

JOSÉ PIZARRO

THE SWAN INN

Tapas

Aceitunas andaluzas en marinado moruno (ve)	5
Mixed Andalusian olives marinated in Moorish spices	
Pan de masa madre (ve)	4
Sourdough with Pizarro extra virgin olive oil	
100% Jamón Ibérico	14/27
5J acorn fed (30g/60g)	
Pan con tomate (ve)	5.5
Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil	
Padrón peppers (ve)	6.5
Fried peppers with sea salt flakes	
Croquetas del día	7
Daily changing croquetas	
Croquetas de jamón Ibérico	9
Jamón croquetas	
Boquerones en vinagre	8
Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil	
Anchoas de Santoña "Reserva Catalina"	32
Cantabrian salted anchovies in olive oil	
Scotch egg de cordero	8
Harissa spiced lamb scotch egg, celeriac remoulade	
Tortilla de patatas (v)	8
Spanish omelette, caramelised onions and potatoes	
Albóndigas, tomate picante, pimiento y patata	8.5
Meatballs with spiced tomato, peppers, crisps and Manchego cheese	
Patatas bravas (v)	6.5
Triple fried potatoes, brava sauce and allioli	
Ensalada de tomate Feo (ve)	10
Tomato salad, salmorejo dressing, black olives and basil	
Ensalada verde (v)	5.5
Green salad, honey vinaigrette, radish and fennel	
Gambita roja frita con allioli de limón	8.5
Deep-fried red shrimp with lemon allioli	

BBQ tapas

Maíz a la parrilla con Manchego (v)	10
Grilled sweet corn with pimentón and sheep cheese	
Gambas al ajillo	18
Grilled wild white prawns, garlic chilli oil	
Pulpo con patata chafada y allioli allada	16
Grilled octopus, baby potato mash and paprika allioli	
Txuleton con chalotas, pimiento y sal picante	30
Grilled dry-aged rib eye with shallots, red peppers and spicy garlic salt (150g)	
Hamburguesa de chorizo	8
Chorizo and pork burger, spiced cabbage, piquillo pepper and garlic allioli	
Acorn fed 5J 100% pluma Ibérica con piquillos	16
Grilled Iberian pluma with piquillo peppers (per 100g)	

Big dishes

Aroz de alcachofas y pimientos con allioli rojo (ve)*24	
Confit Spanish artichoke and pepper rice with paprika allioli sauce (for 2)	
Paella de cerdo (for 2)	30
Sobrasada paella with slow cooked pork ribs	
Estrella Damm fish and chips	17
Norwegian cod fillet, chips, tartar sauce and peas	

Sunday roast at the swan

Roasted pork belly, roast potatoes, Yorkshire pudding and seasonal vegetables	18
Roasted butternut, roast potatoes, Yorkshire pudding and seasonal vegetables (v)	14

Spanish lunch * 3 Tapas per person **15.95**

Spanish dinner * Tapas and paella to share **49.9 (for two)**

Monday to Thursday, turn the page for menus.

JOSÉ PIZZARRO

THE SWAN INN

Spanish lunch ° 3 Tapas per person **15.95**

(per guest)

Choose 3 tapas per person from the adjacent list

The menu is available for up to 6 guests

Mon-Thurs when seating between 12pm and 4pm

Spanish dinner ° Tapas and paella to share **49.9**

(for two)

Choose 5 tapas to share from the adjacent list
Then enjoy a large paella of either

Arroz de alcachofas y pimientos con allioli rojo (ve)*

Confit Spanish artichoke and pepper rice with paprika allioli sauce

Paella de cerdo (for 2) (add for £4)

Sobrasada paella with slow cooked pork ribs

The menu is available for up to 6 guests

Minimum of 2 guests.

Mon-Thurs when seating from 5pm onwards

Something to drink....

Dry sherries

Fino, Tio Pepe, González Byass, Jerez 15% 6

Manzanilla I Think, Sanlúcar de Barrameda 15% 10

Spanish sparkling wine

José Pizarro Brut Nature 'Gran Reserva', Cataluña 9.5

Beer pint

Estrella Damm 6.5

Chose your 3 tapas from...

Aceitunas andaluzas en marinado moruno (ve)

Mixed Andalusian olives marinated in Moorish spices

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

Scotch egg de cordero

Harissa spiced lamb scotch egg, celeriac remoulade

Tortilla de patatas (v)

Spanish omelette, caramalised onions and potatoes

Patatas bravas (v)

Triple fried potatoes, brava sauce and allioli

Ensalada verde (v)

Green salad, honey vinaigrette, radish and fennel

Hamburguesa de chorizo

Chorizo and pork mince burger, spiced cabbage, piquillo pepper and garlic allioli

Tapas available with Paella dinner menu only

Boquerones en vinagre

Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil

Albóndigas, tomate picante, pimiento y patata

Meatballs with spiced tomato, peppers, crisps and Manchego cheese