

THE STAGE

CHAMPAGNE BAR

Programme

ACT ONE

CHAMPAGNE BREAKFAST

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ACT TWO

CHAMPAGNE AFTERNOON TEA

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GRAND FINALE

CHAMPAGNE BAR

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~

PETIT MAISON

~

RESERVE WINES & BEVERAGES



Please scan the QR code for allergen and dietary information.

ACT ONE

CHAMPAGNE BREAKFAST

Served from 8am until 10:30am

The morning scene at The Stage begins
with our Champagne Breakfast,
accompanied by our à la carte menu.

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À LA CARTE

Le Petit-Déjeuner Anglais 28
Traditional English breakfast with fried free-range eggs, smoked sweet-cured streaky bacon, Cumberland sausage, sautéed mushrooms, roasted vine tomatoes, hash browns and baked beans (1150 kcal)
Recommended Champagne
Gusbourne Blanc de Blancs 2019 17

Le Bénédicte 16
Poached eggs, crispy pancetta and truffle hollandaise on toasted muffin (1241 kcal)
Recommended Champagne
Veuve Clicquot Yellow Label Brut NV 19

Saumon Fumé 18
Hot smoked salmon on toasted sourdough with creme fraiche, cucumber and soft-boiled egg (304 kcal)
Recommended Champagne
Billecart-Salmon Brut Rosé NV 25

Brocoli Violet 14
Purple sprouting broccoli and spiced fried eggs with lime yoghurt, cumin and chilli on toasted sourdough v (652 kcal)
Recommended Champagne
Dom Pérignon Brut Vintage 2013 65

Crêpe Soufflée 12
Buttermilk pancakes with your choice of two sides: berry compote, crème Chantilly, Canadian maple syrup, crispy pancetta, chocolate crème v (232 kcal)
Recommended Champagne
Veuve Clicquot Yellow Label Brut NV 19

LOOSE LEAF TEA 6

Black (0 kcal)
Assam Hattialli Second Flush
Darjeeling First Flush
Royal Breakfast
The Staunton Earl Grey

Green (0 kcal)
Jade Sword
Saemidori Green Tea

Herbal (0 kcal)
Peppermint Infusion Herbal

~ COFFEE SELECTION 6

Americano (0 kcal)
Latte (100 kcal)
Decaffeinated (0 kcal)
Espresso (0 kcal)
Cappuccino (94 kcal)
Double espresso (0 kcal) 6.75

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Juices 5.5

Fresh orange (96 kcal)
Fresh apple (220 kcal)
Fresh grapefruit (97 kcal)
Cranberry (113 kcal)
Tomato (36 kcal)

Adults require around 2000 kcal per day

ACT TWO

CHAMPAGNE AFTERNOON TEA

Served from 12:30pm until 4pm
Monday to Sunday

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Savour a set of seasonal sandwiches made using local produce, fresh scones and our handcrafted patisseries, challenging the traditional flavours and feel associated with the season.

Curated by our executive chefs, the experience is served with exclusive loose leaf teas from the world's finest estates, with an optional recommendation of Champagne from our favourite maisons.

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AFTERNOON TEA *Per Guest*

Champagne Afternoon Tea 75
served with a glass of Veuve Clicquot Yellow Label Brut NV

Rosé Champagne Afternoon Tea 80
served with a glass of Billecart-Salmon Brut Rosé NV

Vintage Champagne Afternoon Tea 115
served with a glass of Dom Pérignon Brut Vintage 2013

Stay Sparkling Afternoon Tea 65
served with a glass of Wild Idol, Alcohol Free Sparkling White

Traditional Afternoon Tea 59

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SOMMELIER'S CHOICE *Glass Bottle*

Veuve Clicquot Yellow Label Brut NV 19 95

Charles Heidsieck Brut Réserve NV 21 105

Billecart-Salmon Sous Bois Brut NV 24 120

Ruinart Blanc de Blancs NV 32 175

Billecart-Salmon Brut Rosé NV 25 125

Dom Pérignon Brut Vintage 2013 65 395

Gusbourne Blanc de Blancs 2019 17 85

Wild Idol, Alcohol Free Sparkling White 12 55

Champagnes and English sparkling wine by the glass are served in 125ml measures.

