

JOSÉ PIZARRO

THE SWAN INN

Spanish lunch *3 Tapas per person **17.95** *Mon to Thurs

Spanish dinner *Tapas and paella to share **39.9** (for two) *Mon and Tue

Tapas

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

BBQ tapas

Calçots a la brasa con salsa romesco (ve)	11
Catalan onions with traditional sauce with nuts	
Gambas al ajillo	18
Grilled wild white prawns, garlic chilli oil	
Pulpo, brócoli y majao	18
Octopus with grilled tenderstem broccoli	
Chuletón y setas	30
Chargrilled Ribeye, creamy potato and garlic wild mushrooms	
Hamburguesa con Manchego	10.5
JP beef burger, piquillo, sheep cheese and allioli	
Acorn fed 5J 100% pluma Ibérica	17
Grilled Iberian pluma with piquillo peppers (per 100g)	
Big dishes	
Arroz de alcachofas (ve)	24
Artichoke rice, green beans, crispy artichoke flowers and paprika allioli (for 2)	
Estrella Damm fish and chips	18
Norwegian cod fillet, chips, tartar sauce and peas	
Cazuela de judía arrocina	19.5
Chistorra, chicken and cider pie with filo crust (for 2)	
Paella de cerdo (for 2)	30
Sobrasada paella with slow cooked pork ribs	

Roast at the swan, Sunday only

Roasted rolled lamb belly, stuffed with garlic and rosemary	21
Roasted pork belly, roast potatoes, Yorkshire pudding and seasonal vegetables	19
Roasted butternut, roast potatoes, Yorkshire pudding and seasonal vegetables (v)	14

Please inform your waiter if you have any allergies or special dietary requirements.

Visit [José's online shop](#) and discover our range of curated hamper and gift sets.

A discretionary service charge of 12.5% will be added to your bill. VAT at standard rate.