



SIPSMITH[®]
London

Afternoon Tea

Sandwiches

Roast Cumbrian beef, rocket, pesto & parmesan

Cartmel Valley smoked salmon, cucumber, chive cream

Cheese, Old Applebian cheese & green tomato chutney

Savoury

Mini Yorkshire puddings with beef & horseradish

Mini cottage pie

Something Sweet

Traditional scones, clotted cream & damson jam

Matcha tea & strawberry Battenberg cake

Mini mille feuilles mousseline

A selection of cakes, slices & eclairs

£25 per person

www.swanhotel.com

Please note we are NOT a 'nut free kitchen' and due to this cross contamination may occur. Some menu items may contain food substances to which you have an allergy. Full allergen information available, please ask a Manager who will be more than happy to advise.



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G+Tea Cocktails

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   