



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.

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 2013

By the glass 60

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

By the bottle 350

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

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Dom Pérignon 2013

Elegant, full-bodied and classic, 2013 is a well-balanced vintage that represents the Maison's absolute commitment to creative and harmonious assemblage, highlighting the resonance between Pinot Noirs and Chardonnays.

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 2013 vintage.

CHAMPAGNE BY THE GLASS 125ml

Brut

Veuve Clicquot Yellow Label Brut NV	18
Charles Heidsieck Brut Réserve NV	20
Ruinart Blanc de Blancs NV	30
Dom Pérignon Brut Vintage 2013	60

Rosé

Billecart-Salmon Brut Rosé NV	25
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SPARKLING WINE

Gusbourne Brut Reserve 2020	15
Nyetimber Blanc de Blancs 2014	20

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NON-ALCOHOLIC

Wild Idol, Sparkling White	12
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CHAMPAGNE BY THE BOTTLE

Brut

Veuve Clicquot Yellow Label Brut NV	90
Charles Heidsieck Brut Réserve NV	95
Bollinger Special Cuvée Brut NV	110
Pol Roger White Foil Brut NV	110
R de Ruinart Brut NV	120
Taittinger Prélude NV	120
Louis Roederer Brut Nature 2012	150

Blanc de Blancs

Veuve Fourny Vertus Blanc de Blancs, Premier Cru NV	90
Deutz Blanc de Blancs 2012	135
Ayala Blanc de Blancs 2013	140
Ruinart Blanc de Blancs NV	160
Charles Heidsieck, Blanc des Millénaires 2006	225

Adults require around 2000 kcal per day

Prestige Cuvée

Rare Millésime 2008	275
Dom Pérignon Brut Vintage 2013	350
Krug Grande Cuvée NV	425
Louis Roederer Cristal 2009	600

Rosé

Veuve Clicquot Rosé NV	120
Billecart-Salmon Brut Rosé NV	125
Laurent-Perrier Cuvée Rosé NV	150
Pommery Apanage Rosé Brut NV	155
Perrier-Jouët Belle Epoque Rosé 2012	360
Dom Ruinart Rosé 2004	450
Dom Pérignon Brut Rosé Vintage 2005	550

Magnum

Ruinart Blanc de Blancs NV	320
Krug Grande Cuvée NV	800
Dom Pérignon Brut Vintage 2004	850
Dom Pérignon Rosé Vintage 1998	1500

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ENGLISH SPARKLING WINE BY THE BOTTLE

Gusbourne Brut Reserve 2020	75
Nyetimber Classic Cuvée NV	80
Balfour Skye's Blanc de Blancs 2014	95
Nyetimber Blanc de Blancs 2014	95

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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CAVIAR

30g serving of Royal Oscietra caviar on crushed ice, served with blinis and traditional garnishes (487 kcal) 80

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SMALL PLATES

Champagne & salmon 18
Scottish salmon infused with Champagne and citrus, served with manuka 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)

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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

Adults require around 2000 kcal per day

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 Ash AOP
Jacquin, Poitou-Charentes, France
Notably one of France's finest goat's milk cheeses, the Sainte-Maure has a zesty and herbaceous flavour.

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SIGNATURE DISHES

Served from 12pm until 5pm

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

Caesar 12
Classic salad of romaine lettuce, garlic and parmesan croutons, Microplaned egg yolk and Caesar dressing (625 kcal)

The Stage Club 18
Open club sandwich with toasted focaccia, roast chilli and lemon baby chicken, watercress aioli, spicy mayonnaise, smoked streaky bacon and free-range egg, accompanied with layered potato frites (1257 kcal)

Rigatoni all'Amatriciana 16
Homemade rigatoni with pancetta, garlic, chilli and baby San Marzano tomatoes (1202 kcal)

Wild mushroom risotto 14
Creamy risotto of wild mushrooms, Italian hard cheese and black truffle v (942 kcal)