

CHAMPAGNE COCKTAILS

Our signature cocktails are inspired by the 19th century Aesthetic Movement's view on beauty – one that requires no justification, celebrating sensual and visual qualities above everything else. Each cocktail is blended with expressions of Champagne and tea to create smooth drinks with herbal complexities.

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.

1729 15
Saffron gin, Acqua di Cedro, ginger and lemongrass tea, Liquore al Finocchietto

In 1729, Ruinart became one of the world's first Champagne houses. Raising a glass to the renowned maison, this twist on a London Mule will conjure flavours of the orient with sharp notes and fiery ginger

Served with a Ruinart Blanc de Blancs NV and mānuka boney foam

Violette 16
Gran Centenario tequila, jasmine tea syrup, yuzu, Charles Heidsieck cordial

First imagined in Tijuana, the Margarita is a beautiful contrast of powerful tequila and sharp lime. Our Violette is a visual spectacle, featuring layers of complexity and hints of Mexico and Japan

Served with butterfly pea tea

Bordeaux Manhattan 16
Balvenie DoubleWood 12 year, Woodford Reserve, Staunton Earl Grey and Champagne syrup, Choco-cherry, Maraschino liqueur, barrel-aged bitters

First served at a dinner of Lady Randolph Churchill in 1870s Manhattan, our mixologists have studied the eponymous cocktail and infused the terroirs of Bordeaux to create an elegant balance with notes of bitter cherry

Served with Bordeaux and cherry jelly

Bombay Chai Sour 16
Sazerac Rye whiskey, Bombay Chai tea, alchermes liqueur, lemon, R de Ruinart

The origins of all tea, Indian chai is deliciously fragrant and warm. The Bombay Chai Sour harmonises the spice of The East India Company's Bombay Chai blend with depth of rye whiskey, sharp notes of citrus and a peated Islay aroma to finish

Served with Laphroig perfume

La Première 16
Discarded Grape Skin Chardonnay vodka, First Romance tea, Cocchi Rosa vermouth, hibiscus and green tea liqueur, Charles Heidsieck cordial

We are premiering a delicate and floral twist on the classic Martini at The Stage with elegance of hibiscus and notes of exotic mango and strawberry tea

Served with a handpicked white flower of the season

Bellini au Thé 18
Hendrick's gin, Earl Grey peach tea, RinQuinQuin, Billecart-Salmon Brut Rosé NV

The original Bellini was born in Harry's Bar in Venice with a flute of peach purée and prosecco. Our take on this iconic classic blends a herbaceous spirit with reimagined peach for depth of flavour, finished with a blushing top of Rosé Champagne

Served with golden peach jelly and hibiscus perfume

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NON-ALCOHOLIC

Champagne Vierge 9
Milk-washed grape juice, citrus, quinine, soda, Champagne foam

Our in-house expression of Champagne recreates the tart notes and sparkling sensation of many of the region's young vintages, topped with a delicate foam