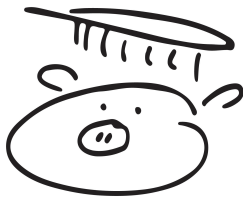


JOSÉ PIZARRO

THE SWAN INN

Tapas

Pan de masa madre (ve)	
Sourdough with Pizarro EVOO	
100% Jamón Ibérico	16/32
5J acorn fed (30g/60g)	
Manchego con membrillo y picos	12
Aged Manchego, quince, picos	
Pan con tomate (ve)	7
Toasted bread, garlic, Catalan tomatoes and EVOO	
Padrón peppers (ve)	8
Fried peppers with sea salt flakes	
Croquetas del día	9
Daily changing croquetas	
Croquetas de jamón Ibérico 100% 5J	11
100% Iberian ham croquetas	
Boquerones en vinagre	10
Pickled white anchovies, garlic, parsley, EVOO	
Patatas bravas (v)	8
Triple fried potatoes, brava sauce and allioli	
Ensalada verde (v)	6.5
Green salad, honey vinaigrette, radish and fennel	
Anchoas de Santoña "Reserva Catalina"	37.5
Cantabrian salted anchovies in olive oil	
Lamb Scotch egg	9
Harissa spiced lamb scotch egg, celeriac, remoulade	
Tortilla de patatas (v)	10
Spanish omelette, caramelised onions and potatoes	



BBQ tapas

5	Aspárragos de Wye Valley a la parrilla, ajo blanco,	11.5
	migas crujientes de ajo (ve)	
16/32	Grilled Wye Valley asparagus, ajo blanco, garlic crumb	
	Gambas blancas salvajes a la parrilla, ensalada de	18
12	derros, salicoma y rábano, aderezo de limón	
	Grilled wild white prawns, watercress, samphire and radish	
7	salad, lemon dressing	
	Sardinas a la parilla, pan de masa madre tostado,	12
8	ajo confitado, tomates asados a la barbacoa	
	Grilled sardines, toasted sourdough, confit garlic, BBQ slow	
9	roasted tomatoes	
	Chistorra a la parilla, cebollas tiernas a la brasa,	11
11	ruibarbo encurtido, nueces tostadas	
	Grilled chistorra, chargrilled spring onions, pickled rhubarb,	
10	toasted walnuts	
	Hamburguesa con Manchego	12
8	JP beef burger, piquillo peppers, Manchego and allioli	
	Acorn fed 5J 100% pluma Ibérica	18
6.5	Grilled Iberian pluma with piquillo peppers	(per 100g)

Big dishes

	Paella de romesco, pétalos de cebolla, tomates	25
	asados (ve)	
	Romesco paella, burnt onion petals, roasted tomatoes	
	Estrella Damm fish and chips	19
	Norwegian cod fillet, chips, tartar sauce and peas	
	Paella de sobrasada, costillas de cerdo cocinadas	31
	a fuego lento, pimientos rojos asados	
	Sobrasada paella, slow cooked pork ribs, roasted red	
	peppers	

Visit **José's online shop** and discover our range of curated hamper and gift sets.

Please inform your waiter if you have any allergies or special dietary requirements.
A discretionary service charge of 12.5% will be added to your bill. VAT at standard rate.