

# JOSÉ PIZARRO

## THE SWAN INN

### Tapas

<b>Olivas morunas (ve)</b>	4.5
Moorish marinated mixed Spanish olives	
<b>Pan de masa madre (ve)</b>	4
Sourdough with Pizarro extra virgin olive oil	
<b>Jamón Ibérico</b>	14/27
100% 5J acorn fed (30g/60g)	
<b>Pan con tomate (ve)</b>	5.5
Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil	
<b>Padrón peppers (ve)</b>	6.5
Fried peppers with sea salt flakes	
<b>Croquetas del día</b>	7
Daily changing croquetas	
<b>Croquetas de jamón Ibérico</b>	9
100% 5J acorn fed jamón croquetas	
<b>Boquerones en vinagre</b>	7.5
Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil	
<b>Scotch egg de chorizo con allioli de membrillo</b>	7
Spicy chorizo scotch egg with quince allioli	
<b>Tortilla de patatas (v)</b>	7
Spanish omelette, caramalised onions and potatoes	
<b>Tortilla de habas con allioli de menta (v)</b>	9.5
Broad bean omelette with mint allioli	
<b>Patatas bravas (v)</b>	6.5
Triple fried potatoes, brava sauce and allioli	
<b>Ensalada de tomate Feo, remolacha, judía del gantxet y granada (v)</b>	8.5
Tomato, beetroot, white bean and pomegranate salad	
<b>Ensalada de calabacín, zanahoria, albahaca y Manchego (v)</b>	7
Courgette, carrot, basil and Manchego cheese salad	
<b>Buñuelos de gambas</b>	12
Spicy prawn fritters with lemon allioli	

### BBQ tapas

<b>Mazorca de maiz, ajo negro, mantequilla de lima y pan (v)</b>	8
Chargrilled sweetcorn, black garlic and lime butter and roasted sourdough crumb	
<b>Gambas al ajillo</b>	15.5
Prawns with garlic and chilli oil	
<b>Caballa abierta a la barbacoa con ensalada de berros</b>	14.5
Barbecued mackerel with watercress salad	
<b>Calamar a la plancha con crema de patata, 5J Jamón, piñones y Oloroso</b>	15
Grilled squid, creamy potato, pine nut and 5J Jamón picada, and Oloroso sherry sauce	
<b>Tostada de Patatera, Manchego y miel</b>	6.5
Extremadura chorizo toast with Manchego and honey	
<b>Hamburguesa con jamón 5J y Manchego</b>	9
Beef burger, jamón, confit piquillo pepper and sheep cheese	

### Big dishes

<b>Paella de verduras (for 2) (v)</b>	26
Mixed seasonal vegetable pealla	
<b>Paella mixta de pollo, sepia y gamba roja (for 2)</b>	30
Mixed chicken, cuttlefish and red shrimp pealla	
<b>Estrella Damm fish and chips</b>	17
Tartar sauce and English peas	

### Sunday roast at the swan

<b>Marinated free range chicken</b> , roast potatoes, Yorkshire pudding and seasonal vegetables	18
<b>Roasted pork belly</b> , roast potatoes, Yorkshire pudding and seasonal vegetables	18