

Gin All £7.00

Choose your gin style, all ours are a generous 50ml serve and accompanied by the perfect fresh garnish and our suggested premium tonic. Or choose your premium Fever-Tree tonic, either; Mediterranean, Naturally Light, Indian, Sicilian Lemon, Elderflower or Aromatic

Floral ~ Aromatic

Bloom Jasmine & Rose
with seasonal berries & mint
Fever-Tree Premium Indian

Hendrick's
with cucumber
Fever-Tree Elderflower

Botanist
with lime
Fever-Tree Elderflower

Whitley Neill
with orange
Fever-Tree Premium Indian

Masons
with orange
Fever-Tree Aromatic

Bloom
with seasonal berries
Fever-Tree Elderflower

Masons Lavender
with lime
Fever-Tree Premium Indian

Brokers
with seasonal berries
Fever-Tree Mediterranean

Citrus ~ Fruity

Whitley Neill Raspberry
with seasonal berries
Fever-Tree Naturally Light

Tanqueray Flor de Sevilla
with orange
Fever-Tree Mediterranean

Brockmans
with orange & seasonal berries
Fever-Tree Sicilian Lemon

Tanqueray No.10
with lemon
Fever-Tree Sicilian Lemon

Bulldog
with lemon & seasonal berries
Fever-Tree Mediterranean

Whitley Neill Blood Orange
with orange
Fever-Tree Naturally Light

Tanqueray Export
with lime
Fever-Tree Aromatic

Whitley Neill Quince
with orange
Fever-Tree Naturally Light

Gordon's Pink
with seasonal berries
Fever-Tree Mediterranean

Spicy ~ Savoury

Whitley Neill Rhubarb & Ginger
with lemon
Fever-Tree Naturally Light

Blackwoods Vintage
with thyme & orange
Fever-Tree Sicilian Lemon

Opihr
with orange
Fever-Tree Aromatic

Bombay Sapphire
with lime
Fever-Tree Mediterranean

Chase Elegant
with lemon
Fever-Tree Elderflower

Masons Tea
with lemon
Fever-Tree Sicilian Lemon

Thomas Dakin
with orange
Fever-Tree Mediterranean

Sipsmith
with lime
Fever-Tree Aromatic

SWAN & CEMETERY

Drinks Menu

White Wines

Landings Colombard Chardonnay, South East Australia

A perfect blend of two of Australia's favourite grape varieties - fresh, yet soft and full (2)

Food Match: grilled fish or chicken and creamy sauce dishes

Colli Vicentini Pinot Grigio, Veneto, Italy

Fruity, crisp and refreshing with flavours of melons, green apples and a hint of spice (1/2)

Food Match: spicy nibbles, salads and light pasta dishes

Caparrone Pecorino, Colline Pescaresi, Abuzzo, Italy

Pecorino is one of Italy's fashionable grape varieties - peachy fruits, with nutty aromas (2)

Food match: grilled fish, chicken or pork

Saint Marc Reserve Grenache Blanc, Languedoc, France

Vibrant exotic white fruits, peach and pineapple, with almond and floral notes (2)

Food match: seafood or grilled and roasted vegetable dishes

Concha y Toro Sauvignon Blanc, Casablanca, Chile

Pure Sauvignon flavours jump out of the glass, giving a refreshing mouthful of grassy, citrus fruit (2)

Food match: fish, seafood or sharp cheeses

El Coto Rioja Blanco, Rioja, Spain

Intense, unoaked fresh tropical and citrus fruits - a great food wine (2)

Food match: Mediterranean and tapas style dishes

Devil's Corner Sauvignon Blanc, Tamar Ridge, Tasmania

Devil's Corner has clean, fresh grassy notes with passionfruit and citrus on the palate. Great balance of acidity and a lingering, fruity finish (2)

Food match: fresh salads, seafood and friends!

Albarino Torres Pazo Das Bruxas, Rias Baixas, Spain

Elegant aromatic wine, full of green apple and lemon peel flavours - if you like it sharp and chic, this is for you! (1/2)

Food match: shellfish, creamy cheeses and savoury or spicy dishes

Rosé Wines

La Delfina Pinot Grigio Blush Rosé, Veneto, Italy

The lovely blush colour comes from the pink hue of the skins. Sweet summer fruits galore (2)

Food match: grilled fish or chicken

Burlesque White Zinfandel, Lodi, California

Strawberry ice-cream and red berry jam flavours, give a rosé that's sweet but with lots of body (3/4)

Food match: pork, or vegetable and spicy dishes

Wine Development Codes

White and rosé wines are designated numbers (1-4), (1) being the driest and (4) being the sweetest. Red wines are designated letters (B-D), (B) being the lightest and (D) being the fullest, heaviest wines. Please ask staff for any allergen details.

