flavour.

Please allow a brewing time of 3 minutes

OOLONG (0 kcal)

Li Shan

Grown on Li Shan, or 'Pear Mountain', on one of the world's highest tea plantations, Taiwan's most celebrated oolong tea is produced just twice a year in very small quantities. With floral and fruity notes peeking through, this liquor has a rich and rounded finish, to be enjoyed throughout the day.

Please allow a brewing time of 3-4 minutes

HERBAL (0 kcal)

English Peppermint Infusion

Officers and sailors of The East India Company would famously brew peppermint leaf as a herbal digestive on long voyages. This blend is made from the finest and celebrated English Mitcham dark peppermint leaves – evoking a pure, pleasant and invigorating natural taste.

Please allow a brewing time of 3 minutes

Ginger and Lemon

Selected for their exceptional quality, ginger, lemongrass, and lemon peel are expertly blended by Newby Tea Masters. With its spicy notes of ginger and refreshing citrus, this tea offers an aromatic, spicy infusion with a refreshing citrus finish.

Please allow a brewing time of 4 minutes

Tropical Punch

This white tea herbal infusion is blended with hibiscus, which is high in antioxidants and reputed to have many positive health benefits. The addition of rosehip and orange peel creates a thirst-quenching infusion with a smooth and pleasant aroma, a deliciously fruity taste and striking reddish tint.

Please allow a brewing time of 4-5 minutes



GRAND FINALE

CHAMPAGNE BAR

Served from 12pm until 10pm

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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.*

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CHAMPAGNEGlass
125mlGlass
125ml***Brut*****Veuve Clicquot Yellow Label Brut NV**

20

Made with up to 45% reserve wines, this Champagne offers depth and body, with notes of pear, apple, peach, mandarin, and grapefruit. Pastry aromas of brioche, croissant, and vanilla complete the profile.

Charles Heidsieck Brut Réserve NV

21

A rich blend of mango, apricot, plum, and dried fruits on the nose, with notes of nougat, cherry, and praline on the palate. Fermented in stainless steel, with 5–10% aged in old Burgundy barrels, and up to 40% reserve wines aged for as long as 10 years.

Billecart-Salmon Sous Bois Brut NV

25

Richly textured and layered, with notes of baked apple, citrus, toasted nuts, and spice. Full oak vinification adds vanilla and toast, leading to a creamy, refined finish.

Dom Pérignon Brut Vintage 2017

70

The 2017 is the deeper and more structurally endowed wine, unfurling from the glass with a complex bouquet of orange peel, dried apricot and burnt buttered toast, nuances of dried flowers, toasted hazelnut and cacao bean, all strongly singed with the house's signature smoky reduction. On the palate, it is full-bodied and concentrated, with a rich core of fruit and a soft mousse.

Blanc de Blancs**Ruinart Blanc de Blancs NV**

32

Made from 100% Chardonnay for a bright, fresh expression from this iconic Maison, with vibrant aromas of lemon, pear, and peach, layered with white flowers and subtle spice. The palate offers citrus and tropical fruits, leading to a long, elegant finish.

Rosé**Billecart-Salmon Brut Rosé NV**

25

Delicate and refined, with aromas of wild strawberry, raspberry, and citrus, complemented by floral notes and a hint of spice. The palate is fresh and elegant, finishing with a silky, balanced character.

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SPARKLING WINEGlass
125ml**Gusbourne Blanc de Blancs 2020**

18

Bright aromas of lemon, orange peel, green apple, and pear lead the nose. The palate is focused and elegant, with citrus, white peach, and orchard fruits layered over roasted nuts, brioche, and lemon meringue. A fresh, linear mouthfeel finishes with zesty minerality.

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NON-ALCOHOLICGlass
125ml**Wild Idol, Sparkling White**

12

A non-alcoholic sparkling wine crafted from carefully harvested and pressed grapes, with the juice chilled for up to 12 months to prevent fermentation. Aromas of green apple, white peach, and melon lead to a fresh finish of strawberry sorbet and rhubarb.

