

THE STAGE

CHAMPAGNE BAR

Programme

ACT ONE

CHAMPAGNE BREAKFAST

~

ACT TWO

CHAMPAGNE SPRING/SUMMER AFTERNOON TEA

~

GRAND FINALE

CHAMPAGNE BAR

~

CHAMPAGNE COCKTAILS

~

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.*

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.

Adults require around 2000 kcal per day

À LA CARTE

<i>Le Petit-Déjeuner Anglais</i>	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)	
<i>Recommended Champagne</i>	
Gusbourne Blanc de Blancs 2020	16
<i>Le Bénédicte</i>	16
Poached eggs, crispy pancetta and truffle hollandaise on toasted muffin (1241 kcal)	
<i>Recommended Champagne</i>	
Veuve Clicquot Yellow Label Brut NV	19
<i>Saumon Fumé</i>	18
Hot smoked salmon on toasted sourdough with creme fraiche, cucumber and soft-boiled egg (304 kcal)	
<i>Recommended Champagne</i>	
Billecart-Salmon Brut Rosé NV	25
<i>Brocoli Violet</i>	14
Purple sprouting broccoli and spiced fried eggs with lime yoghurt, cumin and chilli on toasted sourdough v (652 kcal)	
<i>Recommended Champagne</i>	
Dom Pérignon Brut Vintage 2008	65
<i>Crêpe Soufflée</i>	12
Buttermilk pancakes with your choice of two sides: berry compote, crème Chantilly, Canadian maple syrup, crispy pancetta, chocolate crème v (232 kcal)	
<i>Recommended Champagne</i>	
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

~

Juices

5.5

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

ACT TWO

SPRING/SUMMER CHAMPAGNE AFTERNOON TEA

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

~

Introducing the autumn/winter edition of The Stage Afternoon Tea. 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 The East India Company's exclusive loose leaf teas from the world's finest estates, with an optional recommendation of Champagne from our favourite maisons.

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. Adults require around 2000 kcal per day

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 2008

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

Traditional Afternoon Tea 59

~

SOMMELIER'S CHOICE *Glass Bottle*

Veuve Clicquot Yellow Label Brut NV 18 95

Ruinart Blanc de Blancs NV 30 160

Billecart-Salmon Brut Rosé NV 25 125

Dom Pérignon Brut Vintage 2008 65 395

Gusbourne Blanc de Blancs 2020 16 80

Nyetimber Classic Cuvée NV 17 85

Wild Idol, Alcohol Free Sparkling White 12 55

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

~

AMUSE-BOUCHE DU JOUR

Chef's choice

~

TRADITIONAL SANDWICHES

Cornfed cbicken
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)

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)

~

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)

~

PÂTISSERIES FROM THE TROLLEY

A choice of two artisanal delicacies inspired by beauty and design

Passion of green pineapple
Passion fruit frangipane with ricotta mousse layered between a coriander leaf jelly and topped with poached pineapple compôte (128 kcal)

Floral bee nest
Honey and orange sponge with a lavender and white chocolate dome, finished with a burnt meringue (258 kcal)

The fallen coconut
Coconut and lime mousse covering a fresh mango compôte and a crispy millet cake insert (301 kcal)

Opéra au café à l'orange
Our vegan version of the French classic layered cake, with coffee-infused chocolate ganache and orange jam v (747 kcal)

Austrian Sacher torte
A modern twist on the Austrian classic, with apricot jam, chocolate mousse and a hint of cumin v (283 kcal)

Nama chocolate delight
Japanese inspired treat, with matcha ganache, hibiscus and strawberry gel topped with a crème fraîche Chantilly v (206 kcal)

Adults require around 2000 kcal per day



THE RESERVE TEA CELLAR

Crafted by The East India Company

~

*Granted a Royal Charter by Queen Elizabeth I in 1600,
The East India Company was established to explore the mysteries
of the East. The result was the discovery of new and exotic goods,
including teas, spices and coffees.*

*Today, The East India Company remains proud to offer the very best
teas from around the world.*

*The Londoner is honoured to include a selection of the finest teas from
The East India Company as part of our afternoon tea experience.*

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

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

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

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 10:30pm

~

*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 125ml***Brut***

Veuve Clicquot Yellow Label Brut NV	19
Ruinart Blanc de Blancs NV	30
Dom Pérignon Brut Vintage 2008	65

