

THE STAGE

CHAMPAGNE BAR

Continental Soirée 18

Maker's Mark bourbon, Lillet Blanc, Campari,
pear & apple cordial, Acqua di Cedro,
maple Champagne gastrique, green tea

Originally published in the essay "Cocktails About Town" in 1927, Old Pal is a simple three-ingredient drink reminiscent of a boulevardier. Our take elevates this cocktail for a more complex, transatlantic flavour profile.

Secret Garden 18

Bombay Sapphire gin, Cocchi Torino vermouth,
Campari fortified with British berries, Earl Grey tea,
Billecart-Salmon Rosé Champagne

Sbagliato is said to be the result of a busy bartender mistakenly using sparkling wine instead of gin in a Negroni. Frankly, the gin should have never left, so we have added it back in together with a few extra surprises.

First Romance 18

Bombay Sapphire gin, Antica Formula, Campari,
strawberry cordial, Veuve Clicquot Champagne,
First Romance tea

Imagine a Negroni, but with added elegance of Champagne and floral notes of tea and strawberry cordial. Served in a coupe, our version puts The Stage's signature spin on a timeless classic.

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. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.