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AMUSE-BOUCHE DU JOUR

Chef's choice

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TRADITIONAL SANDWICHES

Cornfed chicken
with caramelised onion and truffle tarragon on onion bread (178 kcal)

Sweet paprika cured salt beef
with pickled cornichons and chive Pommery mustard on brioche (434 kcal)

Adults require around 2000 kcal per day

Coronation duck egg
on tomato bread (375 kcal)

Smoked salmon and Cornish crab
with yuzu crème fraîche on brown bread (212 kcal)

Baby cucumber
with dill and mint labneh on white bread (148 kcal)

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PLAIN AND SULTANA SCONES

Freshly baked from The Londoner bakery, served with Cornish clotted cream, homemade strawberry preserve and lemon curd v (Plain scone 101 kcal. Sultana scone 115 kcal)

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PATISseries FROM THE Trolley

A choice of two artisanal delicacies

Black truffle
Burrata cream paired with tangy grapefruit and delicate truffle sponge (330 kcal)

Dolce caramelia
Caramel cheesecake nestled within a velvety caramelia mousse, finished atop a crisp pain de gene (359 kcal)

Raspberry, lychee and matcha
A bright, tart balance of crisp raspberry, silky lychee cream and delicate matcha mousse (322 kcal)

Cherry, limoncello and pistachio tart
Cherry confit rests on pistachio dacquoise, topped with zesty limoncello gel and rich pistachio crème (324 kcal)

Battenberg
A refined twist on a classic: orange and cranberry sponge wrapped around mandarin and pepper jam (347 kcal)

Chocolate and blood orange layer
Moist chocolate sponge layered with crunchy ganache, smooth chocolate mousse and blood orange crèmeux (372 kcal)

THE RESERVE TEA CELLAR

BLACK (0 kcal)

Royal Breakfast

It was customary for The East India Company to bring gifts on returning ships for the Sovereign. In 1664, the Company was distressed to find that no provision of a gift for King Charles II had been made.

Accordingly, two pounds of tea found on board were presented to the King, and so began a long Royal tradition of tea drinking. With a rich and robust flavour, this blend of Royal Breakfast loose leaf black tea is a full-bodied alternative to the English breakfast tea.

Please allow a brewing time of 4-5 minutes

Pedro Orange Pekoe

A single estate-grown black tea at an elevation of 5,600 feet on the Pidurutalagala Mountain in Nuwara Eliya. This is a seasonal pick from tea bushes of more than 100 years of age. A tea of choice for connoisseurs, who prefer the larger leafy variety of Orange Pekoe teas from Pedro, with their soft, smooth and highly aromatic flavour profile.

Please allow a brewing time of 4 minutes

Assam Hattialli

Extremely beautiful, exceptionally tippy, these tea leaves produce an enticing cup with a classically ‘Assam’ malty character and a delicious aroma. Takes milk and a touch of sugar wonderfully.

Please allow a brewing time of 5 minutes

Adults require around 2000 kcal per day

Darjeeling First Flush

This complex first flush tea is produced at the high elevation of Singbuli Estate above the Dudhia River. Selected for the remarkable character of its terroir, Singbuli is nestled in the foothills of the Himalayas and welcomes the arrival of spring with its most treasured harvest. It produces a golden and delicately aromatic liquor, with floral notes, hints of fruit and a gentle sweetness.

Please allow a brewing time of 4 minutes

The Staunton Earl Grey

Based on an authentic 18th century Chinese recipe observed by The East India Company’s botanist Sir George Staunton, this fine Sri Lankan black tea blends the best Neroli and Bergamot oils to create a distinctive Earl Grey. With an exceptional aroma and flavour profile, this tea is light, sweet, floral and delicate – a deliciously fragrant cup. Medium-bodied and vibrant, the elegant aromatic flavours of Neroli and Bergamot give a sweet and citrusy note.