Rosé

Billecart-Salmon Brut Rosé NV	25
-------------------------------	----

~

SPARKLING WINE

Gusbourne Blanc de Blancs 2020	16
Nyetimber Classic Cuvée NV	17

~

NON-ALCOHOLIC

Wild Idol, Sparkling White	12
----------------------------	----

~

CHAMPAGNE BY THE BOTTLE***Brut***

Veuve Clicquot Yellow Label Brut NV	95
Charles Heidsieck Brut Réserve NV	105
Bollinger Special Cuvée Brut NV	110
Pol Roger White Foil Brut NV	110
Taittinger Prélude NV	120
Ruinart Brut NV	130

Blanc de Blancs

Veuve Fourny Vertus Blanc de Blancs, Premier Cru NV	90
Ayala Blanc de Blancs 2016	140
Deutz Blanc de Blancs 2016	145
Ruinart Blanc de Blancs NV	160
Charles Heidsieck, Blanc des Millénaires 2006	225

Prestige Cuvée

Rare Millésime 2008	275
Dom Pérignon Brut Vintage 2008	395
Krug Grande Cuvée NV	450
Louis Roederer Cristal 2014	600

Rosé

Veuve Clicquot Rosé NV	120
Billecart-Salmon Brut Rosé NV	125
Ruinart Rosé NV	140
Laurent-Perrier Cuvée Rosé NV	150
Pommery Apanage Rosé Brut NV	155
Perrier-Jouët Belle Epoque Rosé 2012	360
Dom Ruinart Rosé 2007	500
Dom Pérignon Brut Rosé Vintage 2008	550

Magnum

Ruinart Blanc de Blancs NV	320
Krug Grande Cuvée NV	800
Dom Pérignon Brut Vintage 2009	850
Dom Pérignon Rosé Vintage 1998	1500

~

ENGLISH SPARKLING WINE BY THE BOTTLE

Gusbourne Blanc de Blancs 2020	80
Nyetimber Classic Cuvée NV	85
Balfour Skye's Blanc de Blancs 2014	95
Nyetimber Blanc de Blancs 2016	100

Rosé

Gusbourne Rosé 2020	85
Nyetimber Rosé NV	100
Balfour Brut Rosé 2017	120
Nyetimber 1086 Prestige Cuvée Rosé 2010	250

~

NON-ALCOHOLIC

Wild Idol, Sparkling White	55
----------------------------	----

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

SNACKS

Nocellara and Halkidiki olives infused with lemon verbena v (66 kcal) 4

Smoked almonds v (331 kcal) 4

~

SMALL PLATES

Rock oysters 14

Two oysters dressed in Veuve Clicquot, green tabasco, basil oil and Oscietra caviar (136 kcal)

Seafood platter (655 kcal) 36

- Two oysters dressed in Veuve Clicquot, green tabasco, basil oil and Oscietra caviar

- Four tiger prawns with cayenne pepper mayonnaise

- Cornish crab dressed in chilli and lemon

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 v (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

~

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 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

Salmon tartare

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

Caesar

Classic salad of romaine lettuce, garlic and Parmesan croutons, microplaned egg yolk and Caesar dressing (625 kcal)

Also perfect with

Grilled salmon (566 kcal)

Lemon garlic prawns (163 kcal)

Blackened Cajun chicken (534 kcal)

King prawn linguine

with spinach, garlic, Amalfi lemon, white wine and mascarpone (701 kcal)

The Stage Club

with baby chicken, spicy bacon mayonnaise, French fries and fried duck egg (1597 kcal)

Rigatoni all'Amatriciana

Homemade rigatoni with pancetta, garlic, chilli and baby San Marzano tomatoes (1202 kcal)

Wild mushroom risotto

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

DESSERTS

Custard apple and lemongrass tacherin

Mousse topped with meringue shards, spiced sable, and Manjari whipped ganache (195 kcal)

Chocolate fondant

with a rich Dulcey filling, served with praline ice cream and caramelised hazelnuts v (421 kcal)

18

12

6

8

5

24

20

16

14

10

10

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 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 boney 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, 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 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.

~

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.

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. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.

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

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.

