



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

Glass
125ml

Brut

Veuve Clicquot Yellow Label Brut NV

19

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

24

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.

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 2019

17

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-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		Bottle
<i>Ayala</i>		<i>Dom Pérignon</i>	
Ayala Blanc de Blancs 2016	140	Dom Pérignon Brut 2002	475
<i>Billecart-Salmon</i>		Dom Pérignon Brut 2009	Magnum 850
Billecart-Salmon Brut Rosé NV	125	Dom Pérignon Brut 2015	360
Billecart-Salmon Sous Bois Brut NV	120	Dom Pérignon P2 Brut 2000	700
<i>Bollinger</i>		Dom Pérignon P2 Brut 2002	850
Bollinger Special Cuvée Brut NV	110	Dom Pérignon P2 Brut 2004	750
<i>Charles Heidsieck</i>		Dom Pérignon Rosé 1998	Magnum 1500
Charles Heidsieck Brut Réserve NV	105	Dom Pérignon Rosé 2000	700
Charles Heidsieck, Blanc des Millénaires 2014	225	Dom Pérignon Rosé 2008	600
<i>Deutz</i>		<i>Krug</i>	
Deutz Blanc de Blancs 2016	145	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 140

Taittinger

Taittinger Prélude NV 120

Veuve Clicquot

Veuve Clicquot Rosé NV 120

Veuve Clicquot Yellow Label Brut NV 95

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 85

Gusbourne Rosé 2020 90

Nyetimber

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

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

16

An exquisite selection of iconic French cheese, served with truffled honey, Calabrian dotted 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

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

Salmon tartare 18
Tartare of smoked salmon with Oscietra caviar, horseradish crème and olives, accompanied with homemade blinis (466 kcal)

House Caesar 14
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) 20

Linguine alle vongole 19
With fresh clams, chilli, garlic, white wine and parsley (435 kcal)

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 (1624 kcal)

Fusilli al pollo 18
Homemade fusilli with chicken, mushrooms and garlic spiced labneh cream (949 kcal)

Wild mushroom risotto 22
Creamy risotto of wild mushrooms, Italian hard cheese and black truffle v (942 kcal)

DESSERTS

Panna cotta 11
Cherry blossom set cream with citrus fruit and cocoa nib brittle v (634 kcal)

Molten fondant 10
Melting chocolate fondant with Tahitian vanilla ice cream v (523 kcal)