CHAMPAGNE	Bottle		Bottle
<i>Ayala</i>			
Ayala Blanc de Blancs 2016	140		
<i>Billecart-Salmon</i>			
Billecart-Salmon Brut Rosé NV	125		
Billecart-Salmon Sous Bois Brut NV	125		
<i>Bollinger</i>			
Bollinger Special Cuvée Brut NV	120		
<i>Charles Heidsieck</i>			
Charles Heidsieck Brut Réserve NV	110		
Charles Heidsieck, Blanc des Millénaires 2014	225		
<i>Deutz</i>			
Deutz Blanc de Blancs 2016	155		
<i>Dom Pérignon</i>			
Dom Pérignon Brut 2002			475
Dom Pérignon Brut 2009		Magnum	850
Dom Pérignon Brut 2017			395
Dom Pérignon P2 Brut 2000			700
Dom Pérignon P2 Brut 2002			850
Dom Pérignon P2 Brut 2004			750
Dom Pérignon Rosé 1998		Magnum	1500
Dom Pérignon Rosé 2000			700
Dom Pérignon Rosé 2008			600
<i>Krug</i>			
Krug Grande Cuvée MV			450
Krug Grande Cuvée MV		Magnum	800
<i>Laurent-Perrier</i>			
Laurent-Perrier Cuvée Rosé NV			150
<i>Louis Roederer</i>			
Louis Roederer Cristal 2014			600
<i>Perrier-Jouët</i>			
Perrier-Jouët Belle Epoque Rosé 2012			360

Our vintages may vary and if so, a suitable alternative will be recommended.

CHAMPAGNE Bottle

Pol Roger

Pol Roger White Foil Brut NV 110

Pommery

Pommery Apanage Rosé Brut NV 155

Piper-Heidsieck

Rare Millésime 2008 275

Ruinart

Dom Ruinart Rosé 2007 500

Ruinart Blanc de Blancs NV 175

Ruinart Blanc de Blancs NV Magnum 320

Ruinart R de Ruinart Brut NV 130

Ruinart Rosé NV 170

Taittinger

Taittinger Prélude NV 120

Veuve Clicquot

Veuve Clicquot Rosé NV 120

Veuve Clicquot Yellow Label Brut NV 105

Veuve Fourny

Veuve Fourny Vertus Blanc de Blancs,
Premier Cru NV 100

ENGLISH SPARKLING WINE Bottle

Balfour

Balfour Brut Rosé 2017 120

Balfour Skye's Blanc de Blancs 2014 95

Gusbourne

Gusbourne Blanc de Blancs 2020 90

Gusbourne Rosé 2020 95

Nyetimber

Nyetimber 1086 Prestige Cuvée Rosé 2010 250

Nyetimber Blanc de Blancs 2016 120

Nyetimber Classic Cuvée NV 95

Nyetimber Rosé NV 100

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NON-ALCOHOLIC

Wild Idol, Sparkling White 62

SNACKS

Marinated olives infused with chilli, lemon and coriander v (72 kcal) 6

Smoked almonds v (331 kcal) 5

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SMALL PLATES

Served from 12pm until 10pm

Yellowfin tuna carpaccio 19

Dressed in truffle-infused lime, Pink Lady apple, lemon crème fraîche and a touch of green Tabasco (261 kcal)

Beer-battered chips 10.25

Delicately seasoned and fried until golden and crisp, served with curry sauce v (667 kcal)

Jamón ibérico and Manchego croquettes 14

With jalapeño mayonnaise (820 kcal)

Salt & pepper squid 14.50

Flash-fried until crisp and golden, tossed with cayenne pepper, garlic and fresh chillis for a kick (434 kcal)

Fritto misto di verdura 13

Courgette and aubergine frites with shichimi dust, tahini and truffle yoghurt v (458 kcal)

Southern spiced wings 13.25

Classic fried chicken wings tossed in a Southern-style spice blend for a subtle and satisfying kick (485 kcal)

CHARCUTERIE

16

A selection of the finest European cured meat, served with baguettini, salted French butter and Dell 'Ami cornichons (323 kcal)

Nduja

A soft, spicy Italian salami 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

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ARTISAN CHEESE

17

An exquisite selection of iconic Artisanal cheeses, served with truffled honey, Calabrian dottato fig and sourdough crisp breads (419 kcal)

Yarlington

Cotswold, United Kingdom

A rich, full-bodied cheese with buttery depth, gentle earthiness, and notes of baked apple and warm spice

