

# JOSÉ PIZZARRO

THE SWAN INN

**Spanish lunch** \* 3 Tapas per person **17.95** **Spanish dinner** \* Tapas and paella to share **39.9 (for two)**

**Monday to Thursday, only.**

## Tapas

<b>Gordales</b> (ve)	<b>5</b>
Pickled chilli stuffed Gordal olives with clementine	
<b>Pan de masa madre</b> (ve)	<b>4.5</b>
Sourdough with Pizarro extra virgin olive oil	
<b>100% Jamón Ibérico</b>	<b>14.5/29</b>
5J acorn fed (30g/60g)	
<b>Pan con tomate</b> (ve)	<b>6</b>
Toasted bread, garlic, Catalan tomatoes and EVOO	
<b>Padrón peppers</b> (ve)	<b>6.5</b>
Fried peppers with sea salt flakes	
<b>Croquetas del día</b>	<b>7.5</b>
Daily changing croquetas	
<b>Croquetas de jamón Ibérico</b>	<b>9.5</b>
Jamón croquetas	
<b>Boquerones en vinagre</b>	<b>8.5</b>
Pickled white anchovies, garlic, parsley, EVOO	
<b>Anchoas de Santoña "Reserva Catalina"</b>	<b>35</b>
Cantabrian salted anchovies in olive oil	
<b>Scotch egg de cordero</b>	<b>8.5</b>
Harissa spiced lamb scotch egg, celeriac remoulade	
<b>Tortilla de patatas</b> (v)	<b>9</b>
Spanish omelette, caramelised onions and potatoes	
<b>Chorizo al vino</b>	<b>11.5</b>
Chorizo cooked in wine with quince	
<b>Patatas bravas</b> (v)	<b>7</b>
Triple fried potatoes, brava sauce and allioli	
<b>Ensalada de remolacha</b> (v)	<b>10.5</b>
Beetroot and honey parsnip salad with pear goat curd and crispy kale	
<b>Ensalada verde</b> (v)	<b>6</b>
Green salad, honey vinaigrette, radish and fennel	
<b>Buñuelos de gambas</b>	<b>12.5</b>
Prawn fritters with lemon allioli	

## BBQ tapas

<b>Ensalada de calabaza y coliflor</b> (v)	<b>8</b>
Grilled pumpkin and cauliflower salad with chili garlic, honey and sourdough crumb	
<b>Gambas al ajillo</b>	<b>18</b>
Grilled wild white prawns, garlic chilli oil	
<b>Pulpo con patata</b>	<b>16</b>
Grilled octopus, baby potato mash and paprika allioli	
<b>Chuletón y setas</b>	<b>30</b>
Chargrilled Ribeye, olive oil creamy potato and garlic wild mushrooms	
<b>Hamburguesa moruna</b>	<b>10</b>
Grilled Moorish spiced beef burger, grilled piquillo pepper, tomato jam and allioli	
<b>Acorn fed 5J 100% pluma Ibérica</b>	<b>17</b>
Grilled Iberian pluma with piquillo peppers	(per 100g)

## Big dishes

<b>Arroz de setas</b> (ve)	<b>24</b>
Wild mushroom paella, shallot petels (for 2)	
<b>Estrella Damm fish and chips</b>	<b>18</b>
Norwegian cod fillet, chips, tartar sauce and peas	
<b>Cazuela de judía arrocina</b>	<b>19.5</b>
Chistorra, chicken and cider pie with filo crust (for 2)	
<b>Paella de cerdo</b> (for 2)	<b>30</b>
Sobrasada paella with slow cooked pork ribs	

## Roast at the swan, Sunday only.

<b>Roasted pork belly</b> , roast potatoes, Yorkshire pudding and seasonal vegetables	<b>19</b>
<b>Roasted butternut</b> , roast potatoes, Yorkshire pudding and seasonal vegetables (v)	<b>14</b>

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Please inform your waiter if you have any allergies or special dietary requirements. A discretionary service charge of 12.5% will be added to your bill. VAT at standard rate.