

Grand Finale

CHAMPAGNE BAR

Served from 12pm until 10pm

~

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

Glass *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.

Glass *125ml*

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.

~

Sparkling Wine

Glass *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.

~

Non-Alcoholic

Glass *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
Ayala	
Ayala Blanc de Blancs 2016	140
Billecart-Salmon	
Billecart-Salmon Brut Rosé NV	125
Billecart-Salmon Sous Bois Brut NV	125
Bollinger	
Bollinger Special Cuvée Brut NV	120
Charles Heidsieck	
Charles Heidsieck Brut Réserve NV	110
Charles Heidsieck Blanc des Millénaires 2014	225
Deutz	
Deutz Blanc de Blancs 2016	155

		Bottle
Dom Pérignon		
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
Krug		
Krug Grande Cuvée MV		450
Krug Grande Cuvée MV	Magnum	800
Laurent-Perrier		
Laurent-Perrier Cuvée Rosé NV		150
Louis Roederer		
Louis Roederer Cristal 2014		600
Perrier-Jouët		
Perrier-Jouët Belle Epoque Rosé 2012		360

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

Champagne

		Bottle
Piper-Heidsieck		
Rare Brut Millésime 2008		275
Pol Roger		
Pol Roger White Foil Brut NV		110
Pommery		
Pommery Apanage Rosé Brut NV		155
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

~

Non-Alcoholic

Wild Idol, Sparkling White	62

Snacks

Marinated olives infused with chilli, lemon and coriander — 6

Smoked almonds — 5

~

Small Plates

Served from 12pm until 10pm

Yellowfin tuna tartare — 18
Finely diced yellowfin tuna, dressed in truffle-infused lime, Pink Lady apple, lemon crème fraîche and a touch of green Tabasco

Beer-battered chips — 10.25
Delicately seasoned and fried until golden and crisp, served with curry sauce

Jamón Ibérico & Manchego croquettes — 15
With jalapeño mayonnaise

Crispy squid — 15
Flash-fried until crisp and golden, served with cayenne pepper mayonnaise and fresh chillies for a kick

Fritto misto di verdure — 13
Courgette and aubergine frites with shichimi dust, tahini and truffle yoghurt

Southern spiced wings — 13.25
Classic fried chicken wings tossed in a Southern-style spice blend for a subtle and satisfying kick

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 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

~

Artisanal Cheese — 17

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

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, Republic of Ireland
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 savoury depth and gentle sharpness

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

Signature Dishes

Served from 12pm until 10pm

Beef carpaccio 19
Paper-thin beef fillet with citrus gel, cornichons, pickled chestnut mushrooms, crisp focaccia crumbs and extra virgin olive oil

House Caesar 15
Romaine lettuce with house-made Caesar dressing, Parmesan, microplaned egg and crouton crisps

Also perfect with

Chicken 18
Prawns 21

Rigatoni alla vodka 23
Perfectly al dente rigatoni with 'nduja infused cream, mascarpone and parmesan

The Stage Club 26
With Corn-fed chicken, spicy bacon mayonnaise, baby spinach dressed with truffle and lime, French fries and fried free-range egg

Wild mushroom risotto 24
Creamy risotto of wild mushrooms, Italian hard cheese and black truffle

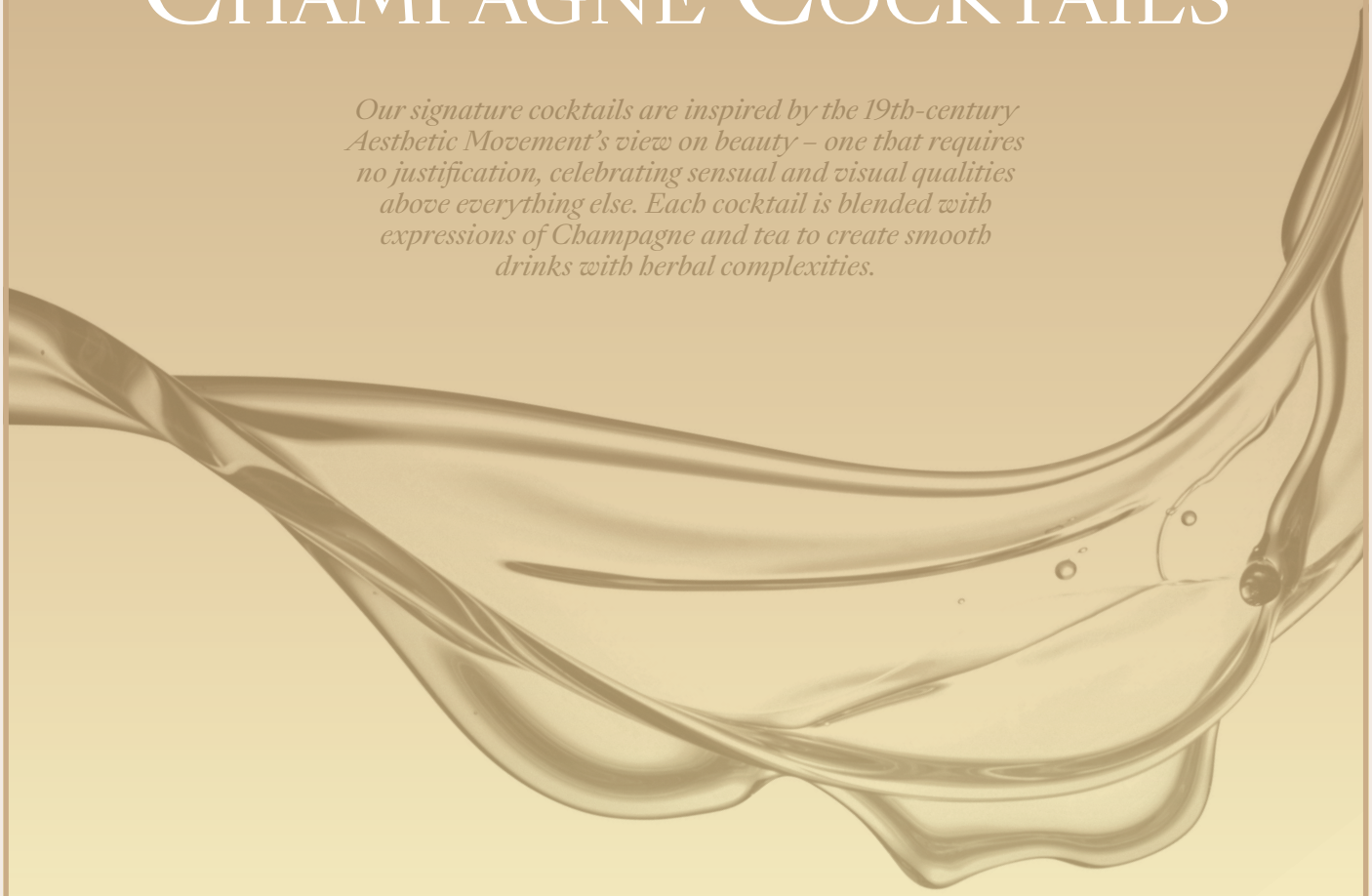
Desserts

Warm Valrhona chocolate & pistachio fondant 14
Warm Valrhona chocolate fondant with a molten pistachio centre and Tahitian vanilla ice cream

Tiramisù 13
Espresso-soaked savoiardi, layered with whipped mascarpone cream, finished with Valrhona cocoa and a dark chocolate flake

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.



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.