

JOSÉ PIZARRO

THE SWAN INN

Tapas

Gordales rellenas de naranja Gordal olives stuffed with orange	6
Pan de masa madre (ve) Sourdough with Pizarro EVOO	5
100% Jamón Ibérico 5J acorn fed	16/32 (30g/60g)
Manchego con membrillo y picos Aged Manchego, quince, picos	12
Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes and EVOO	7
Padrón peppers (ve) Fried peppers with sea salt flakes	8
Croquetas del día Daily changing croquetas	9
Croquetas de jamón Ibérico 100% 5J 100% Iberian ham croquetas	11
Boquerones en vinagre Pickled white anchovies, garlic, parsley, EVOO	10
Patatas bravas (v) Triple fried potatoes, brava sauce and allioli	8
Ensalada verde (v) Green salad, honey vinaigrette, radish and fennel	6.5
Anchoas de Santoña "Reserva Catalina" Cantabrian salted anchovies in olive oil	37.5
Morcilla scotch egg Pork and Morcilla scotch egg, apple and sage allioli	9
Tortilla de patatas (v) Spanish omelette, caramelised onions and potatoes	10
Ensalada de calabacín, zanahoria y Manchego Mixed courgette and carrot salad, Manchego, basil	8
Buñuelos de gamba con allioli Prawn fritters, lemon allioli	12
Chorizo al vino con membrillo Chorizo in red wine, quince	14

BBQ tapas

Mazorcas de maíz a la brasa, mantequilla de piquillo, manchego Chargrilled sweet corn, paprika butter, grated manchego	10
Gamba blanca a la parrilla con salsa depomelo y perejil Grilled wild white prawns with red onion, pink grapefruit and parsley salsa	18
Trucha a la parrilla con ajo blanco y ensalada de hinojo Grilled sea trout, ajo blanco, fennel and pomegranate salad	18
Brochetas de pollo marinado a la parrilla con allioli de azafrán Grilled Garlic and lemon marinaded chicken skewers, saffron allioli	13
Paleta de cordero moruna desmechada, pan plano y encurtidos Moruno marinaded bbq slow roast lamb shoulder, homemade flat bread, piparra, pickled red onion, baby gem	18.5
Acorn fed 5J 100% pluma Ibérica Grilled Iberian pluma with piquillo peppers	18 (per 100g)

Big Dishes

Paella de romesco, cebolleta y pimientos asados Romesco paella, char grilled spring onion, roasted red peppers	26 (for 2)
Estrella Damm fish and chips Norwegian cod fillet, chips, tartar sauce and mushy peas	19
Paella de conejo y verduras de temporada Tomato sofrito paella, green beans, peas, braised rabbit leg	32 (for 2)

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