Cashel Blue

Ireland, United Kingdom

Ireland's first farmhouse blue cheese, handcrafted from cow's milk in County Tipperary, known for its creamy texture, mild blue character, and elegant balance of buttery richness and gentle tang

Isle of Mull

Scotland, United Kingdom

A semi-soft, sweet, nutty and earthy cheese, celebrated for its dense, crumbly texture and bold character with savory depth, gentle sharpness

Sainte-Maure de Touraine AOP

Jacquín, Poitou-Charentes, France

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

SIGNATURE DISHES

Served from 12pm until 10pm

Steak tartare

Hand-cut raw beef fillet with cornichons, Dijon, lemon zest, cultured sour cream and creamy Oscietra caviar (213 kcal)

19

House Caesar

Romaine lettuce with house-made Caesar dressing, Parmesan, microplaned egg and crouton crisps (324 kcal)

15

Also perfect with

Chicken (469 kcal)

18

Prawns (443 kcal)

21

Rigatoni alla vodka blanc

Perfectly al dente rigatoni with 'nduja infused cream, mascarpone, and Parmesan (385 kcal)

23

The Stage Club

With Corn-fed chicken, spicy bacon mayonnaise, baby spinach dressed with truffle and lime, French fries and fried free-range egg (1624 kcal)

26

Wild mushroom risotto

Creamy risotto of wild mushrooms, Italian hard cheese and black truffle v (942 kcal)

24

DESSERTS

Warm Valrhona chocolate fondant

Decedent chocolate fondant with a molten centre, served with Tahitian vanilla ice cream v (523 kcal)

12

Strawberries & cream

Seasonal strawberries with pistachio and knafeh crunch, pistachio crémeux and Bahibe milk chocolate cream (279 kcal)

13

CHAMPAGNE COCKTAILS

Our signature cocktails are inspired by the 19th century Aesthetic Movement's view on beauty – one that requires no justification, celebrating sensual and visual qualities above everything else. Each cocktail is blended with expressions of Champagne and tea to create smooth drinks with herbal complexities.

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1729 18
Saffron gin, Acqua di Cedro, ginger and lemongrass tea, Liquore al Finocchietto

In 1729, Ruinart became one of the world's first Champagne houses. Raising a glass to the renowned maison, this twist on a London Mule will conjure flavours of the orient with sharp notes and fiery ginger.

Served with a Ruinart Blanc de Blancs NV and mānuka honey foam

Violette 18
Gran Centenario tequila, jasmine tea syrup, yuzu, Charles Heidsieck cordial

First imagined in Tijuana, the Margarita is a beautiful contrast of powerful tequila and sharp lime. Our Violette is a visual spectacle, featuring layers of complexity and hints of Mexico and Japan.

Bordeaux Manhattan 18
Balvenie DoubleWood 12 year, Woodford Reserve, Staunton Earl Grey and Champagne syrup, Choco-cherry, Maraschino liqueur, barrel-aged bitters

First served at a dinner of Lady Randolph Churchill in 1870s Manhattan, our mixologists have studied the eponymous cocktail and infused the terroirs of Bordeaux to create an elegant balance with notes of bitter cherry.

Served with Bordeaux and cherry jelly

Bombay Chai Sour 18
Sazerac Rye whiskey, Bombay Chai tea, alchermes liqueur, lemon, Veuve Clicquot Yellow Label

The origins of all tea, Indian chai is deliciously fragrant and warm. The Bombay Chai Sour harmonises the spice of The East India Company's Bombay Chai blend with depth of rye whiskey, sharp notes of citrus and a peated Islay aroma to finish.

Served with Laphroig perfume

La Première 18
Discarded Grape Skin Chardonnay vodka, First Romance tea, Cocchi Rosa vermouth, hibiscus and green tea liqueur, Charles Heidsieck cordial

We are premiering a delicate and floral twist on the classic Martini at The Stage with elegance of hibiscus and notes of exotic mango and strawberry tea.

Served with a handpicked white flower of the season

Bellini au Thé 20
Hendrick's gin, Earl Grey peach tea, RinQuinQuin, Billecart-Salmon Brut Rosé NV

The original Bellini was born in Harry's Bar in Venice with a flute of peach purée and prosecco. Our take on this iconic classic blends a herbaceous spirit with reimagined peach for depth of flavour, finished with a blushing top of Rosé Champagne.

