

JOSÉ PIZARRO

THE SWAN INN

£30 per person

Tortilla de patatas (v)

Spanish omelette, caramelised onions and potatoes

Pan con tomate (ve)

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

Croquetas del día

Croquetas of the day

Boquerones en vinagre

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

Fideuá de sepia y gamba roja

Cuttlefish and red shrimp seafood noodles cooked in a paella pan and served with parsley allioli

Ensalada de invierno con Monte Enebro (v)

Beetroot, cauliflower, parsnip, and Brussel sprout and goats cheese salad

Patatas al horno (v)

Roast potatoes, garlic butter and rosemary

Ensalada verde (ve)

Green salad, radish, herbs and gordal olive dressing

Arroz con leche

Creamy rice pudding, apple and blackberry compote, almonds

JOSÉ PIZARRO

THE SWAN INN

£40 per person

Tortilla de patatas (v)

Spanish omelette, caramelised onions and potatoes

Pan con tomate (ve)

Toasted bread, garlic, Catalan tomatoes
and Pizarro extra virgin olive oil

Croquetas de jamón Ibérico

100% 5J acorn fed jamón croquetas

Boquerones en vinagre

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

Gambas al ajillo

Prawns with garlic and chilli oil

Presa ibérica 5J

5J 100% acorn fed ibérico pork and piquillo pepper

Ensalada de invierno con Monte Enebro (v)

Beetroot, cauliflower, parsnip, and Brussel sprout and goats cheese salad

Patatas al horno (v)

Roast potatoes, garlic butter and rosemary

Ensalada verde (ve)

Green salad, radish, herbs and gordal olive dressing

Sticky toffee pudding and vanilla ice cream