

# JOSÉ PIZARRO

## THE SWAN INN

### Tapas

<b>Gordales rellenas de naranja (ve)</b>	4
Stuffed gordal olives with orange, oregano and salt	
<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>	7.5
Pickled white anchovies, garlic, parsley, Pizarro extra virgin 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>Tortilla de calabaza (v)</b>	9.5
Pumpkin tortilla with spiced pumpkin seeds	
<b>Patatas bravas (v)</b>	6.5
Triple fried potatoes, brava sauce and allioli	
<b>Ensaladilla Rusa de coliflor con regañá (v)</b>	8.5
Cauliflower salad, olive mayonnaise, piquillo pepper and flat bread	
<b>Ensalada verde (v)</b>	5.5
Green salad, honey vinaigrette, radish and fennel	
<b>Buñuelos de gambas</b>	12
Spicy prawn fritters with lemon allioli	

### BBQ tapas

<b>Brócoli a la parrilla, miel de chili y ajo, migas de pan y Monte Enebro (v)</b>	8.5
Grilled purple sprouting broccoli, chili garlic spiced honey, sourdough crumb and goats cheese	
<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>Calamar encebollado</b>	16
Grilled squid with caramelised onions, parsley allioli and almonds	
<b>Tostada de morcilla de burgos, setas de temporada, manzana y yema</b>	13
Rice-black sausage on toast, seasonal wild mushrooms, egg yolk and apple	
<b>Hamburguesa de chorizo</b>	8
Chorizo and pork mince burger, spiced cabbage, piquillo pepper and garlic allioli	

### Big dishes

<b>Arroz de tomates de penjar, calçots y romesco</b>	27
Roasted tomatoes, calçot onion and sauce with nuts paella (for 2) (ve)	
<b>Paella de cerdo (for 2)</b>	30
Sobrasada paella with slow cooked pork ribs	
<b>Pastel de ternera y jerez (for 2)</b>	20
Steak and sherry pie	
<b>Estrella Damm fish and chips</b>	17
Norwegian cod fillet, chips, tartar sauce and English peas	

### Sunday roast at the swan

<b>Marinated free range chicken, roast potatoes, Yorkshire pudding and seasonal vegetables</b>	18
<b>Roasted pork belly, roast potatoes, Yorkshire pudding and seasonal vegetables</b>	18

\*vegetarian roast available

**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 between 5pm and 7pm

## 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...

### **Gordales rellenas de naranja** (ve)

Stuffed gordal olives with orange, oregano and salt

### **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

### **Brócoli a la parrilla, miel de chili y ajo, migas de pan y Monte Enebro** (v)

Grilled purple sprouting broccoli, chili garlic spiced honey, sourdough crumb and goats cheese

### **Tostada de morcilla de burgos, setas de temporada, manzana y yema**

Rice-black sausage on toast, seasonal wild mushrooms, egg yolk and apple