




SIPSMITH[®]
London


The Swan

AFTERNOON TEA

£25

Roast Cumbrian Beef, Rocket, Pesto, Parmesan

Cartmel Valley Smoked Salmon, Cucumber, Chive Cream

Cheese. Old Applebian Cheese, Green Tomato Chutney

Earl Grey Fruit Scones, Clotted Cream, Damson Jam.

Inspired by Sipsmith London Cup.

Orange & White Chocolate Meringue.

Inspired by Sipsmith Orange & Cacao.

Sloe Gin & Damson Bakewell.

Inspired by Sipsmith Sloe Gin.

Blackberry Curd Tart.

Inspired by Sipsmith Lemon Drizzle Gin.

Chocolate, Chilli & Lime Opera.

Inspired by Sipsmith Limited Edition

Chilli & Lime Gin.



G&TEA COCKTAILS

£12

SLOE ROYALE

Sipsmith Sloe Gin topped with bubbles.
A British take on the classic Kir Royale using our Sloe Gin, this cocktail is a sure-fire winner!

LEMON ICED TEA

Sipsmith Lemon Drizzle Gin,
Earl Grey Tea, lemon.

Iced tea is a superbly sippable summer staple but this Lemon Drizzle Gin creation is so delicious you'll want to sip it all year round!



LADY GREY MARTINI

Sipsmith London Dry Gin, Lady Grey Tea, lemon, foam.
Inspired by Audrey Saunders' Earl Grey Mar-Tea-ni, we created this variation for the pop-up restaurant we held in our distillery with the legendary staff from The Providores in Marylebone.

EARL GREY COLLINS

Sipsmith London Dry Gin, Earl Grey syrup, lemon & soda.
Fragrant and crisp, this uplifting twist on a summer classic features an Earl Grey-infused syrup you can craft at home, ask for our recipe.

LEMON DRIZZLE 75

Sipsmith Lemon Drizzle Gin, lemon & bubbles.
A simple and eminently sippable zesty take on the French 75 with Sipsmith Lemon Drizzle Gin & prosecco.

Please sip responsibly | @sipsmith | @swanhotelnewbybridge   