

SWIFT SOHO

AUTUMN 2025



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Cocktails marked with ☉ are available for £7 before 6pm

Cocktails marked with ☐ are alcohol free

CLASSIC COCKTAILS ALWAYS AVAILABLE

Join us on Tuesdays from 6-8pm and Sundays from 6-9pm for an audience with some of London's finest Jazz musicians.

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.

Swift is committed to providing a safe space for everyone,
discrimination of any form will not be tolerated.

Allergy matrix available on request.

BRIGHT

IMPERIAL GIMLET - £13

CRISP • ZINGY • EFFORTLESS

Beefeater gin, Italicus, white Pineau des Charentes,
pineapple sherbet, makrut lime, lemon

KEW GARDENS - £13

VERDANT • FRESH • SPARKLING

Gin Mare gin, basil, cucumber, lime, prosecco

CHAMELEON - £16

LIVELY • VEGETAL • SMOKEY

Del Maguey Vida mezcal, green chilli, cachaça, lime,
coriander, green bell pepper

SHANGHAIED - £13

SPICY • BOLD • ZESTY

Green chilli pisco, lime, cucumber, almond

PETAL - £12

FRUITY • LUSH • SPARKLING

Sweet vermouth, raspberry, framboise, Campari, prosecco

DELICATE

ICE MAIDEN - £15

SPARKLING • CRISP • CLEAN

Absolut vodka, Lillet Blanc, pear,
Moët & Chandon brut champagne

DESTINATION TOKYO - £15 ☉

LUSCIOUS • SOFT • MALTY

Hatozaki Japanese whisky, Havana 3 rum, coconut, pandan,
rice milk, genmaicha tea

ROSETTE - £16

BITTERSWEET • FLORAL • SOPHISTICATED

Belvedere vodka, Cocchi Americano, rose,
grapefruit sherbet, absinthe

HUMMINGBIRD - £16

LONG • ELEGANT • COMPLEX

Akashi-Tai umeshu, Ardbeg 10Yr scotch, pine soda

WORKING HOLIDAY - £9 ☾

ZESTY • EFFERVESCENT • JUICY ☾

Atopia spiced citrus, hops, passion fruit,
pink grapefruit sherbet, sparkling green tea

RICH

IRISH COFFEE - £11

WARMING • SILKY • CLASSIC

Jameson Caskmates Stout Edition Irish whiskey,
Send Swift blend coffee, demerara, cream, nutmeg

ROCK GARDEN - £9 ●

LIVELY • SHORT • ZESTY

Atopia spiced citrus, Seedlip Spice 94, almond, lemon

PRALINE FLIP - £13 ◎

LUXURIOUS • NUTTY • INDULGENT

Swift spiced rum, stout, hazelnut, egg,

OLD COMPTON - £15

ROBUST • FRUITY • SMOOTH

Hennessy VS cognac, Swift Jamaican rum blend, strawberry,
rhubarb amaro, lemon

BURNSIDE - £16

FLUFFY • DECADENT • LUSCIOUS

Woodford Reserve bourbon, pistachio, apricot, lemon

STIFF

WHITE WATER - £16

BOLD • TROPICAL • SMOKEY

Monkey Shoulder & Ardbeg 10 scotch whiskies,
coconut falernum, banana

COBBLESTONE - £16

COMPLEX • SHORT • NUTTY

Jameson Black Barrel Irish whiskey, nocino,
oloroso, Angostura

DESERT ROSE - £16 ☉

CLEAN • BITTERSWEET • FLORAL

Olmecca Altos tequila, Cocchi Rosa, Campari, prune

AMBER CANE - £16

FUNKY • POTENT • PUNCHY

Swift Jamaican rum blend, Madeira, Benedictine,
orange curaçao, chocolate bitters

PICCOLINA - £12

LIGHT • SOPHISTICATED • SMOOTH

Amontillado sherry, white port, fig, Angostura

WHITE

2021	CHENIN TORRONTES	£8.5	£36
	Villavieja, Mendoza, Argentina		12.5%
2022	LO PETIT FANTET DE L'HIPPOLYTE BLANC	£11.5	£48
	Southern Rhône Organic blend, Chateaux Ollieux Romanis, Pierre Bories, Corbières, France		12.0%
2022	2022 RUAKANA SAUVIGNON BLANC	£12.5	£50
	Organic, Clos Henri, Henri Bourgeois, Marlborough, New Zealand		13%
2021	PM & M GARANCE	£12.5	£50
	MUSCADET DE SEVRE ET MAINE SUR LIE		12.5%
	Organic, Domaine Pierre Luneau-Papin, Pays Nantais, France		
	MV TORRES NATUREO	£6	£20
	Muscat, Familia Torres, Catalonia, Spain, Alcohol Free		0.0%

