

# JOSÉ PIZARRO

THE SWAN INN

## Tapas

<b>Aceitunas andaluzas en marinado moruno (ve)</b>	5
Mixed Andalusian olives marinated in Moorish spices	
<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>	8
Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil	
<b>Anchoas de Santoña "Reserva Catalina"</b>	32
Cantabrian salted anchovies in olive oil	
<b>Scotch egg de cordero</b>	8
Harissa spiced lamb scotch egg, celeriac remoulade	
<b>Tortilla de patatas (v)</b>	8
Spanish omelette, caramelised onions and potatoes	
<b>Albóndigas, tomate picante, pimiento y patata</b>	8.5
Meatballs with spiced tomato, peppers, crisps and Manchego cheese	
<b>Patatas bravas (v)</b>	6.5
Triple fried potatoes, brava sauce and allioli	
<b>Tupinambo y coliflor, yogur y chirivía (v)</b>	8
Roasted Jerusalem artichoke and cauliflower salad, yoghurt and parsnip crisps	
<b>Ensalada verde (v)</b>	5.5
Green salad, honey vinaigrette, radish and fennel	
<b>Calamar a la romana con allioli de limón</b>	12.5
Black squid tempura with lemon allioli	

## BBQ tapas

<b>Espárragos con huevo y migas de pan de ajo (v)</b>	11
White asparagus from Navarra with egg and garlic breadcrumbs	
<b>Langostinos con salsa de limón y perejil (190g)</b>	19.5
Grilled wild white prawns with lemon and parsley salsa	
<b>Bacalao a la Riojana y piparras</b>	12
Cod cheeks, peppers sauce and pickled chillies	
<b>Pulpo con patata chafada y allioli allada</b>	16
Grilled octopus, baby potato mash and paprika allioli	
<b>Txuleton con chalotas, pimiento y sal picante</b>	30
Grilled dry-aged rib eye with shallots, red peppers and spicy garlic salt (150g)	
<b>Hamburguesa de chorizo</b>	8
Chorizo and pork burger, spiced cabbage, piquillo pepper and garlic allioli	
<b>100% Acorn fed 5J pluma Ibérica con piquillos</b>	16
Grilled Iberian pluma with piquillo peppers (per 100g)	

## Big dishes

<b>Arroz de verduras de primavera (ve)</b>	21
Spring vegetables rice with courgette, beans and wild garlic (for 2)	
<b>Paella de cerdo (for 2)</b>	30
Sobrasada paella with slow cooked pork ribs	
<b>Pastel de pollo y puerros (for 2)</b>	15
Chicken, roasted garlic and leek pie	
<b>Estrella Damm fish and chips</b>	17
Norwegian cod fillet, chips, tartar sauce and 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
<b>Roasted butternut</b> , 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 PIZARRO

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 verduras de primavera** (ve) (for 2)

Spring vegetables rice with courgette, beans and wild garlic

### **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% 5.75

Manzanilla I Think, Sanlúcar de Barrameda 15% 9.50

### Vermouth

Vermouth Osborne rojo 4.25

### Spanish sparkling wine

José Pizarro Brut Nature 'Gran Reserva', Cataluña 9

### Beer pint

Estrella Damm 6.25

## 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, caramelised 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

### **Espárragos con huevo y migas de pan de ajo** (v)

White asparagus from Navarra with egg and garlic breadcrumbs

### **Albóndigas, tomate picante, pimiento y patata**

Meatballs with spiced tomato, peppers, crisps and Manchego cheese