Please allow a brewing time of 3-4 minutes

WHITE (0 kcal)

Golden Tips

This exquisite white tea is hand-cut with golden scissors and collected in a golden pot, before its unopened buds unfurl from the heat of the sun. The leaves are then dried naturally on a velvet cloth. Lingering in sweetness with hints of honey and pine, this light amber-hued liquor is also high in antioxidants. A rare and truly memorable white tea worth savouring, with a second brew revealing a new depth of flavour.

Please allow a brewing time of 4 minutes

Please allow a brewing time of 5 minutes for your second brew

Silver Dawn

These delicate tea buds remain tender thanks to the gentle mists which shroud the Namunukula Mountain in Sri Lanka, before being collected by expert pickers using a velvet cloth to hold the tea buds, thus preserving the characteristic silvery white fur. The tea has a sweetish background and a flavour that lingers long on the palate, blended with precious Persian saffron to further enhance the soft sweetness of the cup.

Please allow a brewing time of 3-4 minutes

Spring White

Sandakphu is the highest habitable point in the Ilam district, located in Nepal’s far eastern corner. From the new growth of the spring season’s first flush, this tea consists solely of the silvery, fine tippy leaf and bud. A sweet flavour and flowery aroma with a soft lingering sweetness.

Please allow a brewing time of 3-4 minutes

Adults require around 2000 kcal per day

GREEN (0 kcal)

Jade Sword

Grown amongst the misty mountains in a remote part of the Chinese province of Hunan, Jade Sword is a spring-picked green tea from a biodiverse garden 800m above sea level. Once brewed, these green and wiry rolled leaves have a sword-like appearance that burst with fresh, sweet spring flavours. A green tea for connoisseurs, this light and refreshing cup has a clean aftertaste that combines both floral and vegetal notes.

Please allow a brewing time of 3 minutes

Saemidori Green Tea

This hand-picked, finest Japanese green tea originates in Shizuoka, Japan’s premier tea growing region. The Saemidori tea bush variety or cultivar was first recorded in the 1990s, its name translating literally to ‘clear green’. Featuring classic grassy notes and a slight hint of vanilla, this wonderful infusion has deliciously sweet flavours and is rich in amino acids, typical of this variety of steamed green tea.

Please allow a brewing time of 3 minutes

Jasmine Pearls

The Jasmine Pearls expression is made from young green tea leaves from Lu-Cha in the Chinese Fujian province. Unopened night-blooming Jasmine flowers are placed with the tender leaves, gradually infusing them with their beautiful aromas. Jasmine Pearls unfurl during brewing to reveal the whole green leaf along with the sweet and fragrant flavour.

Please allow a brewing time of 3 minutes

OOLONG (0 kcal)

Gaba

This unique oolong from Taiwan was first created in 1986 by preserving tea leaves in a vacuum pack flushed with nitrogen, which is believed to extend the freshness of the tea. An exquisite creamy tea with hints of vanilla and fruity notes.

Please allow a brewing time of 3-4 minutes

Li Shan

Grown on Li Shan, or ‘Pear Mountain’, on one of the world’s highest tea plantations, Taiwan’s most celebrated oolong tea is produced just twice a year in very small quantities. With floral and fruity notes peeking through, this liquor has a rich and rounded finish, to be enjoyed throughout the day.

Please allow a brewing time of 3-4 minutes

Adults require around 2000 kcal per day

HERBAL (0 kcal)

English Peppermint Infusion

Officers and sailors of The East India Company would famously brew peppermint leaf as a herbal digestive on long voyages. This blend is made from the finest and celebrated English Mitcham dark peppermint leaves – evoking a pure, pleasant and invigorating natural taste.

Please allow a brewing time of 3 minutes

Lemongrass and Ginger

The finest aromatic lemongrass is blended with ginger for an elegant and caffeine-free herbal infusion. With its unique combination of flavours, the liquor of this infusion is fragrant and zesty, with a spicy finish.

Please allow a brewing time of 4 minutes

Tropical Punch

This white tea herbal infusion is blended with hibiscus, which is high in antioxidants and reputed to have many positive health benefits. The addition of rosehip and orange peel creates a thirst-quenching infusion with a smooth and pleasant aroma, a deliciously fruity taste and striking reddish tint.