RED

2021	NEGROAMARO DEL SALENTO	£8.5	£36
	La Casada, Caleo, Salento, Italy		12.5%
2021	MARCILLAC "LO SANG DEL PAIS"	£11	£45
	Mansois, Domaine du Cros, Phillippe Teulier, Marcillac, France		13%
2021	LES GALETS COSTIERES DE NIMES ROUGE	£12	£50
	Syrah/Grenache/Marselan, Château Mourgues du Gres, Southern Rhône, France		14%
2020	CABERNET SAUVIGNON ORGANIC	£10	£43
	Familia Cecchin, Mendoza, Argentina		13.5%
	MV TORRES NATUREO	£6	£20
			0.0%
	Syrah, Familia Torres, Catalonia, Spain, Alcohol Free		

ROSÉ & ORANGE

2022	3404 ROSADO	£9.5	£38
	Tempranillo & Cabernet, Bodegas Pirineos, Somontano, Spain		13.5%
2022	MAREMOSSO BIANCO	£12	£48
	Skin contact Catarratto, Ciello & Baglio, Alcamo, Sicily, Italy		12.5%

SPARKLING

BOSCO DEI CIRMIOLI	£8	£45
Prosecco, Veneto		10.5%
BOSCO DEI CIRMIOLI ROSÉ	£8.5	£50
Prosecco, Veneto		11.5%

CHAMPAGNE

MOËT & CHANDON BRUT IMPÉRIAL NV Champagne, Épernay	£15	£85 12%
MOËT & CHANDON ROSÉ IMPÉRIAL NV Champagne, Épernay	£19	£115 12%
PERRIER-JOUËT BELLE ÉPOQUE BRUT Champagne, Épernay	£30	£185 12.5%
DOM PÉRIGNON Champagne, Hautvillers	£35	£195 12.5%
KRUG GRAND CUVÉE NV Champagne, Reims	£40	£205 12%
MARIE COURTIN EFFLORESCENCE Champagne, Reims		£135 12%
RUINART BLANC DE BLANCS NV Champagne, Reims		£155 12.5%
PERRIER-JOUËT BELLE ÉPOQUE ROSÉ Champagne, Épernay		£250 12%

BEERS

DRAUGHT KÖNIG PILSNER	£5.5
Germany - 2/3 pint - Pilsner	4.9%
HARVIESTOUN SCHIEHALLION	£6
Scotland - 330ml - Pilsner	4.8%
HARVIESTOUN OLD ENGINE OIL	£6.5
Scotland - 330ml - Porter	4.8%
KERNAL SEASONAL HOP	£6.5
England - 330ml - Pale Ale	5.7%
OLIVER'S POMONA	£6.5
England - 330ml - Cider	6.2%
SHOWERINGS	£7
England - 375ml - Cider	6.8%
BITBURGER DRIVE 0.0%	£4.5
Germany - 330ml - Lager	0.0%

LOW & NO

SAICHO SINGLE ORIGIN SPARKLING TEA

£7.5

0.0%

Darjeeling - 200ml

REAL DRY SPARKLING TEA

£5

0.0%

Green - 250ml

NEEDLETAIL - £9 ●

FRAGRANT • TALL • REFRESHING

Atopia spiced citrus, strawberry, peppercorn,
Botivo, lemon, orange bitters

TOSCA - £9 ●

BUBBLY • SOPHISTICATED • CLEAN

Saicho darjeeling sparkling tea, Martini Vibrante,
sandalwood, soda

FOOD

NOCELLARA OLIVES - £4

BALSAMIC SNACK MIX - £3.5

CHILLI RICE CRACKERS - £2.5

SMOKEY SNACK MIX - £3.5

CHEESE BOARD

A selection of three cheeses from Mons,
served with cracked black pepper oatcakes, grapes,
apple & cider chutney

MEAT BOARD

A selection of three cured meats, served with
cracked black pepper oatcakes, cornichons,
piccalilli

£16 EACH OR BOTH FOR £25

With bars across London, you are never
far from a perfect drink!

Swift Shoreditch
91-93 Great Eastern Street
London EC1A 3HZ

Swift Borough
66-70 Borough High
London SE1 1XF

Swift Soho
12 Old Compton Street
London W1D 4TQ

@swiftbars

