

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.

CHAMPAGNE

Brut**Veuve Clicquot Yellow Label Brut NV**

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.

Glass
125ml

19

Charles Heidsieck Brut Réserve NV

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.

21

Billecart-Salmon Sous Bois Brut NV

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.

24

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

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.

32

Rosé**Billecart-Salmon Brut Rosé NV**

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

Gusbourne Blanc de Blancs 2019

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**

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.

12

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	120	
<i>Bollinger</i>		
Bollinger Special Cuvée Brut NV	110	
<i>Charles Heidsieck</i>		
Charles Heidsieck Brut Réserve NV	105	
Charles Heidsieck, Blanc des Millénaires 2014	225	
<i>Deutz</i>		
Deutz Blanc de Blancs 2016	145	
<i>Dom Pérignon</i>		
Dom Pérignon Brut 2002		475
Dom Pérignon Brut 2009	Magnum	850
Dom Pérignon Brut 2015		360
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
<i>Pol Roger</i>	
Pol Roger White Foil Brut NV	110
<i>Pommery</i>	
Pommery Apanage Rosé Brut NV	155
<i>Piper-Heidsieck</i>	
Rare Millésime 2008	275
<i>Ruinart</i>	
Dom Ruinart Rosé 2007	500
Ruinart Blanc de Blancs NV	175
Ruinart Blanc de Blancs NV	Magnum
Ruinart R de Ruinart Brut NV	320
Ruinart Rosé NV	130
Ruinart Rosé NV	140
<i>Taittinger</i>	
Taittinger Prélude NV	120
<i>Veuve Clicquot</i>	
Veuve Clicquot Rosé NV	120
Veuve Clicquot Yellow Label Brut NV	95
<i>Veuve Fourny</i>	
Veuve Fourny Vertus Blanc de Blancs, Premier Cru NV	100

ENGLISH SPARKLING WINE	Bottle
<i>Balfour</i>	
Balfour Brut Rosé 2017	120
Balfour Skye's Blanc de Blancs 2014	95
<i>Gusbourne</i>	
Gusbourne Blanc de Blancs 2020	85
Gusbourne Rosé 2020	90
<i>Nyetimber</i>	
Nyetimber 1086 Prestige Cuvee Rosé 2010	250
Nyetimber Blanc de Blancs 2016	100
Nyetimber Classic Cuvée NV	90
Nyetimber Rosé NV	100
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NON-ALCOHOLIC	
Wild Idol, Sparkling White	55

SNACKS

Nocellara and Halkidiki olives infused with lemon verbena v (66 kcal)

Smoked almonds v (331 kcal)

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SMALL PLATES

Served from 12pm until 10pm

Rock oysters

Two oysters dressed in Veuve Clicquot, green tabasco, basil oil and Oscietra caviar (136 kcal)

Salmon carpaccio

With apple, fennel and feta yoghurt (222 kcal)

Jamón ibérico and Manchego croquettes

With jalapeño mayonnaise (820 kcal)

Seafood snacks

Lightly battered calamari and prawns with cayenne spiced mayonnaise (760 kcal)

Fritto misto di verdure

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

CHARCUTERIE

16

4 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

ARTISAN CHEESE

16

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

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

SIGNATURE DISHES

Served from 12pm until 10pm

Salmon tartare

Tartare of smoked salmon with Oscietra caviar, horseradish crème and olives, accompanied with homemade blinis (466 kcal)

House Caesar

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

Also perfect with

Chicken (469 kcal)

18

Prawns (443 kcal)

14

Linguine alle vongole

With fresh clams, chilli, garlic, white wine and parsley (435 kcal)

19

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

Fusilli al pollo

Homemade fusilli with chicken, mushrooms and garlic spiced labneh cream (949 kcal)

18

Wild mushroom risotto

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

22

DESSERTS

Panna cotta

Cherry blossom set cream with citrus fruit and cocoa nib brittle v (634 kcal)

11

Molten fondant

Melting chocolate fondant with Tahitian vanilla ice cream v (523 kcal)

10