Please allow a brewing time of 4-5 minutes



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.*

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CHAMPAGNE BY THE GLASS

125ml

Brut

Veuve Clicquot Yellow Label Brut NV 19
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.

Charles Heidsieck Brut Réserve NV 21
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.

Billecart-Salmon Sous Bois Brut NV 24
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.

Blanc de Blancs

Ruinart Blanc de Blancs NV 32
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.

Brut Vintage

Dom Pérignon Brut Vintage 2013 65
Layered aromas of eucalyptus, plum, and orange blossom, with hints of spice and saline toast. The palate is refined, with notes of pear, citrus, vanilla, and chalky minerality, aged for 10 years to deliver depth and elegance.

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Rosé

Billecart-Salmon Brut Rosé NV 25
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.

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SPARKLING WINE BY THE GLASS

Gusbourne Blanc de Blancs 2019 17
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.

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NON-ALCOHOLIC BY THE GLASS

Wild Idol, Sparkling White 12
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.

CHAMPAGNE BY THE BOTTLE

Ayala

Ayala Blanc de Blancs 2016 140

Billecart-Salmon

Billecart-Salmon Brut Rosé NV 125

Billecart-Salmon Sous Bois Brut NV 120

Bollinger

Bollinger Special Cuvée Brut NV 110

Cbarles Heidsieck

Charles Heidsieck Brut Réserve NV 105

Charles Heidsieck, Blanc des Millénaires 2006 225

Deutz

Deutz Blanc de Blancs 2016 145

Dom Pérignon

Dom Pérignon Brut 2002 475

Dom Pérignon Brut 2009 Magnum 850

Dom Pérignon Brut 2013 395

Dom Pérignon P2 Brut 2000 700

Dom Pérignon P2 Brut 2002 850

Dom Pérignon P2 Brut 2004 750

Dom Pérignon Rosé 1998 Magnum 1500

Dom Pérignon Rosé 2000 700

Dom Pérignon Rosé 2008 600

Krug

Krug Grande Cuvée MV 450

Krug Grande Cuvée MV Magnum 800

Laurent-Perrier

Laurent-Perrier Cuvée Rosé NV 150

Louis Roederer

Louis Roederer Cristal 2014 600

Perrier-Jouët

Perrier-Jouët Belle Epoque Rosé 2012 360

CHAMPAGNE BY THE BOTTLE		ENGLISH SPARKLING WINE BY THE BOTTLE	
<i>Pol Roger</i>		<i>Balfour</i>	
Pol Roger White Foil Brut NV	110	Balfour Brut Rosé 2017	120
		Balfour Skye's Blanc de Blancs 2014	95
<i>Pommery</i>		<i>Gusbourne</i>	
Pommery Apanage Rosé Brut NV	155	Gusbourne Blanc de Blancs 2020	85
		Gusbourne Rosé 2020	90
<i>Piper-Heidsieck</i>		<i>Nyetimber</i>	
Rare Millésime 2008	275	Nyetimber 1086 Prestige Cuvee Rosé 2010	250
		Nyetimber Blanc de Blancs 2016	100
		Nyetimber Classic Cuvée NV	90
		Nyetimber Rosé NV	100
<i>Ruinart</i>		~	
Dom Ruinart Rosé 2007	500	NON-ALCOHOLIC	
Ruinart Blanc de Blancs NV	175	Wild Idol, Sparkling White	
Ruinart Blanc de Blancs NV Magnum	320		
Ruinart R de Ruinart Brut NV	130		
Ruinart Rosé NV	140		
<i>Taittinger</i>			
Taittinger Prélude NV	120		
<i>Veuve Clicquot</i>			
Veuve Clicquot Rosé NV	120		
Veuve Clicquot Yellow Label Brut NV	95		
<i>Veuve Fourny</i>			
Veuve Fourny Vertus Blanc de Blancs, Premier Cru NV	100		

