Here at Swift, we are very proud of our Irish Coffee.

We have created our own recipe, utilising our favourite parts from all of our inspirations, to make something unique and delicious. We use a Colombian dark roast filter coffee from our friends at Send Coffee to give a sweet, chocolatey note, without too much bitterness.

We sweeten it with demerara sugar and keep it at 75°C to keep it hot without burning it. We use a stout-finished Irish whiskey to enhance the coffee notes. We source our cream from local markets and hand-whip it to give a rich, unctuous texture and we finish with a grating of fresh nutmeg for a bright, woody nose.

SWIFT IRISH COFFEE
£10

40ml Jameson Caskmates
75ml demerara-sweetened filter coffee
Float of chilled hand-whipped cream
Grating of fresh nutmeg

Slainte!
EVITA - £11
NUTTY • FLUFFY • SOFT
Belvedere vodka, almond, Mandorla, orange flower, prosecco

FLAMINGO ALL NIGHTER - £12
SHORT • TART • JUICY
Monkey Shoulder scotch, pomegranate, Aperitivo Select, lemon, egg white

PARAKEET - £12
FRESH • FRUITY • FUN
Olmeca Altos tequila, guava, pineau des charentes, Wray & Nephew, lime

PRALINE FLIP - £11
COMPLEX • NUTTY • LUSCIOUS
Swift spiced rum, Guinness, hazelnut orgeat, egg

WHITE WATER - £13
SMOKY • BOLD • TROPICAL
Ardbeg 10 & Benriach whiskies, coconut falernum, Giffard banane
TWO EYES - £12
CLEAN • STRONG • SUBTLE
Absolut Elyx vodka, Martini Ambrato, coffee eau-de-vie, cascara

GOLDFINCH - £12
DEEP • VIBRANT • SHARP
Woodford Reserve bourbon, Martell VSOP cognac, lemon, kola nut, Fernet

SCALA - £11
TART • MINERAL • VIBRANT
Beefeater gin, gooseberry, picpoul de pinet, lime sherbet, geranium

AMBER CANE - £13
POTENT • SHORT • FUNKY
Swift Jamaican rum, madeira, curaçao, Benedictine, chocolate bitters

NORTH STAR - £10
DELICATE • EFFERVESCENT • DRY
Sparkling sake, Noilly dry, canteloupe, lime sherbet, Giffard Menthepastille
**WINDMILL - £13**

**POTENT • SMOOTH • WOODY**
Lot 40 rye, Swift Bajan run, Martini Ambrato, Caperitif, banana

**MAGDALENE - £11**

**DELICATE • FLORAL • EFFERVESCENT**
Plymouth gin, white grape, Marc de Gewurtztraminer, sparkling wine

**RED STUDIO - £11**

**CLEAN • FRUITY • REFRESHING**
Absolut vodka, strawberry, hazelnut, English tea, lemon, cream, prosecco

**JAGUAR - £12**

**JUICY • TROPICAL • SHARP**
Del Maguey Vida mezcal, Lillet rose, watermelon, Luxardo bitter, fino, lime

**LIGHTS UP - £7**

**SHORT • BITTERED • NON-ALCOHOLIC**
Dark roast coffee, marzipan, oat milk, allspice
**RUFIAN - £13**
**STIFF • COMPLEX • MALTY**
Old Forester bourbon, maple, fig, Brazilian bitters

**COBBLESTONE - £13**
**DEEP • RICH • NUTTY**
Black Bush Irish whiskey, nocino, oloroso sherry, chocolate bitters

**MARQUEE - £11**
**LONG • SPICY • ZESTY**
Bombay Sapphire gin, pineapple sherbet, sencha, basil, ginger, soda

**SHANGHAIED - £11**
**PUNCHY • FRESH • SHARP**
Green chilli Caravedo pisco, almond orgeat, cucumber, lime

**OLD COMPTON - £13**
**FRUITY • BRIGHT • BITTERSWEET**
François Voyer cognac, Swift Jamaican rum, strawberry, rhubarb amaro, lemon
<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Country</th>
<th>GL</th>
<th>BTL</th>
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<tr>
<td>Cattaratto, Montalto Organic</td>
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<td>Picpoul de Pinet, Beauvignac</td>
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<td>Nero D'Avola, Pieno Sud</td>
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<td>Cabernet Sauvignon/Merlot, Buitenverwachting</td>
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### SPARKLING

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<td>Vaporetto Prosecco</td>
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<td>Krug Grande Cuvée NV</td>
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### BEER & CIDER

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Still wines are served in measures of 175ml as standard. 125ml measures are available upon request.
Sparkling wine is served in measures of 125ml.
Spirits are served in measures of 50ml as standard. 25ml measures are available upon request.
An optional 12.5% service charge will be added to your bill, all of which goes to the staff.