Served with golden peach jelly and hibiscus perfume

Dominicana 18
Brugal 1888 Doblemente Añejado rum infused with tonka beans, Champagne cordial, Darjeeling & smoked almond, Cointreau, Veuve Clicquot Yellow Label

The Mai Tai was first served in the 30s by Donn Beach at Don The Beachcomber Bar and was popularised a decade later at the iconic Trader Vic's. Our take reimagines the flavours with smoked almonds, Champagne and Darjeeling tea to create an aromatic expression.

Champagne Old Fashioned 22
Macallan Double Cask 12 year, Maker's Mark, Champagne & white oolong cordial, umami bitter blend

One of the oldest and arguably most iconic cocktails, the Old Fashioned has stood the test of time, with the first recorded recipe dating to 1833. The Stage pays homage to the classic recipe, elevated with Champagne and white oolong for a touch of opulence.

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NON-ALCOHOLIC
Champagne Vierge 12
Milk-washed grape juice, citrus, quinine, soda, Champagne foam

Our in-house expression of Champagne recreates the tart notes and sparkling sensation of many of the region's young vintages, topped with a delicate foam.



PETIT MAISON

The Stage has curated a selection of four Champagnes to support the independent maisons of the region. Each has been carefully chosen to represent its rare and unique expressions, resulting from centuries-old traditions and innovative methods.

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PETITE MAISON

Alexandre Bonnet Blanc de Noirs Brut

85

Nurturing the vines planted by his grandfather in 1934, Alexandre Bonnet has developed a truly modern expression of Champagne with some of Les Riceys' most exquisite pinot noir grapes.

Gosset Grande Réserve Brut

110

Founded in 1584, Gosset is the oldest wine house in Champagne. Known for sourcing its grapes almost entirely from premier cru and grand cru vineyards, its exceptional quality Champagnes are aged in dark cellars for four to ten years.

Henri Giraud Esprit Nature

115

Settling permanently in Ay-Champagne in the beginning of the 17th century, the Giraud family has developed a unique iteration by using small oak barrels from the Argonne forest, bringing out distinctive mineral qualities.

Vouette et Sorbée Fidèle Blanc de Noirs

120

One of the only certified biodynamic producers in the region, Vouette et Sorbée's five-hectare estate is planted on Kimmeridgian and Portlandian soil, the former producing sensational limestone Blanc de Noirs that are rich and complex with notes of peach, apricot and pear.



RESERVE WINES AND BEVERAGES

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WINE

Glass

White Wine

175ml

Custodia`Custoza Superiore Bianco (Manzoni Bianco, Trebbiano, Chardonnay) Cantina di Custoza, Veneto, Italy 2024	12
Stellenrust 60 Barrel Fermented (Chenin Blanc) Stellenbosch, South Africa 2024	15
Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte, Italy 2024	18
Chablis, La Chablisienne, La Sereine (Chardonnay) Burgundy, France 2019	20
Sancerre, Les Collinettes, Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2024	22
Meursault, Domaine Latour-Giraud (Chardonnay) Cuvée Charles Maxime Côte de Beaune, France 2023	35

Rosé Wine

Viña Echeverría Rosé (Cabernet Franc) Valle de Curicó, Chile 2024	12
Whispering Angel Rosé, Château d'Esclans (Grenache, Cinsault, Vermentino) Côtes de Provence, France 2025	18

Red Wine

175ml

La Cavea (Merlot, Pinot Noir) Veneto 2024	12
Dandelion Vineyards Lionheart of the Barossa` (Shiraz) Barossa Valley, Australia 2023	15
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2024	18
Bourgogne Pinot Noir Sylvain Debord (Pinot Noir) Burgundy, France 2023	20
La Rioja Alta S.A. Rioja Reserva, 'Viña Ardanza' (Tempranillo) Rioja, Spain 2019	23
Amarone della Valpolicella, Brolo Dei Giusti (Corvina Veronese, Rondinella, Corvinone) Veneto, Italy 2013	35

*All glasses are served in a measure of 175ml,
while 125ml is available upon request*

Our vintages may vary and if so, a suitable alternative will be recommended.

