

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) 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 (v) 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 British asparagus & la Peral (v) Pickled mushrooms, peas shoots & almonds	9
Grilled wild white prawns Fennel, orange, macadamia nuts & saffron allioli	14
Roasted Jersey Royal potatoes (v) Watercress, peas, chicory & honey ñora dressing	6.5
Grilled chistorra & toasted walnuts Spring onion & thyme poached rhubarb	9
Mini JP beef burger 5J Jamón, Manchego, confit piquillo peppers & allioli	8
Grilled purple sprouting broccoli (v) Romesco sauce & garlic Manchego crumb	7.5
Moruno marinated pork ribs Moorish marinate & butter beans	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% <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>peach & thyme</i>	6.5
Puerto de Indias 37.5% <i>strawberry & lime</i>	7
Gin Mare 42.7% <i>rosemary & pomegranate</i>	7

Bottled Beers & Cider

Estrella Damm	4.5
Inedit	6
Daura (gluten free)	4.75
Free Damm (alcohol free)	2.75
Howkes Urban Orchard cider	4.5

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 or tomato	3
Coke, Diet Coke, Natural Green - Cola, Sour cherry, Lemonade or Orangeade	2.5
Seedelip & 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
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> ~ After dinner ~	8
Espresso Martini <i>PX 1827, Tia Maria, Reyka vodka & double espresso</i>	9.5

Beers, Ales & Cider on tap

Estrella Damm	5.5
Edinger	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
Oxford gold real ale	4.4

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 40% <i>orange & coco</i>	9.5
Valdespino, Solera G.R. 42.5% <i>aged in fino & amontillado barrels</i>	11
Cardenal Mendoza 40% <i>dark chocolate & dry fruits</i>	14