

HOUSE COCKTAILS

LYCHEE 76 Absolut Citron vodka, lychee liqueur, lemon juice & Lanson Père & Fils Brut Champagne	18.75
OLD CUBAN Havana Club 7 year old rum, fresh mint, lime, sugar & Lanson Père & Fils Brut Champagne	18.75
BLOOM & BLUSH Sapling English raspberry vodka, lemon juice & Coates & Seely English sparkling rosé	18.75
BRISA DE PASCUA Legado fresh white rum, Sipsmith London Dry gin, crème de cacao blanc, coconut cream & lime juice	17.75
CHERRY BLOSSOM Sipsmith London Dry gin, Dreamsake Japanese sake, cherry juice, cherry brandy, Peychaud's bitters, lemon juice & egg white	16.75
LIZZIE'S DAIQUIRI NO. II Havana Club 7 year old rum, maraschino, lime, sugar & Lizzie's favourite tippie, Dubonnet	16.75
ALMOST FIT Saint James rhum agricole, agave syrup, fresh kiwi, lime juice, pineapple juice & egg white	16.75
WHISKEY MELON Jameson Black Barrel, watermelon syrup, lemon juice, Peychaud's bitters & egg white	16.75
WHISKY FJORDS Cutty Sark Original Scotch Whisky, Brännland Iscider, bitters, sparkling water & lemon zest	16.75
MAI TAI Havana Club 7 year old rum, S&W tiki rum blend, lime juice, apricot brandy & almond syrup	16.75
S&W GIN SLING Sipsmith London Dry gin, apricot liqueur, cherry brandy, pomegranate grenadine, lemon juice, Angostura bitters, pineapple juice & club soda	16.75
JAPANESE ROSE Fuji Japanese whisky, lemon juice, pomegranate grenadine & a touch of aniseed	17.75
INDISPUTABLY HIBISCUS Código 1530 Rosa tequila infused with hibiscus, lime juice, agave syrup & orange liqueur	16.75
VANILLA PASSION Absolut Vanilla vodka, passion fruit purée, lime juice & sugar, served over crushed ice	16.75
IRISH ANTI-HERO Jameson Black Barrel, Fernet Branca, lime juice & sugar	16.75

VIRGIN COCKTAILS

STRAWBERRY FIELDS Strawberry purée, pineapple, apple & lemon juice	7.50
POM-POM Apple juice, cranberry juice, pomegranate grenadine, elderflower cordial & lime juice	7.50
JASMINE PEACH Peach purée, chilled jasmine green tea, lemon juice & sugar	7.50
PRIM & PROPER ABV 0.5% Sipsmith FreeGlider non-alcoholic spirit, two dashes of Angostura bitters, cucumber, mint, lemon & ginger ale	12.00

BLOODY MARY MENU

THE CLASSIC Sapling English vodka, Worcestershire sauce, tomato juice, horseradish, Tabasco sauce, mustard, freshly squeezed lemon juice & seasoning	15.00
RED SNAPPER Sipsmith London Dry gin, cucumber, tomato juice, Worcestershire sauce, horseradish, Tabasco, freshly squeezed lemon juice & seasoning	15.00
SMOKY MARIA Olmeca Altos tequila, mezcal, lime juice, Worcestershire sauce, horseradish, green Tabasco & tomato juice, served with a Tajín rim	15.00

BOTTOMLESS BRUNCH

AVAILABLE FOR A MAXIMUM OF ONE AND A HALF HOURS
WHILE HAVING A TWO COURSE MEAL.
PRICE DOES NOT INCLUDE FOOD

PROSECCO Canal Grande, Veneto	26.00
APEROL SPRITZ Aperol, Prosecco, soda water	39.00
CHAMPAGNE Lanson Père & Fils, Reims	59.00

SET MENU

TWO COURSES • 28.00
THREE COURSES • 32.00

AVAILABLE
SATURDAY & SUNDAY: 12:00PM–16:30PM

STARTERS

BURRATA Spiced green gazpacho, radish & green mango salad
LOADED HASH Bacon, fried egg, sour cream, Parmesan & jalapeños
S&W MUFFIN Toasted muffin, beef patty, bacon & cheese
SMOKED SALMON Scrambled eggs, avocado & flatbread

