



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.*

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.

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

Dressed in truffle-infused lime, Pink Lady apple, lemon crème fraîche and a touch of green Tabasco (261 kcal) 19

Beer-battered chips

Delicately seasoned and fried until golden and crisp, served with curry sauce v (667 kcal) 10.25

Jamón ibérico and Manchego croquettes

With jalapeño mayonnaise (820 kcal) 14

Salt & pepper squid

Flash-fried until crisp and golden, tossed with cayenne pepper, garlic and fresh chillis for a kick (434 kcal) 14.50

Fritto misto di verdura

Courgette and aubergine frites with shichimi dust, tahini and truffle yoghurt v (458 kcal) 13

Southern spiced wings

Classic fried chicken wings tossed in a Southern-style spice blend for a subtle and satisfying kick (485 kcal) 13.25

CHARCUTERIE

16

A selection of the finest European cured meat, served with baguettini, salted French butter and Dell 'Ami cornichons (323 kcal) 5

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 19

Jamón Ibérico

The deep, rich and nutty ham of the iconic Iberian pigs that roam the Iberian Peninsula between Spain and Portugal 10.25

King Peter air-dried ham

A unique British iteration that is cold-smoked over chestnut wood and spiced with black pepper and juniper 14

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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