DUE TO LONDON ENTERING TIER 2
RESTRICTIONS, ALL GUESTS
ORDERING ALCOHOL MUST ALSO
ORDER A SUBSTANTIAL MEAL

SWIFT SOHOS OFFERING

BUTTERBEAN HUMMUS
AND FALAFEL

Romesco, pickled mustard seeds, crudites
£8
*Nuts (almonds), mustard, soy, sulphites

NOCELLARA OLIVES - £4
BALSAMIC NUT MIX - £3.5
CHILLI RICE CRACKERS - £2.5
SMOKEY SNACK MIX - £3.5

APERTIVOS

APERTIVO HOUR
Until 7pm every day
All aperitivos £6

COCKTAILS

SGROPPINO - £8
Lemon sorbet, St Germain, prosecco

BLOODY MARY - £10
Absolut vodka, cherry tomato, celery, carrot, lemon, Swift spice mix

PICCOLINA - £10
Amontillado sherry, white port, fig, Angostura

THE WATCHMAN - £12
Powers Distiller’s Cut Irish whiskey, spicy chipotle, pineapple sherbet

FREJA - £10
Grey Goose vodka, Dolin blanc vermouth, lychee, lemon, soda

KEW GARDENS - £10
Beefeater gin, cucumber, basil, lime, prosecco

PETAL - £10
Sweet vermouth, raspberry, framboise, Campari, prosecco

ECLIPSE - £9
Noilly Prat, lime sherbet, elderflower, mezcal

ORANGE AND CHESTNUT MULLED WINE - £9
Hennessy Cognac, Nero D’Avola, Bourbon, Chestnut, Orange, Jager Spice

APRITIVOS

ENCORE - £10
Coconut Black Cow vodka, Cocchi Americano, Suze

MANDARIN BELLINI - £9
Aperol, bitter mandarin, fino sherry, prosecco

WOLFPACK - £9
Martini Rubino, Luxardo bitter, dry cider

AUGUSTA - £9
Avallen calvados, St Germain, pear, absinthe, picpoul, soda

SOLSTICE - £9
Martini Bitter, blood orange vermouth, passionfruit, prosecco

TAVERNA & TONIC - £9
Swift “Tavern” blend of sheries, vermouth & amaro, tonic*
*“served with an anchovy gilda, vegetarian option available

CLASSIC COCKTAILS ALWAYS AVAILABLE

SWIFT IRISH COFFEE - £10
Jameson Caskmates, Send Swift blend coffee, demerara, cream, nutmeg

SWIFT TAKEAWAY
Our range of Christmas drinks make the perfect stocking filler gifts!

PANETTONE SIPPER £15 220ml
Appleton 8 rum, Hennessy cognac, Pedro Ximinez sherry, almond grappa, almond orgeat

FIG AND CACAO APERITIF £15 220ml
Amontillado sherry, white port, cacao, fig, Angostura & chocolate bitters

SLOE GIN BELLINI £15 220ml
Plymouth Sloe gin, mandarin, Lillet Blanc, creme de mure. Best mixed with prosecco*

SWIFT TAVERNA - £25 500ml
House blend of vermouths, sheries and amaro. Best mixed with tonic*
# BEER & WINE

## BEER & CIDER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
<th>Country</th>
<th>Alcohol</th>
</tr>
</thead>
<tbody>
<tr>
<td>Draught Konig Pilsner</td>
<td>£4.5</td>
<td>Germany</td>
<td>4.9%</td>
</tr>
<tr>
<td>Harviestoun Schiehallion</td>
<td>£5.5</td>
<td>Scotland</td>
<td>4.8%</td>
</tr>
<tr>
<td>Harviestoun Old Engine Oil</td>
<td>£6</td>
<td>Scotland</td>
<td>6.0%</td>
</tr>
<tr>
<td>Bitburger Drive</td>
<td>£4.5</td>
<td>Germany</td>
<td>0.0%</td>
</tr>
<tr>
<td>Oliver's Gold Rush</td>
<td>£6.5</td>
<td>England</td>
<td>6.5%</td>
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## WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Country</th>
<th>Alcohol</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cataratto</td>
<td>£7.5/£30</td>
<td>Montalto Organic</td>
<td>13.0%</td>
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<tr>
<td>Picpoul de Pinet</td>
<td>£9/£35</td>
<td>Beauvignac</td>
<td>13.0%</td>
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<tr>
<td>Sauvignon Blanc</td>
<td>£10/£40</td>
<td>Mount Holdsworth</td>
<td>13.0%</td>
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<tr>
<td>Gavi di Gavi</td>
<td>£46</td>
<td>La Contessa</td>
<td>12.5%</td>
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## RED

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Country</th>
<th>Alcohol</th>
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<tbody>
<tr>
<td>Nero D'Avola</td>
<td>£7.5/£30</td>
<td>Pieno Sud</td>
<td>12.5%</td>
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<tr>
<td>Tempranillo</td>
<td>£8.5/£34</td>
<td>Candidato Barrico</td>
<td>13.0%</td>
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<tr>
<td>Cabernet Sauvignon/Merlot</td>
<td>£38</td>
<td>Buitenverwachting</td>
<td>14.5%</td>
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<tr>
<td>Malbec</td>
<td>£10/£42</td>
<td>Finca Perdriel</td>
<td>14.5%</td>
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## CHAMPAGNE & SPARKLING

<table>
<thead>
<tr>
<th>Champagne</th>
<th>Price</th>
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<tbody>
<tr>
<td>Vaporelto Prosecco</td>
<td>£8/£45</td>
</tr>
<tr>
<td>Perrier-Jouet Grand Brut NV</td>
<td>£13/£70</td>
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<tr>
<td>Perrier-Jouet Rose NV</td>
<td>£15/£85</td>
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<tr>
<td>Ruinart Blanc de Blanc NV</td>
<td>£18/£105</td>
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<tr>
<td>Perrier-Jouet Belle Epoque 2012</td>
<td>£170</td>
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<tr>
<td>Krug Grande Cuvee NV</td>
<td>£35/£195</td>
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<tr>
<td>Perrier-Jouet Belle Epoque Rose 2010</td>
<td>£230</td>
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## ROSE

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<th>Wine</th>
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<th>Alcohol</th>
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</thead>
<tbody>
<tr>
<td>Syrah Rose</td>
<td>£8.5/£35</td>
<td>Georges Duboeuf</td>
<td>12.5%</td>
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</tbody>
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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.**

**Please ask for our separate whisky menu, or we are more than happy to make a recommendation.**