

SWIFT SOHO

AUTUMN 2025



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Cocktails marked with  are available for £7 before 7pm

Cocktails marked with  are alcohol free

SEASONAL SPECIALS

MONTROSE - £16

FLUFFY • SMOOTH • CRISP

Glencadam 10yr scotch, amontillado sherry, manzana verde,
agave, lemon

TINY TINI - £5

SHORT • SOPHISTICATED • FUN

Grey Goose vodka, Noilly Prat dry vermouth,
Dolin blanc vermouth

CLASSIC COCKTAILS ALWAYS AVAILABLE

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

DROPLET - £12 ☉

SHORT • LIVELY • HERBACEOUS

Beefeater gin, St Germain, aquavit, lime sherbet

CARMEN - £16

PUNCHY • FRESH • SHARP

Herradura Plata tequila, lime sherbet, toasted blue corn

SGROPPINO - £9

LIGHT • ZESTY • FUN

Lemon sorbet, St Germain, prosecco

TOSCA - £9 ☾

BUBBLY • SOPHISTICATED • CLEAN

Saicho darjeeling sparkling tea, Martini Vibrante,
sandalwood, soda

FAIRYLAND - £12

FRUITY • LUSH • SPARKLING

Bushmills Black Bush Irish whiskey, Aperol, rhubarb, lime,
prosecco

COMPLEX

BLOODY MARY - £12

CLASSIC • SPICY • VEGETAL

Absolut vodka, cherry tomato, celery, carrot, lemon,
Swift spice mix

PIPPIN - £14 ☉

EFFERVESCENT • REFRESHING • CLEAN

Monkey Shoulder blended scotch, manzanilla sherry,
manzana verde, Kümmel, dry cider

CHIFFON - £16

SILKY • PLAYFUL • SOPHISTICATED

Jameson Black Barrel Irish whiskey, almond, matcha, Galliano,
Moët & Chandon champagne

RHUBARB AND CUSTARD - £15

FRUITY • VELVETY • INDULGENT

Christian Drouin calvados, cold-pressed rhubarb juice,
custard, vanilla bitters, lemon; clarified

WORKING HOLIDAY - £9 ☾

ZESTY • EFFERVESCENT • JUICY •

Atopia spiced citrus, passion fruit, pink grapefruit sherbet,
hops, 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, almond, Seedlip Spice 94, lemon

CAMPINO - £14

FRUITY • FLUFFY • FUN

Olmecca Altos blanco tequila, strawberry, cream, lemon,
egg white, cream soda

MARIGOLD - £14

CREAMY • BUTTERY • BLENDED

Patrón silver tequila, greek yoghurt, mango, Suze, lemon

GREEN MARKET - £12 ☉

VIBRANT • TROPICAL • LUSCIOUS

Coconut Appleton Estate 8yr, condensed milk, lime sherbet

STIFF

WOODSTOCK - £16

BOLD • TROPICAL • REFINED

Green Spot Irish whiskey, Hennessy VS cognac, Cocchi
Americano, passionfruit

NEEDLETAIL - £9 ☐

FRAGRANT • TALL • REFRESHING

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

BOGART - £14 ●

CLEAN • ELEGANT • SMOKEY

Beefeater gin, peach vermouth,
Ardbeg 10 peated scotch, orange bitters

CORNETTO - £16

PUNCHY • INDULGENT • NUTTY

Woodford Reserve bourbon, mandorla, noisette,
cream sherry, dark cacao

LITTLE VENICE - £13

BITTERSWEET • SOPHISTICATED • FLORAL

Hendrick's gin, Pommeau, peach vermouth, Campari

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 MUSCADET DE SEVRE ET MAINE SUR LIE	£12.5	£50
	Organic, Domaine Pierre Luneau-Papin, Pays Nantais, France		12.5%
	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	£15	£85
Champagne, Épernay		12%
MOËT & CHANDON ROSÉ IMPÉRIAL NV	£19	£115
Champagne, Épernay		12%
PERRIER-JOUËT BELLE ÉPOQUE BRUT	£30	£185
Champagne, Épernay		12.5%
DOM PÉRIGNON	£35	£195
Champagne, Hautvillers		12.5%
KRUG GRAND CUVÉE NV	£40	£205
Champagne, Reims		12%
MARIE COURTIN EFFLORESCENCE		£135
Champagne, Reims		12%
RUINART BLANC DE BLANCS NV		£155
Champagne, Reims		12.5%
PERRIER-JOUËT BELLE ÉPOQUE ROSÉ		£250
Champagne, Épernay		12%

BEERS

DRAUGHT KÖNIG PILSNER

£5.5

Germany - 2/3 pint - Pilsner

4.9%

HARVIESTOUN SCHIEHALLION

£6

Scotland - 330ml - Pilsner

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%

OTHER

SAICHO SINGLE ORIGIN SPARKLING TEA

£7.5

0.0%

Darjeeling - 200ml

REAL DRY SPARKLING TEA

£5

0.0%

Green - 250ml

REBUJITO

£8

Tio Pepe fino sherry, lemonade, mint

AMONTILLADO & TONIC

£8

COCCHI ROSA & TONIC

£8

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



Aperitivo howe is
the best howe !