Adults require around 2000 kcal per day

WINE BY THE GLASS*175ml****White Wine***

Monte Velho Branco, Esporão (Roupeiro, Antão Vaz, Perrum) Alentejo, Portugal 2021	11
Custodia Custozza Superiore Bianco (Manzoni Bianco, Trebbiano, Chardonnay) Cantina di Custozza, Veneto, Italy 2022	13
Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte, Italy 2022	17
Domaine Brigitte Cerveau, Chablis (Chardonnay) Chablis, France 2022	19
Sancerre, La Gravelière Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2022	21
Meursault, Domaine Latour-Giraud (Chardonnay) Cuvée Charles Maxime Côte de Beaune, France 2018	30

Rosé Wine*175ml*

Belleruche Rosé M. Chapoutier, (Grenache, Cinsault, Syrah) Côtes du Rhône, France 2022	12
Whispering Angel Rosé, Château d'Esclans (Grenache, Cinsault, Vermentino) Côtes de Provence, France 2022	17

Red Wine

Domaine Lafage, Côté Sud (Syrah, Grenache) Côtes Catalanes, France 2021	11
Dandelion Vineyards Lionheart of the Barossa (Shiraz) Barossa Valley, Australia 2021	14
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2021	17
Jean-Claude Boisset 'Les Ursulines' (Pinot Noir) Burgundy, France 2022	19
La Rioja Alta S.A. Rioja Reserva, 'Viña Ardanza' (Tempranillo) Rioja, Spain 2015	22
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

Monte Velho Branco, Esporão (Roupeiro, Antão Vaz, Perrum) Alentejo, Portugal 2021	42
Custodià Custoza Superiore Bianco (Manzoni Bianco, Trebbiano, Chardonnay) Cantina di Custoza, Veneto, Italy 2022	48
Vermentino 'Timo' (Vermentino) San Marzano, Italy 2022	50
Maximin' (Pinot Blanc) Maximin Grünhaus Mosel, Germany 2021	60
Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte, Italy 2022	72
Domaine Brigitte Cerveau, Chablis (Chardonnay) Chablis, France 2022	78
Sancerre, La Gravelière, Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2022	90
Blank Canvas, Reed (Chardonnay) Marlborough, New Zealand 2020	95
Sancerre 'La Grande Châtelaine' (Sauvignon Blanc) Joseph Mellot, Loire Valley, France 2022	100
Meursault, Domaine Latour-Giraud (Chardonnay) Cuvée Charles Maxime Côte de Beaune, France 2018	130
Pinot Gris, Grossi Laue, Hugel (Pinot Gris) Alsace, France 2012	140
Puligny-Montrachet, Remoissenet Père & Fils (Chardonnay) Côte de Beaune, France 2018	180

Rosé Wine

Belleruche Rosé M. Chapoutier, (Grenache, Cinsault, Syrah) Côtes du Rhône, France 2022	44
Whispering Angel Rosé, Château d'Esclans (Grenache, Cinsault, Vermentino) Côtes de Provence, France 2022	72
La Chapelle, Château la Gordonne (Grenache, Syrah) Côtes de Provence, France 2021	90

Red Wine

Domaine Lafage, Côté Sud (Syrah, Grenache) Côtes Catalanes, France 2021	42
Cabaletta, Tenute Fiorebelli (Corvina, Rondinella, Cabernet Sauvignon) Veneto, Italy 2021	48
Côtes du Rhône Villages Cairanne Alain Jaume (Grenache), Rhône, France 2020	50
Dandelion Vineyards 'Lionheart of the Barossa' (Shiraz) Barossa Valley, Australia 2021	55
Saint-Amour, Mommessin Les Grandes Mises (Gamay) Beaujolais, France 2022	62
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2021	72
Jean-Claude Boisset 'Les Ursulines' (Pinot Noir) Burgundy, France 2022	78
La Rioja Alta S.A. Rioja Reserva, 'Viña Ardanza' (Tempranillo) Rioja, Spain 2015	95
Châteauneuf-du-Pape, Clos de l'Oratoire des Papes, Ogier (Grenache, Syrah, Mourvèdre, Cinsault) Southern Rhône, France 2020	120
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****Vodka***

