

JOSÉ PIZARRO

THE SWAN INN

Tapas

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

BBQ tapas

Mazorca de maiz, ajo negro, mantequilla de lima y pan (v)	8
Chargrilled sweetcorn, black garlic and lime butter and roasted sourdough crumb	
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	
Tostada de morcilla de burgos, setas de temporada, manzana y yema	13
Rice-blood sausage on toast, seasonal wild mushrooms, egg yolk and apple	
Hamburguesa de chorizo	8
Chorizo and pork mince burger, spiced cabbage, piquillo pepper and garlic allioli	

Big dishes

Paella de verduras (for 2) (v)	26
Mixed seasonal vegetable paella	
Paella de cerdo (for 2)	30
Sobrasada paella with slow cooked pork ribs	
Pie de ternera y jerez (for 2)	20
Steak and sherry pie	
Estrella Damm fish and chips	17
Norwegian cod fillet, chips, tartar sauce and English 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

Spanish lunch ° 3 Tapas per person **15.95**

Spanish dinner ° Tapas and paella to share **24.95**

Monday to Thursday, turn the page for menus.

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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 **24.95**
(per guest)

Choose 3 tapas to share from the adjacent list
Then enjoy a large paella of either

Paella de verduras (for 2) (v)

Mixed seasonal vegetable paella

Paella de cerdo (for 2) (add 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

° **Boquerones en vinagre**

Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil

° **Mazorca de maiz, ajo negro, mantequilla de lima y pan** (v)

Chargrilled sweetcorn, black garlic and lime butter and roasted sourdough crumb

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

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

° Tapas available with Paella dinner only