



GRAND FINALE

CHAMPAGNE BAR

Served from 12pm until 10:30pm

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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 BY THE GLASS 125ml***Brut***

R de Ruinart Brut NV	19
Ruinart Blanc de Blancs NV	30
Dom Pérignon Brut Vintage 2008	65

Rosé

Billecart-Salmon Brut Rosé NV	25
Ruinart Rosé NV	27

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SPARKLING WINE

Gusbourne Blanc de Blancs 2020	16
Nyetimber Classic Cuvée NV	17

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NON-ALCOHOLIC

Wild Idol, Sparkling White	12
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CHAMPAGNE BY THE BOTTLE***Brut***

R de Ruinart Brut NV	100
Charles Heidsieck Brut Réserve NV	105
Bollinger Special Cuvée Brut NV	110
Pol Roger White Foil Brut NV	110
Taittinger Prélude NV	120

Blanc de Blancs

Veuve Fourny Vertus Blanc de Blancs, Premier Cru NV	90
Ayala Blanc de Blancs 2016	140
Deutz Blanc de Blancs 2016	145
Ruinart Blanc de Blancs NV	160
Charles Heidsieck, Blanc des Millénaires 2006	225

Prestige Cuvée

Rare Millésime 2008	275
Dom Pérignon Brut Vintage 2008	395
Krug Grande Cuvée NV	450
Louis Roederer Cristal 2014	600

Rosé

Billecart-Salmon Brut Rosé NV	125
Ruinart Rosé NV	140
Laurent-Perrier Cuvée Rosé NV	150
Pommery Apanage Rosé Brut NV	155
Perrier-Jouët Belle Epoque Rosé 2012	360
Dom Ruinart Rosé 2007	500
Dom Pérignon Brut Rosé Vintage 2008	550

Magnum

Ruinart Blanc de Blancs NV	320
Krug Grande Cuvée NV	800
Dom Pérignon Brut Vintage 2009	850
Dom Pérignon Rosé Vintage 1998	1500

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ENGLISH SPARKLING WINE BY THE BOTTLE

Gusbourne Blanc de Blancs 2020	80
Nyetimber Classic Cuvée NV	85
Balfour Skye's Blanc de Blancs 2014	95
Nyetimber Blanc de Blancs 2016	100
Nyetimber 1086 Prestige Cuvée Rosé 2010	250

Rosé

Gusbourne Rosé 2020	85
Nyetimber Rosé NV	100
Balfour Brut Rosé 2017	120

NON-ALCOHOLIC

Wild Idol, Alcohol Free Sparkling White	55
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SNACKS

Nocellara and Halkidiki olives infused with lemon verbena v (66 kcal) 4

Smoked almonds v (331 kcal) 4

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SMALL PLATES

Rock oysters 14

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

Seafood platter (655 kcal) 36

- Two oysters dressed in Veuve Clicquot, green tabasco, basil oil and Oscietra caviar

- Four tiger prawns with cayenne pepper mayonnaise

- Cornish crab dressed in chilli and lemon

Champagne & salmon 18

Scottish salmon infused with Champagne and citrus, served with mānuka Dijon dressing and homemade blinis (550 kcal)

Peppered calamari 14

Crispy squid with Gorgonzola dolce mayonnaise (641 kcal)

Fritto misto di verdure 12

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 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 5pm

Salmon tartare

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

18

Caesar

Classic salad of romaine lettuce, garlic and Parmesan croutons, microplaned egg yolk and Caesar dressing (625 kcal)

12

Also perfect with

Grilled salmon (566 kcal)

6

Lemon garlic prawns (163 kcal)

8

Blackened Cajun chicken (534 kcal)

5

King prawn linguine

with spinach, garlic, Amalfi lemon, white wine and mascarpone (701 kcal)

24

The Stage Club

with baby chicken, spicy bacon mayonnaise, French fries and fried duck egg (1597 kcal)

20

Rigatoni all'Amatriciana

Homemade rigatoni with pancetta, garlic, chilli and baby San Marzano tomatoes (1202 kcal)

16

Wild mushroom risotto

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

14

DESSERTS

Custard apple and lemongrass tacherin

Mousse topped with meringue shards, spiced sable, and Manjari whipped ganache (195 kcal)

10

Chocolate fondant

with a rich Dulcey filling, served with praline ice cream and caramelised hazelnuts v (421 kcal)

10