SNACKS		CHARCUTERIE		16
Nocellara and Halkidiki olives infused with lemon verbena v (66 kcal)	4	A selection of the finest European cured meat, served with baguettini, salted French butter and Dell 'Ami cornichons (323 kcal)		
Smoked almonds v (331 kcal)	4	<i>'Nduja</i>		
~		A soft, spicy Italian salami with origins in the Calabrian region		
SMALL PLATES		<i>Sopressa Punta di Coltello</i>		
<i>Rock oysters</i>	14	A sweet and delicate, lightly perfumed salami from Friuli Venezia Giulia		
Two oysters dressed in Veuve Clicquot, green tabasco, basil oil and Oscietra caviar (136 kcal)		<i>Jamón Ibérico</i>		
<i>Salmon carpaccio</i>	13	The deep, rich and nutty ham of the iconic Iberian pigs that roam the Iberian Peninsula between Spain and Portugal		
With apple, fennel and feta yoghurt (222 kcal)		<i>King Peter air-dried ham</i>		
<i>Jamón ibérico and Manchego croquettes</i>	13	A unique British iteration that is cold-smoked over chestnut wood and spiced with black pepper and juniper		
With jalapeño mayonnaise (820 kcal)		~		
<i>Seafood snacks</i>	14	ARTISAN CHEESE		
Lightly battered calamari and prawns with cayenne spiced mayonnaise (760 kcal)		An exquisite selection of iconic French cheese, served with truffled honey, Calabrian dottato fig and sourdough crisp breads (419 kcal)		
<i>Fritto misto di verdure</i>	12	<i>Reblochon Fermier</i>		
Courgette and aubergine frites with shichimi dust, tahini and truffle yoghurt v (458 kcal)		Beillevaire, Haute-Savoie, France		
		A soft, aromatic mountain cheese with earthy, savoury notes of hazelnut from the heart of the French Alps		
		<i>Bleu d'Auvergne</i>		
		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		
		<i>Tomme de Savoie</i>		
		Beillevaire, Haute-Savoie, France		
		A semi-soft, sweet, nutty and earthy cheese from the mountainous Savoie region of north-western France		
		<i>Sainte-Maure de Touraine Ash AOP</i>		
		Jacquin, Poitou-Charentes, France		
		Notably one of France's finest goat's milk cheeses, the Sainte-Maure has a zesty and herbaceous flavour		
Adults require around 2000 kcal per day				

SIGNATURE DISHES

<i>Salmon tartare</i> Tartare of smoked salmon with Oscietra caviar, horseradish crème and olives, accompanied with homemade blinis (466 kcal)	18
<i>House Caesar</i> Romaine lettuce with house-made Caesar dressing, Parmesan, microplaned egg and crouton crisps (324 kcal)	14
<i>Also perfect with</i> Chicken (469 kcal)	18
Prawns (443 kcal)	20
<i>Linguine alle vongole</i> With fresh clams, chilli, garlic, white wine and parsley (435 kcal)	19
<i>The Stage Club</i> With Corn-fed chicken, spicy bacon mayonnaise, baby spinach dressed with truffle and lime, French fries and fried free-range egg (1624 kcal)	26
<i>Fusilli al pollo</i> Homemade fusilli with chicken, mushrooms and garlic spiced labneh cream (949 kcal)	18
<i>Wild mushroom risotto</i> Creamy risotto of wild mushrooms, Italian hard cheese and black truffle v (942 kcal)	22

DESSERTS

<i>Panna cotta</i> Cherry blossom set cream with citrus fruit and cocoa nib brittle v (634 kcal)	11
<i>Molten fondant</i> Melting chocolate fondant with Tahitian vanilla ice cream v (523 kcal)	10

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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.

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1729 18
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 honey foam

Violette 18
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.

Bordeaux Manbattan 18
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 18
Sazerac Rye whiskey, Bombay Chai tea, alchermes liqueur, lemon, Veuve Clicquot Yellow Label

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 20
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

Dominicana 18
Brugal 1888 Doblemente Añejado rum infused with tonka beans, Champagne cordial, Darjeeling & smoked almond, Cointreau, Veuve Clicquot Yellow Label

The Mai Tai was first served in the 30s by Donn Beach at Don The Beachcomber Bar and was popularised a decade later at the iconic Trader Vic’s. Our take reimagines the flavours with smoked almonds, Champagne and Darjeeling tea to create an aromatic expression.

