

JOSÉ PIZARRO

THE SWAN INN

Spanish lunch ° 3 Tapas per person **18.95** (per guest)

The menu is available for up to 6 guests and it is only available for all guests on the table

Mon-Thurs when seating between 12pm and 4pm

Choose your 3 tapas from...

Gordales rellenas de queso de cabra Mont Enebro stuffed gordal olives, orange and honey (v)

Pan de masa madre (ve) Sourdough with Pizarro extra virgin olive oil

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

Padrón peppers (ve) Fried peppers with sea salt flakes

Croquetas del día Daily changing croquetas

Tortilla de patatas (v) Spanish omelette, caramelised onions and potatoes

Patatas bravas (v) Triple fried potatoes, brava sauce and allioli

Boquerones en vinagre Pickled white anchovies, garlic, parsley and EVOO

Hamburguesa JP Beef burger, grilled piquillo, manchago and allioli

Morcilla Scotch egg Spanish pork blood pudding scotch egg, roasted vegetables, and apple compote

Ensalada verde (v) Green salad, honey vinaigrette, radish and fennel

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Spanish dinner° Tapas and paella to share 41.9 (for two)

The menu is available for up to 6 guests and it is only available in multiples of two
Monday and Tuesday from 5pm onwards

Choose your 3 tapas from...

Gordales rellenas de queso de cabra Mont Enebro stuffed gordal olives, orange
and honey (v)

Pan de masa madre (ve) Sourdough with Pizarro extra virgin olive oil

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes
and Pizarro extra virgin olive oil

Padrón peppers (ve) Fried peppers with sea salt flakes

Croquetas del día Daily changing croquetas

Tortilla de patatas (v) Spanish omelette, caramelised onions and potatoes

Patatas bravas (v) Triple fried potatoes, brava sauce and allioli

Boquerones en vinagre Pickled white anchovies, garlic, parsley and EVOO

Hamburguesa JP Beef burger, grilled piquillo, manchago and allioli

Morcilla Scotch egg Spanish pork blood pudding scotch egg, roasted vegetables,
and apple compote

Ensalada verde (v) Green salad, honey vinaigrette, radish and fennel

Then enjoy a large paella of either...

Paella de setas, judias y chirivía (ve)
Mushroom paella, runner beans, parsnip crisps

Arroz de morcilla y chistorra (add for £6.5)

Morcilla and Chistorra paella