

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	
Jamón Ibérico	14/27
100% 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
100% 5J acorn fed 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	
Tupinambo y coliflor, yogur y chirivía (v)	8
Roasted Jerusalem artichoke and cauliflower salad, yoghurt and parsnip crisps	
Ensalada verde (v)	5.5
Green salad, honey vinaigrette, radish and fennel	
Gambita roja frita con allioli picante	8.5
Crispy fried red shrimp with spicy allioli	

BBQ tapas

Repollo a la parrilla con ajo blanco y almendra (ve)	7
Grilled hispi cabbage with white almond gazpacho sauce	
Langostinos con salsa de limón y perejil (190g)	19.5
Grilled wild white prawns with lemon and parsley salsa	
Bacalao a la Riojana y piparras	12
Cod cheeks, peppers sauce and pickled chillies	
Calamar encebollado	16
Grilled squid with caramelised onions, parsley allioli and almonds	
Chistorra, berenjena, chalota y pimiento a la parrilla con semillas de girasol	11.5
Grilled chistorra, aubergine, shallots and red peppers with toasted sunflower seeds	
Hamburguesa de chorizo	8
Chorizo and pork burger, spiced cabbage, piquillo pepper and garlic allioli	
100% Acorn fed 5J pluma Ibérica con piquillos	16
Grilled Iberian pluma with piquillo peppers (per 100g)	

Big dishes

Aroz de tomates de penjar, calçots y romesco	27
Roasted tomatoes, calçot onion and sauce with nuts paella (for 2) (ve)	
Paella de cerdo (for 2)	30
Sobrasada paella with slow cooked pork ribs	
Pastel de pollo, ajo y calçots (for 2)	15
Chicken, roasted garlic and Catalan spring onion pie	
Estrella Damm fish and chips	17
Norwegian cod fillet, chips, tartar sauce and peas	

Sunday roast at the swan

Marinated free range chicken, roast potatoes, Yorkshire pudding and seasonal vegetables	18
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 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 tomates de penjar, calçots y romesco (for 2) (ve)

Roasted tomatoes, calçot onion and sauce with nuts paella

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

Repollo a la parrilla con ajo blanco y almendra (ve)

Grilled hispi cabbage with white almond gazpacho sauce and fried almonds

Albóndigas, tomate picante, pimiento y patata

Meatballs with spiced tomato, peppers, crisps and Manchego cheese