Champagne Old Fashioned 22
Macallan Double Cask 12 year, Maker’s Mark, Champagne & white oolong cordial, umami bitter blend

One of the oldest and arguably most iconic cocktails, the Old Fashioned has stood the test of time, with the first recorded recipe dating to 1833. The Stage pays homage to the classic recipe, elevated with Champagne and white oolong for a touch of opulence.

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NON-ALCOHOLIC

Champagne Vierge 12
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.

PETIT MAISON

The Stage has curated a selection of four Champagnes to support the independent maisons of the region. Each has been carefully chosen to represent its rare and unique expressions, resulting from centuries-old traditions and innovative methods.

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PETITE MAISON

Alexandre Bonnet Blanc de Noirs Brut 85
Nurturing the vines planted by his grandfather in 1934, Alexandre Bonnet has developed a truly modern expression of Champagne with some of Les Riceys’ most exquisite pinot noir grapes.

Gosset Grande Réserve Brut 110
Founded in 1584, Gosset is the oldest wine house in Champagne. Known for sourcing its grapes almost entirely from premier cru and grand cru vineyards, its exceptional quality Champagnes are aged in dark cellars for four to ten years.

Henri Giraud Esprit Nature 115
Settling permanently in Aÿ-Champagne in the beginning of the 17th century, the Giraud family has developed a unique iteration by using small oak barrels from the Argonne forest, bringing out distinctive mineral qualities.

Vouette et Sorbée Fidèle Blanc de Noirs 120
One of the only certified biodynamic producers in the region, Vouette et Sorbée’s five-hectare estate is planted on Kimmeridgian and Portlandian soil, the former producing sensational limestone Blanc de Noirs that are rich and complex with notes of peach, apricot and pear.

RESERVE WINES AND BEVERAGES



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WINE BY THE GLASS

175ml

White Wine

‘Custodia’ Custoza Superiore Bianco (Manzoni Bianco, Trebbiano, Chardonnay) Cantina di Custoza, Veneto, Italy 2022	12
Scalunera, Torre Mora (Cariccante) Etna, Sicily, Italy 2020	15
Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte, Italy 2022	17
Chablis, La Chablisienne, La Sereine (Chardonnay) Burgundy, France 2019	19
Sancerre, Les Collinettes, Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2023	21
Meursault, Domaine Latour-Giraud (Chardonnay) Cuvée Charles Maxime Côte de Beaune, France 2022	35

Rosé Wine

Viña Echeverría Rosé (Cabernet Franc) Valle de Curicó, Chile 2023	12
Whispering Angel Rosé, Château d’Esclans (Grenache, Cinsault, Vermentino) Côtes de Provence, France 2024	17

Red Wine

La Cavea (Merlot, Pinot Noir) Veneto 2023	12
Dandelion Vineyards Lionheart of the Barossa` (Shiraz) Barossa Valley, Australia 2021	15
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2022	17
Bourgogne Pinot Noir Sylvain Debord (Pinot Noir) Burgundy, France 2022	19
La Rioja Alta S.A. Rioja Reserva, ‘Viña Ardanza’ (Tempranillo) Rioja, Spain 2017	23
Amarone della Valpolicella, Brolo Dei Giusti (Corvina Veronese, Rondinella, Corvinone) Veneto, Italy 2013	35

*All glasses are served in a measure of 175ml,
while 125ml is available upon request*

Our vintages may vary and if so, a suitable alternative will be recommended.

WINE

White Wine

‘Custodia’ Custoza Superiore Bianco (Manzoni Bianco, Trebbiano, Chardonnay) Cantina di Custoza, Veneto, Italy 2022	48
Vermentino ‘Timo’ (Vermentino) San Marzano, Italy 2023	52
Scalunera, Torre Mora (Cariccante) Etna, Sicily, Italy 2020	60
Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte, Italy 2022	70
Chablis, La Chablisienne, La Sereine (Chardonnay) Burgundy, France 2019	78
Sancerre, Les Collinettes Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2023	90
Blank Canvas, Reed (Chardonnay) Marlborough, New Zealand 2020	95
Sancerre ‘La Grande Châtelaine’ (Sauvignon Blanc) Joseph Mellot, Loire Valley, France 2022	100
Pinot Gris, Grossi Laue, Hugel (Pinot Gris) Alsace, France 2012	140
Meursault, Domaine Latour-Giraud (Chardonnay) Cuvée Charles Maxime Côte de Beaune, France 2022	150
Puligny-Montrachet 1er Cru Domaine Alain Chavy ‘Les Champs Gains’ Côte de Beaune, France 2018	200

