

# JOSÉ PIZARRO

## THE SWAN INN

### Tapas

<b>Aceituna gordal rellena de naranja (ve)</b>	<b>4</b>
Gordal olives stuffed with orange	
<b>Pan de masa madre (ve)</b>	<b>3.5</b>
Sourdough with Pizarro extra virgin olive oil	
<b>Jamón Ibérico</b>	<b>14/27</b>
100% 5J acorn fed (30g/60g)	
<b>Pan con tomate (ve)</b>	<b>5</b>
Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil	
<b>Padrón peppers (ve)</b>	<b>6</b>
Fried peppers with sea salt flakes	
<b>Croquetas del día</b>	<b>6.5</b>
Daily changing croquetas	
<b>Croquetas de jamón Ibérico</b>	<b>8.5</b>
100% 5J acorn fed jamón croquetas	
<b>Boquerones en vinagre</b>	<b>7</b>
Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil	
<b>Scotch egg de chorizo con allioli de membrillo</b>	<b>6.5</b>
Spicy chorizo scotch egg with quince allioli	
<b>Tortilla de patatas (v)</b>	<b>6.5</b>
Spanish omelette, caramalised onions and potatoes	
<b>Tortilla de champiñones con miel de romero (v)</b>	<b>7.5</b>
Wild mushroom Spanish omelette with rosemary honey	
<b>Patatas bravas (v)</b>	<b>5</b>
Triple fried potatoes, brava sauce and allioli	
<b>Ensalada de invierno con Monte Enebro (v)</b>	<b>7.5</b>
Beetroot, cauliflower, parsnip, and Brussel sprout and goats cheese salad	
<b>Ensalada verde (ve)</b>	<b>5</b>
Green salad, radish, herbs and gordal olive dressing	
<b>Buñuelos de gambas</b>	<b>11</b>
Spicy prawn fritters with lemon allioli	

### BBQ tapas

<b>Calabaza asada con especias y ensalada de hinojo (v)</b>	<b>8</b>
Spiced roasted pumpkin and fennel salad, black garlic yoghurt and toasted pumpkin seeds	
<b>Gambas al ajillo</b>	<b>14.5</b>
Prawns with garlic and chilli oil	
<b>Pulpo a la brasa, cebolla quemada y olivada de Gordales</b>	<b>14.5</b>
Grilled octopus, burnt onion and gordal olives	
<b>Chistorra, remolacha, piparras y pipas de girasol</b>	<b>9</b>
Grilled Chistorra, roasted golden beetroot, sweet-pickled chilli peppers and toasted sunflower seeds	
<b>Hamburguesa con jamón 5J y Manchego</b>	<b>7</b>
Beef burger, jamón, confit piquillo pepper and Manchego cheese	
<b>Pincho moruno y estofado de garbanzos</b>	<b>14.5</b>
Lamb skewer, chickpea and spinach stew	

### Big dishes

<b>Paella de setas (for 2) (v)</b>	<b>24</b>
Wild mushroom paella	
<b>Paella de butifarra (for 2)</b>	<b>28</b>
Catalan sausage paella	
<b>Estrella Damm fish and chips (v)</b>	<b>16</b>
Tartar sauce and English peas	

### Sunday roast at the swan

Roasted <b>beef Sirloin</b> , roast potatoes, Yorkshire pudding and seasonal vegetables	<b>19.5</b>
Roasted <b>pork belly</b> , roast potatoes, Yorkshire pudding and seasonal vegetables	<b>16</b>