



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.

Dom Pérignon



Indulge in the epitome of luxury this holiday season with Dom Pérignon and a complimentary serving of the finest Royal Oscietra caviar.

Dom Pérignon 2015

By the glass 60

Accompanied by a mother of pearl spoon
with Royal Oscietra caviar, served on crushed ice

By the bottle 360

Accompanied by a 30g serving of Royal Oscietra caviar
on crushed ice, served with blinis and traditional garnishes

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Dom Pérignon 2015

*The vintage stands out for its complex aromatic flavour profile
combining intense roasted and cocoa notes, balanced by delicate floral
aromas of lime blossom, jasmine and peony.*

Royal Oscietra Caviar

*Renowned for its excellent quality, the medium-sized grain of this caviar
has a slightly nutty flavour with a light aroma of hazelnuts and a mellow length
that lingers beautifully on the palate. A perfect accompaniment to
Dom Pérignon's 2015 vintage.*

CHAMPAGNE	Glass 125ml	SPARKLING WINE	Glass 125ml
<i>Brut</i>		Gusbourne Blanc de Blancs 2019	17
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.	19	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.	
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	NON-ALCOHOLIC	Glass 125ml
<i>Blanc de Blancs</i>		Wild Idol, Sparkling White	12
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	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.	
<i>Rosé</i>			
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.	25		

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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 2006	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

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 verbenä v (66 kcal) 4

Smoked almonds v (331 kcal) 4

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SMALL PLATES

Served from 12pm until 10pm

Rock oysters 14

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

Salmon carpaccio 13

With apple, fennel and feta yoghurt (222 kcal)

Jamón ibérico and Manchego croquettes 13

With jalapeño mayonnaise (820 kcal)

Seafood snacks 14

Lightly battered calamari and prawns
with cayenne spiced mayonnaise (760 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 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 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

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)

Prawns (443 kcal)

Linguine alle vongole

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

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)

Fusilli al pollo

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

Wild mushroom risotto

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

DESSERTS

Panna cotta

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

Molten fondant

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

18

14

18

20

19

26

18

22

11

10