Rosé Wine

Viña Echeverría Rosé (Cabernet Franc) Valle de Curicó, Chile 2023	48
Whispering Angel Rosé, Château d’Esclans (Grenache, Cinsault, Vermentino) Côtes de Provence, France 2024	70
La Chapelle, Château la Gordonne (Grenache, Syrah) Côtes de Provence, France 2021	90
<i>Red Wine</i>	
La Cavea (Merlot, Pinot Noir) Veneto, Italy 2023	48
Cabaletta, Tenute Fiorebelli (Corvina, Rondinella, Cabernet Sauvignon) Veneto, Italy 2021	52
Dandelion Vineyards Lionheart of the Barossa` (Shiraz) Barossa Valley, Australia 2021	60
Saint Clair Family Estate ‘Origin’ (Pinot Noir) Marlborough, New Zealand 2022	65
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2021	70
Bourgogne Pinot Noir Sylvain Debord (Pinot Noir) Burgundy, France 2022	78
Closerie de Vaudieu, Chateaneuf-du-Pape Chateau de Vaudieu (Grenache, Syrah, Cinsault) Southern Rhone, France 2021	90
La Rioja Alta S.A. Rioja Reserva, ‘Viña Ardanza’ (Tempranillo) Rioja, Spain 2017	95
Château Tour de Capet, Grand Cru (Cabernet Franc, Merlot) Saint-Émilion, France 2019	110
Amarone della Valpolicella, Brolo Dei Giusti (Corvina Veronese, Rondinella, Corvinone) Veneto, Italy 2013	150
Nuits-Saint-Georges 1er Cru Les Damodes, Remoissenet Père & Fils (Pinot Noir) Côte de Nuits, France 2014	200

SPIRITS		50ml	Chilgrove Bluewater Edition	16
<i>Vodka</i>			Gin Mare	16
Belvedere	11		Salcombe, Start Point	16
Tito's Handmade	12		Nordes Atlantic Galician	16
Haku	12		Tanqueray 10	16
Discarded Grape Skin Chardonnay	12		Oxley	18
Grey Goose	14		Sharish Blue Magic	18
Mamont	14			
Belvedere Single Estate Rye Smogóry Forest	16		<i>Rum</i>	
Stoli Elit	22		Bacardi Carta Blanca	11
Grey Goose Altius	30		Havana 3 year	12
			El Dorado 3 year	12
<i>Gin</i>			Brugal 1888 Doblemente Añejado	12
Bombay Sapphire	11		Diplomático Planas	12
Portobello Road No.171 London Dry	12		Black Tot Finest Caribbean	14
Sipsmith	12		Diplomático Exclusiva	14
Bottega Bacûr	12		Black Tot	14
Roku	12		El Dorado 15 year	16
Mirabeau	14		Eminente Reserva 7 year	18
Hendrick's Orbium	14		Black Tot, Master Blender's Reserve 2024 Edition	25
Boatyard Double	14		Ron Zacapa Centenario XO	25
Sipsmith V.J.O.P	14			
Plymouth Dry	14		<i>Cognac</i>	
Monkey 47	14		Courvoisier VS	12
Fords London Dry	14		Hennessey VS	14
No.3 London Dry	14		Hine Antique XO	30
Tarquin's Rhubarb & Raspberry	14		Rémy Martin XO	30
Copper Head	14		Hennessey XO	35
Hendrick's	14		Hennessey Paradis	175
Hendrick's Flora Dora	14		Louis XIII	325
St. George Terroir	16			