MAIN COURSES

YORKSHIRE PUDDING Steak ends, horseradish, roasted potatoes & caramelised onion
WAFFLE & FRIED SPICED CHICKEN Nashville hot sauce & maple syrup
BAKED LEMON SOLE Fennel, samphire, orange & tomato salad, parsley sauce
RED WINE BRAISED BEEF Smoked bacon, mushrooms, onion & mashed potato
250G NEW ZEALAND GRAIN-FED SIRLOIN £10.00 supplement applies

DESSERTS

BLACK SESAME PANNA COTTA Peach & jasmine sauce, sesame tuile
AMERICAN PANCAKES Chocolate sauce & fresh berries
FRENCH TOAST Orange & apple, crème fraîche
SELECTION OF ICE CREAMS OR SORBETS Ask for today's flavours.



Wi-Fi: S&W FREE WIFI

Please inform us of any allergies before ordering.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness. Steak weights are approximate and pre-cooked.
A discretionary 15% service charge applies. Prices include VAT.

WINES BY THE GLASS

SPARKLING WINE	125ML
LANSON PÈRE & FILS BRUT Reims, Champagne	18.50
LANSON LE ROSÉ CREATION Reims, Champagne	22.00
PERRIER-JOUËT GRAND BRUT Épernay, Champagne	24.50
COATES & SEELY ROSÉ Hampshire, England	18.75
CANAL GRANDO, PROSECCO Veneto, Italy	8.95

WHITE WINE	175ML
L'ÉCLAT 'DOMAINE DE JOY' Côtes de Gascogne, France	10.15
UMANI RONCHI 'VILLA BIANCHI' Verdicchio, Marche, Italy	12.35
TE MUNA, CRAGGY RANGE Sauvignon Blanc, Martinborough, New Zealand	16.35
MARC BRÉDIF, VOUVRAY Chenin Blanc, Loire Valley, France OFF DRY	16.55
KENDALL JACKSON FAMILY Chardonnay, Sonoma County, California	17.85
SMITH & WOLLENSKY Sauvignon Blanc, Napa Valley, California	20.45
THOMAS LABILLE CHABLIS Chablis, France	21.55
SANFORD Chardonnay, Sta. Rita Hills, California	29.10

ROSÉ WINE	175ML
CÔTÉ ROSÉ, DOMAINE LAFAGE Syrah blend, Languedoc, France	11.95
PINK DIESEL Grenache blend, Provence, France	14.35
SIMPSONS 'RAILWAY HILL' Pinot Noir, Kent, England	17.40

RED WINE	175ML
CHÂTEAU D'AGEL Syrah blend, Minervois, France	11.45
BERONIA RIOJA CRIANZA Tempranillo, Rioja, Spain	12.85
HUNUC RESERVE Malbec, Uco Valley, Mendoza, Argentina	14.50
LE COQ VOLANT Grenache/Syrah, Côte du Rhône, France	16.15
PLAN B FRESPANOL Shiraz, Barossa Valley, Australia	16.65
MORGON 'LES CHARMES' Domaine de Bel-Air, Beaujolais SERVED CHILLED	18.50
LOUIS LATOUR, BOURGOGNE Pinot Noir, Burgundy, France	19.35
FEDERALIST ZINFANDEL Lodi, California	21.25
PASO D'ORO Cabernet Sauvignon, Paso Robles, California	24.25
SMITH & WOLLENSKY Meritage blend, Napa Valley, California	28.85
QUINTA ROMANEIRA 'Três Parcelas', Touriga Nacional, Douro, Portugal	32.65
SANFORD Pinot Noir, Sta. Rita Hills, California	34.50
PIUS P.R.D. Cabernet Sauvignon, Paso Robles, California	35.60
RUTHERFORD HILL Merlot, Napa Valley, California	35.80
RIDGE 'LYTTON SPRINGS' Zinfandel blend, Dry Creek Valley, California	44.45
ELIZABETH SPENCER Special Cuvée, Cabernet Sauvignon, Napa Valley, California	56.90
SILVER OAK Cabernet Sauvignon, Alexander Valley, California	89.95