



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 150ml

Brut

| | |
|-------------------------------------|----|
| Veuve Clicquot Yellow Label Brut NV | 18 |
| Charles Heidsieck Brut Réserve NV | 20 |
| Ruinart Blanc de Blancs NV | 28 |
| Dom Pérignon Brut Vintage 2012 | 58 |

Rosé

| | |
|-------------------------------|----|
| Billecart-Salmon Brut Rosé NV | 25 |
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SPARKLING WINE

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|--------------------------------|----|
| Gusbourne Brut Reserve 2018 | 15 |
| Nyetimber Blanc de Blancs 2014 | 20 |

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CHAMPAGNE BY THE BOTTLE

Brut

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|-------------------------------------|-----|
| Veuve Clicquot Yellow Label Brut NV | 85 |
| R de Ruinart Brut NV | 95 |
| Charles Heidsieck Brut Réserve NV | 98 |
| Bollinger Special Cuvée Brut NV | 110 |
| Pol Roger White Foil Brut NV | 110 |
| Taittinger Prélude NV | 120 |
| Louis Roederer Brut Nature 2012 | 150 |

Blanc de Blancs

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| Veuve Fourny Vertus Blanc de Blancs, Premier Cru NV | 90 |
| Ayala Blanc de Blancs 2013 | 120 |
| Deutz Blanc de Blancs 2012 | 135 |
| Ruinart Blanc de Blancs NV | 140 |
| Charles Heidsieck, Blanc des Millénaires 2006 | 225 |

Prestige Cuvée

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|--------------------------------|-----|
| Dom Pérignon Brut Vintage 2012 | 290 |
| Rare Millésime 2008 | 300 |
| Krug Grande Cuvée NV | 350 |
| Louis Roederer Cristal 2009 | 500 |
| Dom Pérignon Plénitude 2 2002 | 725 |

Rosé

| | |
|--------------------------------------|-----|
| Veuve Clicquot Rosé NV | 120 |
| Billecart-Salmon Brut Rosé NV | 125 |
| Laurent-Perrier Cuvée Rosé NV | 130 |
| Pommery Apanage Rosé Brut NV | 140 |
| Perrier-Jouët Belle Epoque Rosé 2012 | 360 |
| Dom Ruinart Rosé 2004 | 450 |
| Dom Pérignon Brut Rosé Vintage 2005 | 550 |

Magnum

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|--------------------------------|------|
| Ruinart Blanc de Blancs NV | 300 |
| Dom Pérignon Brut Vintage 2004 | 750 |
| Krug Grande Cuvée NV | 800 |
| Dom Pérignon Rosé Vintage 1998 | 1500 |

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ENGLISH SPARKLING WINE BY THE BOTTLE

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|-------------------------------------|----|
| Gusbourne Brut Reserve 2018 | 75 |
| Nyetimber Classic Cuvée NV | 80 |
| Balfour Skye's Blanc de Blancs 2014 | 95 |
| Nyetimber Blanc de Blancs 2014 | 98 |

Rosé

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|------------------------|-----|
| Gusbourne Rosé 2018 | 85 |
| Nyetimber Rosé NV | 100 |
| Balfour Brut Rosé 2017 | 120 |

SNACKS

Nocellara and Halkidiki olives infused with lemon verbena (66 kcal) 3

Smoked almonds (331 kcal) 3

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SMALL PLATES

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 (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

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| <i>Salmon tartare</i> | 18 |
| Tartare of smoked salmon with Oscietra caviar, horseradish crème and olives, accompanied with homemade blinis (466 kcal) | |
| <i>Caesar</i> | 12 |
| Classic salad of romaine lettuce, garlic and parmesan croutons, Microplaned egg yolk and Caesar dressing (625 kcal) | |
| <i>The Stage Club</i> | 18 |
| Open club sandwich with toasted focaccia, roast chilli and lemon baby chicken, watercress aioli, spicy mayonnaise, smoked streaky bacon and Burford Brown egg, accompanied with layered potato frites (1257 kcal) | |
| <i>Rigatoni all'Amatriciana</i> | 16 |
| Homemade rigatoni with pancetta, garlic, chilli and baby San Marzano tomatoes (1202 kcal) | |
| <i>Wild mushroom risotto</i> | 14 |
| Creamy risotto of wild mushrooms, Italian hard cheese and black truffle (942 kcal) | |

Adults require around 2000 kcal per day