WINE

Bottle

White Wine

Custodia Custoza Superiore Bianco (Manzoni Bianco, Trebbiano, Chardonnay) Cantina di Custoza, Veneto, Italy 2024	48
Vermentino 'Timo' (Vermentino) San Marzano, Italy 2024	52
Stellenrust 60 Barrel Fermented (Chenin Blanc) Stellenbosch, South Africa 2024	60
Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte, Italy 2024	70
Chablis, La Chablisienne, La Sereine (Chardonnay) Burgundy, France 2019	81
Sancerre, Les Collinettes Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2024	90
Blank Canvas, Reed (Chardonnay) Marlborough, New Zealand 2020	95
Sancerre 'La Grande Châtelaine' (Sauvignon Blanc) Joseph Mellot, Loire Valley, France 2023	100
Pinot Gris, Grossi Laue, Hugel (Pinot Gris) Alsace, France 2012	140
Meursault, Domaine Latour-Giraud (Chardonnay) Cuvée Charles Maxime Côte de Beaune, France 2023	150
Puligny-Montrachet 1er Cru Domaine Alain Chavy 'Les Champs Gains' Côte de Beaune, France 2018	200

Rosé Wine

Viña Echeverría Rosé (Cabernet Franc) Valle de Curicó, Chile 2024	48
Whispering Angel Rosé, Château d'Esclans (Grenache, Cinsault, Vermentino) Côtes de Provence, France 2025	72
La Chapelle, Château la Gordonne (Grenache, Syrah) Côtes de Provence, France 2021	90

Red Wine

La Cavea (Merlot, Pinot Noir) Veneto, Italy 2024	48
Cabaletta, Tenute Fiorebelli (Corvina, Rondinella, Cabernet Sauvignon) Veneto, Italy 2024	52
Dandelion Vineyards Lionheart of the Barossa` (Shiraz) Barossa Valley, Australia 2023	60
Saint Clair Family Estate 'Origin' (Pinot Noir) Marlborough, New Zealand 2022	65
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2023	72
Bourgogne Pinot Noir Sylvain Debord (Pinot Noir) Burgundy, France 2023	81
Closerie de Vaudieu, Chateaneuf-du-Pape Chateau de Vaudieu (Grenache, Syrah, Cinsault) Southern Rhone, France 2021	90
La Rioja Alta S.A. Rioja Reserva, 'Viña Ardanza' (Tempranillo) Rioja, Spain 2019	98
Château Tour de Capet, Grand Cru (Cabernet Franc, Merlot) Saint-Émilion, France 2019	110
Amarone della Valpolicella, Brolo Dei Giusti (Corvina Veronese, Rondinella, Corvinone) Veneto, Italy 2013	150
Nuits-Saint-Georges 1er Cru Les Damodes, Remoissenet Père & Fils (Pinot Noir) Côte de Nuits, France 2018	200

SPIRITS

Vodka

	50ml
Belvedere	13
Tito's Handmade	14
Haku	14
Discarded Grape Skin Chardonnay	14
Grey Goose	14
Mamont	14
Belvedere Single Estate Rye Smogóry Forest	16
Stoli Elit	22
Grey Goose Altius	30

Gin

Bombay Sapphire	13
Portobello Road No.171 London Dry	14
Sipsmith	14
Bottega Bacûr	14
Roku	14
Mirabeau	14
Hendrick's Orbium	14
Boatyard Double	14
Sipsmith V.J.O.P	14
Plymouth Dry	14
Monkey 47	14
Fords London Dry	14
No.3 London Dry	14
Tarquin's Rhubarb & Raspberry	14
Copper Head	14
Hendrick's	14
Hendrick's Flora Dora	14
St. George Terroir	16

50ml

Chilgrove Bluewater Edition	16
Gin Mare	16
Salcombe, Start Point	16
Nordes Atlantic Galician	16
Tanqueray 10	16
Oxley	18
Sharish Blue Magic	18

Rum

Bacardi Carta Blanca	13
Havana 3 year	14
El Dorado 3 year	14
Brugal 1888 Doblemente Añejado	14
Diplomático Planas	14
Black Tot Finest Caribbean	14
Diplomático Exclusiva	14
Black Tot	14
El Dorado 15 year	16
Eminente Reserva 7 year	18
Black Tot, Master Blender's Reserve 2024 Edition	25
Ron Zacapa Centenario XO	25