Belvedere	11
Tito's Handmade	12
Haku	12
Discarded Grape Skin Chardonnay	12
Grey Goose	14
Mamont	14
Belvedere Single Estate Rye Smogóry Forest	16
Kauffman	16
Stoli Elit	22

Gin

Bombay Sapphire	11
Portobello Road No.171 London Dry	12
Sipsmith	12
Bottega Bacûr	12
Roku	12
Mirabeau	14
Hendrick's Orbium	14
Copper Head	14
Hendrick's	14
Hendrick's Flora Dora	14
St. George Terroir	16
Chilgrove Bluewater Edition	16
Gin Mare	16
Salcombe, Start Point	16
Nordes Atlantic Galician	16
Tanqueray 10	16
Oxley	18
Sharish Blue Magic	18

Rum

Havana 3 year	11
El Dorado 3 year	12
Brugal 1888 Doblemente Añejado	12
Diplomático Planas	12
Black Tot Finest Caribbean	14
Diplomático Exclusiva	14
Black Tot	14
El Dorado 15 year	16
Eminente Reserva 7 year	18
Black Tot, Master Blender's Reserve 2024 Edition	25
Ron Zacapa Centenario XO	25

Cognac

Courvoisier VS	12
Hennessey VS	14
Hine Antique XO	30
Rémy Martin XO	30
Hennessey XO	35
Hennessey Paradis	175
Louis XIII	325

Tequila & Mezcal

Olmecca Altos Plata	12
Gran Centenario	14
VIVIR Blanco	14
Patrón Silver	14
VIVIR Reposado	14
Patrón Reposado	16
Ilegal Joven Mezcal	16
Don Julio Blanco	16
Patrón Añejo	20
Don Julio 1942 Añejo	40

SCOTCH WHISKY 50ml**Single Malt**

Glenmorangie 10 year	12
Dalwhinnie 15 year	14
Macallan Double Cask 12 year	16
Oban 14 year	20
Lagavulin 16 year	22
Glenfiddich 18 year Ancient Reserve	24
Glenmorangie Extremely Rare 18 year	24
Macallan Double Cask 15 year	24
Glenlivet 18 year	30
Glenfiddich, Gran Reserva 21 year	30
Balvenie 21 year	50
Dalmore King Alexander	50
Highland Park 21 year	55
Macallan Double Cask 18 year	55
Glenfiddich, Grande Couronne 26 year	80
The Macallan Rare Cask	100
Highland Park 25 year	120
Balvenie 30 year	200
Macallan No.6	450

Blended

Monkey Shoulder	11
Chivas Regal 12 year	12
Johnnie Walker Gold Label	14
Johnnie Walker Blue Label	50
Johnnie Walker King George	375

Japanese Whisky**Single Malt**

Yamazaki Distiller's Reserve	20
Hakushu Distiller's Reserve	20
Yamazaki 12 year	30

Blended

Suntory Toki	12
Nikka from the Barrel	15
Hibiki Harmony	20

American Whiskey

Maker's Mark	10
Woodford Reserve	12
Jack Daniel's Single Barrel	16
Bulleit Rye	14
Sazerac Rye	16

~

BEER

Noam	8.5
------	-----

~

SOFT

Bottled Water	5.95
----------------------	------

Nordaq Still	
Nordaq Sparkling	

~

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

SPARKLING 5.5

Fever-Tree

Lemonade

Tonic

Naturally light tonic

Sicilian lemon tonic

Soda

Ginger ale

Ginger beer

Mediterranean tonic

Coke

Diet Coke

~

LOOSE LEAF TEA 6



Black (0 kcal)

Orange Pekoe

Assam Hattiali Second Flush

Darjeeling First Flush

Royal Breakfast

The Staunton Earl Grey

Green (0 kcal)

Jade Sword

Saemidori Green Tea

Jasmine Pearls

White (0 kcal)

Golden Tips

Silver Dawn

Spring White

Oolong (0 kcal)

Gaba

Li Shan

Herbal (0 kcal)

Peppermint Infusion Herbal

Lemongrass and Ginger

Tropical Punch

~

COFFEE 6

Americano (0 kcal)

Latte (100 kcal)

Decaffeinated (0 kcal)

Macchiato (19 kcal)

Espresso (0 kcal)

Mocha (105 kcal)

Cappuccino (94 kcal)

Double espresso (0 kcal) 6.75