<i>Tequila & Mezcal</i>			Glenfiddich 18 year Ancient Reserve	24
Olmeca Altos Plata	12		Glenmorangie Extremely Rare 18 year	24
Gran Centenario	14		Macallan Double Cask 15 year	24
VIVIR Blanco	14		Glenlivet 18 year	30
Patrón Silver	14		Glenfiddich, Gran Reserva 21 year	30
VIVIR Reposado	14		Balvenie 21 year	50
Ocho Blanco	14		Dalmore King Alexander	50
Ocho Reposado	14		Highland Park 21 year	55
Casamigos Blanco	14		Macallan Double Cask 18 year	55
Los Siete Misterios Doba-Yej Mezcal	14		Glenfiddich, Grande Couronne 26 year	80
Patrón Reposado	16		The Macallan Rare Cask	100
Ilegal Joven Mezcal	16		Highland Park 25 year	120
Don Julio Blanco	16		Balvenie 30 year	200
Patrón Añejo	20		Macallan No.6	450
Clase Azul Plata	25			
Clase Azul Reposado	40		Blended	
Patron El Alto Reposado	40		Monkey Shoulder	11
Don Julio 1942 Añejo	40		Chivas Regal 12 year	12
			Johnnie Walker Gold Label	14
SCOTCH WHISKY	50ml		Johnnie Walker Blue Label	50
Single Malt			Johnnie Walker King George	375
Glenmorangie 12 year	12			
Glenfiddich 12 year	14		<i>Japanese Whisky</i>	
Laphroaig 10 year	16		Single Malt	
Balvenie Double Wood 12 year	16		Yamazaki Distiller's Reserve	20
Talisker Port Ruighe Port Finish	16		Hakushu Distiller's Reserve	20
Dalwhinnie 15 year	14		Yamazaki 12 year	30
Macallan Double Cask 12 year	16			
Springbank 10 year	18		Blended	
The Lakes The Whiskymaker's Reserve No.7	20		Suntory Toki	12
Oban 14 year	20		Nikka from the Barrel	15
Lagavulin 16 year	22		Hibiki Harmony	20
Adults require around 2000 kcal per day				

<i>Irish Whiskey</i>		JUICES	5.5
Redbreast 12 year	16	Fresh orange (96 kcal)	
<i>American Whiskey</i>		Fresh apple (220 kcal)	
Maker's Mark	10	Fresh grapefruit (97 kcal)	
Woodford Reserve	12	Cranberry (113 kcal)	
Bulleit Rye	14	Tomato (36 kcal)	
Eagle Rare Single Barrel 10 year	16	SPARKLING	5.5
Michter's Number 1 Unblended American	16	Fever-Tree	
Michter's Number 1 Straight Rye	16	Lemonade	
Woodford Reserve Double Oaked	16	Tonic	
Jack Daniel's Single Barrel	16	Naturally light tonic	
Sazerac Rye	16	Soda	
Blantons Original	20	Ginger ale	
WhistlePig Rye 10 year	20	Ginger beer	
~		Mediterranean tonic	
NON-ALCHOLIC		Coke	
Everleaf Marine	9	Diet Coke	
Seedlip 108	9	Coke Zero	
~			
BEER			
Noam	8.5		
Peroni 0.0%	7.5		
~			
SOFT			
Bottled Water	5.95		
Nordaq Still			
Nordaq Sparkling			

LOOSE LEAF TEA	6	COFFEE	6
<i>Black</i> (0 kcal)		Americano (0 kcal)	
Orange Pekoe		Latte (100 kcal)	
Assam Hattialli Second Flush		Decaffeinated (0 kcal)	
Darjeeling First Flush		Macchiato (19 kcal)	
Royal Breakfast		Espresso (0 kcal)	
The Staunton Earl Grey		Mocha (105 kcal)	
<i>Green</i> (0 kcal)		Cappuccino (94 kcal)	
Jade Sword		Double espresso (0 kcal)	6.75
Saemidori Green Tea		Matcha latte (81 kcal)	7
Jasmine Pearls			
<i>White</i> (0 kcal)			
Golden Tips			
Silver Dawn			
Spring White			
<i>Oolong</i> (0 kcal)			
Gaba			
Li Shan			
<i>Herbal</i> (0 kcal)			
Peppermint Infusion Herbal			
Lemongrass and Ginger			
Tropical Punch			