175ml 250ml Bottle

£4.05 £5.65 £16.00

£4.30 £6.00 £17.00

£4.30 £6.00 £17.00

 **HIDDEN GEM**

£4.30 £6.00 £17.00

£4.50 £6.30 £18.00

£4.50 £6.30 £18.00

 **HIDDEN GEM**

£20.00

£24.00

 **HIDDEN GEM**

Red Wines

Landings Shiraz Cabernet, South East, Australia

Full of plump blackcurrants and spicy pepper warmth, with soft balanced tannins - easy drinking wine (C)

Food match: steak, sausages or burgers

Elementos Malbec Shiraz, San Juan, Argentina

Spicy, peppery warm Shiraz, with full on fruits from the Malbec - a match made in heaven (C)

Food match: grilled red meats, duck or spicy dishes

Pasquiers Grenache Noir, Languedoc, France

Aromas of rich black fruit, vanilla, liquorice and sweet cinnamon spice. Intense berry fruit flavours - think black fruit gums! (C)

Food match: beef, lamb or game

£4.30 £6.00 £17.00

 **HIDDEN GEM**

Running Duck Merlot Organic, Western Cape, South Africa

Fair for Life, vegan and Vegetarian, named after the ducks that patrol the vineyard - ripe plums and damsons (B/C)

Food match: gammon, ham, pork or mushrooms

U Passimientto Baglio Gibellina, Sicily, Italy

Bags of black and red fruit flavours. Warm and full-bodied with harmonious acidity and smooth elegant tannins (C)

Food match: rich sauce based dishes

£4.50 £6.30 £18.00

 **HIDDEN GEM**

Rioja Paternina Banda Azul Crianza, Rioja, Spain

Aged for 18 months in American oak, mature red berry fruit flavours, touches of vanilla oak and exotic spice (C)

Food match: lamb, steak and spicy marinades

£18.00

Legende de Lafite Medoc, Domaines Barons de Rothschild, Bordeaux, France

Wine makers of Lafite produce a small quantity of wine for consumption by the family, Legende de Lafite - fabulous quality and value (C/D)

Food match: roasted meats, or casserole type dishes

£25.00

Sparkling & Champagne

Lunetta Spumante Prosecco NV, Italy

Being a spumante this is a full bodied sparkler with aromas and flavours of peach, pear and apple (2)

200ml Single Serve Bottle £6.00

Lunetta Spumante Rosé, Italy

Red berry flavours - there's no such thing as Pink prosecco, this as close as it gets! (1/2)

200ml Single Serve Bottle £6.00

Paternina Banda Azul Cava, Spain

Bang on trend! Fresh apple, grapefruit and toasty bread notes - refreshing with lasting bubbles - award winning (2)

Bottle £22.00

 **HIDDEN GEM**

La Delfina Prosecco DOC Spumante, Italy

Elegant prosecco with a fragrant bouquet of green apple and white blossom - fresh and creamy (1/2)

Bottle £24.00

Romeo Prosecco DOC, Italy

Sparkle the Italian way! Classic prosecco, with full, rich scents and flavours of apple, lemon and grapefruit (2)

Bottle £25.00

Italian sparkling wine is not all about Prosecco, as skillful winemaker Roberto Gatti has proved. Ferggettina's triangular bottle is not only stunning, its larger surface area means the wine when matured has a fabulous complexity - definitely Italy's answer to champagne! Vegan & Vegetarian

Ferggettina Franciacorta Miledi Brut DOCG, Italy

Superb Italian vintage sparkling wine. Fresh and elegant with flavours of lemon and brioche, a lovely weight and texture

Bottle £30.00

Ferggettina Franciacorta Rosé Brut DOCG, Italy

A delicately coloured rosé with wonderful aromas and flavours of berriesand toast - a charming wine

Bottle £30.00

 **HIDDEN GEM**

Bollinger Speciale Cuvée NV, France

Bollinger is the quintessential of the Bollinger style. Aromatic, elegant, with a fine mousse and buttery biscuit aromas (1)

Bottle £55.00

Laurent-Perrier Cuvée Rosé NV, France

Aromas and full flavours of raspberries, black cherries and blackcurrants, with a superb long finish (2)

Bottle £66.00