Cognac

Courvoisier VS	13
Hennessey VS	14
Hine Antique XO	30
Rémy Martin XO	30
Hennessey XO	35
Hennessey Paradis	175
Louis XIII	325

<i>Tequila & Mezcal</i>	<i>50ml</i>
Olmecca Altos Plata	13
Gran Centenario	14
VIVIR Blanco	14
Patrón Silver	14
VIVIR Reposado	14
Ocho Blanco	14
Ocho Reposado	14
Casamigos Blanco	14
Los Siete Misterios Doba-Yej Mezcal	14
Patrón Reposado	16
Ilegal Joven Mezcal	16
Don Julio Blanco	16
Patrón Añejo	20
Clase Azul Plata	25
Clase Azul Reposado	40
Patron El Alto Reposado	40
Don Julio 1942 Añejo	40

<i>Scotch Whisky</i>	<i>50ml</i>
Single Malt	
Glenmorangie 12 year	13
Glenfiddich 12 year	14
Laphroaig 10 year	16
Balvenie Double Wood 12 year	16
Talisker Port Ruighe Port Finish	18
Dalwhinnie 15 year	18
Macallan Double Cask 12 year	18
Springbank 10 year	18
The Lakes The Whiskymaker's Reserve No.7	20
Oban 14 year	24
Lagavulin 16 year	24
Glenfiddich 18 year Ancient Reserve	24
Glenmorangie Extremely Rare 18 year	24
Macallan Double Cask 15 year	24
Glenlivet 18 year	30
Glenfiddich, Gran Reserva 21 year	30
Balvenie 21 year	50
Dalmore King Alexander	50
Highland Park 21 year	55
Macallan Double Cask 18 year	55
Glenfiddich, Grande Couronne 26 year	80
The Macallan Rare Cask	100
Highland Park 25 year	120
Balvenie 30 year	200
Macallan No.6	450

Blended

Monkey Shoulder	13
Chivas Regal 12 year	14
Johnnie Walker Gold Label	18
Johnnie Walker Blue Label	50
Johnnie Walker King George	375

Adults require around 2000 kcal per day

Japanese Whisky 50ml

Single Malt

Yamazaki Distiller's Reserve	22
Hakushu Distiller's Reserve	22
Yamazaki 12 year	30

Blended

Suntory Toki	14
Nikka from the Barrel	18
Hibiki Harmony	22

Irish Whiskey

Redbreast 12 year	16
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American Whiskey

Maker's Mark	13
Woodford Reserve	14
Bulleit Rye	14
Eagle Rare Single Barrel 10 year	16
Michter's Number 1 Unblended American	16
Michter's Number 1 Straight Rye	16
Woodford Reserve Double Oaked	16
Jack Daniel's Single Barrel	16
Sazerac Rye	16
Blantons Original	20
WhistlePig Rye 10 year	20

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Non-Alcoholic

Everleaf Marine	9
Seedlip 108	9

BEER

Noam	8.5
Peroni 0.0%	7.5

SOFT

<i>Bottled Water</i>	6.5
Nordaq Still	
Nordaq Sparkling	

Juices

Fresh orange (96 kcal)	5.95
Fresh apple (220 kcal)	
Fresh grapefruit (97 kcal)	
Cranberry (113 kcal)	
Tomato (36 kcal)	

SPARKLING

Coke	5.95
Diet Coke	
Coke Zero	

Fever-Tree

Lemonade	
Tonic	
Naturally light tonic	
Soda	
Ginger ale	
Ginger beer	
Mediterranean tonic	

LOOSE LEAF TEA 6

Black (0 kcal)

Orange Pekoe

Assam Hattialli Second Flush

Darjeeling First Flush

English Breakfast

The Staunton Earl Grey

Green (0 kcal)

Green Sencha

Jasmine Pearls

White (0 kcal)

White Peony

Silver Dawn

Spring White

Oolong (0 kcal)

Li Shan

Herbal (0 kcal)

Peppermint Infusion Herbal

Ginger and Lemon

Tropical Punch

COFFEE SELECTION 6

Americano (0 kcal)

Latte (100 kcal)

Decaffeinated (0 kcal)

Macchiato (19 kcal)

Espresso (0 kcal)

Mocha (105 kcal)

Cappuccino (94 kcal)

Double espresso (0 kcal) 6.75

Matcha latte (81 kcal) 7