

José Pizarro

THE SWAN INN

In Spanish cooking, tapas means "smaller portions".

We think our tapas menu makes it easier for you to choose to either share with others 'for a sociable experience', or just order a combination of dishes as a full meal.

Please ask a member of staff if you need any help choosing, we suggest 3 to 4 dishes per person but there really are no rules with tapas, except - have fun and enjoy!
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TAPAS

Jamón Ibérico 100%, 5J, acorn fed Carved & cave aged for 3 years	14/27 (30g/60g)
Sourdough (ve) Served with JP extra virgin olive oil	3.5
Pan con tomate (ve) Catalan tomatoes, garlic, olive oil & toasted bread	5
Boquerones en vinagre Pickled white anchovies, garlic, parsley & olive oil	7
Orange stuffed Gordal olives (ve) Oregano, olive oil & black pepper	4
Scotch egg & butifarra negra Black pudding, pork mince & mint allioli	6.5
Padrón peppers (ve) Fried peppers & sea salt flakes	6
Tortilla de patata (v) Spanish omelette, caramelised onions & potatoes	6.5
Tortilla de calabacín (v) Courgette-potato tortilla & honey anise allioli	7.5
Patatas bravas (v) Triple cooked potatoes, allioli & spicy sauce	5
Green salad (ve) Radish, herbs & gordal olive dressing	5
Spicy prawn fritters Lemon allioli	11
5J Jamón Ibérico croquetas	8
Croquetas del día	6.5

BBQ TAPAS

Grilled baby carrots (v) Roasted garlic goats curd, radish & sourdough crumb dressing	9
Chargrilled sweetcorn (v) On the cob with paprika butter & Manchego cheese	7.5
Tiger green tomato salad (v) Peach, la Peral & spiced pine nuts	9.5
Grilled wild white prawns Served with lemon caper salsa	13
Chargrilled mackerel Frizze lettuce, gin compressed cucumber & basil yogurt sauce	12
Grilled chistorra & toasted walnuts Spring onion & thyme poached rhubarb	9
JP chicken burger Crispy chicken skin, fermented chilli ketchup & crisps	7
Marinated pork ribs José's Mum's special recipe with Haricot beans & majao verde	11

BIG DISHES

Arroz mixto (for 2) Mixed chicken-seafood & saffron rice	28
Arroz de verduras (for 2) (v) Roasted vegetables rice & allioli	24
Estrella Damm fish & chips Tartar sauce & English peas	16

SUNDAY ROAST AT THE SWAN

Roast beef Sirloin, roast potatoes, Yorkshire pudding & seasonal vegetables £19.5

Roasted pork belly, roast potatoes, Yorkshire pudding & seasonal vegetables £16

Please notify a member of staff if you have an allergy, or ask for further allergen information.
A discretionary service charge of 12.5% will be added to your bill. VAT at standard rate.

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Gin & Fever-Tree Tonic (25ml)

Hendrick's 41.4% <i>Cucumber & green peppercorns</i>	7
Tanqueray Flor de Sevilla 41.3% <i>Orange</i>	7
Jensen Dry 43% <i>Lemon & juniper berries</i>	6.5
Nordes 40% <i>Cardamon & bay leaf</i>	6.5
Puerto de Indias 37.5% <i>Strawberry & lime</i>	7
Gin Mare 42.7% <i>Rosemary & pomegranate</i>	7
Monkey 47, 47% <i>grapefruit & juniper berries</i>	8

Bottled Beers & Cider

Estrella Damm 33cl	4.5
Daura (gluten free) 33cl	4.75
Complot IPA 33cl	5
Free Damm (alcohol free) 33cl	2.75

Sherry barrel aged Whisky (50ml)

Balvenie DoubleWood 12yo <i>Single Malt 40%</i>	10
Glenfiddich IPA <i>Single Malt 43%</i>	12
Balvenie 17yo DoubleWood <i>Single Malt 43%</i>	18
Glenfiddich 18yo <i>Single Malt 40%</i>	18
Balvenie 21yo <i>Single Malt 40%</i>	25

Soft Drinks

Eager Juices - orange, apple, cranberry, pineapple or tomato	3
Coke, Diet Coke, Natural Green - Cola, Sour cherry, Lemonade or Orangeade	2.5
Seedlip & Fever Tree Tonic	7.5

Cocktails

Red or White Sangria <i>Spirit infused fruit with red or white wine</i>	7.5 - 22
Sangria Cava Fizz <i>Spirit infused fruit with cava</i>	8.5 - 24
Nordes Elderflower <i>Nordes Gin, Elderflower, mint, apple, lime & soda</i>	10
Negroni Español <i>Glenfiddich 12yr, PX 1827 & Discarded</i>	9.5
Sunny Calippo <i>PDI Fresa, Licor 43, Fraise de bois, orange & lemonade</i>	7
Rosada Spritz <i>Rosada wine, Fraise de bois, soda water & fresh strawberry</i>	8

~ After dinner ~

Espresso Martini <i>PX 1827, Tia Maria, Reyka vodka & double espresso</i>	9.5
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Beers, Ales & Cider on tap

Estrella Damm	5.5
Erdinger	6
Hobgoblin IPA	5.25
Revisionist craft lager	5
Shipyard pale ale	5.25
Daisy Gold Brighwater ale	4.25
Guinness	5.5
Mortimers cider	5
Hobgoblin Ruby ale	5

Spanish Brandy (50ml)

Torres 10 38% <i>Oak & raisins</i>	5.5
Conde Osborne 40.5% <i>Plums & vanilla</i>	7.5
Jaime I 38% <i>Spices & plums</i>	12.5
Carlos I Gran Reserva 40% <i>Orange & coco</i>	24
Carlos Imperial XO 40% <i>Dates & figs</i>	11.5

*All our spirits come in a standard 25ml measure, 50ml available on request.