

# 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!

José Pizarro

Jamón Ibérico 100%, 5J, acorn fed Hand sliced & cave aged for 3 years	(30g/60g) 14/27	Tomato salad (v) Salmorejo vinaigrette, black olives & basil	8
Sourdough & JP olive oil (v)	3	White wild prawns al ajillo Chilli & garlic	13
Croquetas del día	6.5	Grilled aubergine (v) Moluengo cheese & almond pesto	8
5J Jamón Ibérico croquetas	8	Chistorra, cider & bean casserole Typical chorizo from Asturias in a bean stew	9.5
Pan con tomate (v) Catalan tomatoes, garlic, olive oil & toasted bread	5	JP beef burger 5J Jamón, Brioche bun, Abuelo cheese, peppers & allioli	8.5
Boquerones en vinagre Pickled white anchovies, garlic, parsley & olive oil	6	Grilled beetroot salad (v) Chicory, radicchio, lemon & beetroot vinegrette	6
House marinated Spanish olives (v) Oregano, olive oil & black pepper	3	Spicy pork ribs Duroc Spanish pork ribs	10
Salt cod Scotch egg Spinach & la Llauna sauce	6.5	<b>BIG DISHES</b>	
Padrón peppers (v) Fried peppers & maldon sea salt	6	Arroz mixto (for 2) Mixed chicken-seafood & saffron paella	28
Tortilla de calabacín (v) Courgette-potato tortilla & honey anise allioli	7.5	Arroz de verduras (for 2) Roasted vegetables paella, cherry tomatoes & allioli	24
Patatas bravas (v) Triple fried potatoes, allioli & spicy sauce	5	(please allow 25 minutes for the arroces)	
Green salad (v) Radish, herbs & gordal olive dressing	5	Estrella Damm fish & chips Tartar sauce & English peas	15
Spicy prawn fritters Lemon allioli	10.5		

### SUNDAY ROAST AT THE SWAN

Roast beef, roast potatoes, Yorkshire pudding, carrots & red cabbage £17

Roast pork, roast potatoes, Yorkshire pudding, carrots & red cabbage £15

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.

# José Pizarro

## Gin & Fever-Tree Tonic (25ml)

Hendrick's 41% <i>cucumber &amp; green peppercorns</i>	7
Tanqueray Flor de Sevilla 41.3% <i>orange</i>	7
Jensen Dry 43% <i>lemon &amp; juniper berries</i>	6.5
Nordes 40% <i>peach &amp; thyme</i>	6.5
Puerto de Indias 37.5% <i>strawberry &amp; lime</i>	7
Gin Mare 42.7% <i>rosemary &amp; pomegranate</i>	7

## Bottled Beers & Cider

Estrella Damm	4.5
Inedit	6
Daura (gluten free)	4.5
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 - 21
Sangria Cava Fizz <i>spirit infused fruit with cava</i>	8 - 23
Negroni Español <i>Glenfiddich 12yr, PX 1827 &amp; Discarded</i>	9
Sunny Calippo <i>PDI Fresa, Licor 43, Fraise de bois, orange &amp; lemonade</i>	6.5
Rosada Spritz <i>Rosada wine, Fraise de bois, soda water &amp; fresh strawberry</i> ~ After dinner ~	7.5
Espresso Martini <i>PX 1827, Tia Maria, Reyka vodka &amp; double espresso</i>	9

## Beers, Ales & Cider on tap

Estrella Damm	5.5
Edinger	6
Hobgoblin IPA	5.25
Revisionist craft lager	5
Shipyard pale ale	5.25
Brighwater ales	4.25
Guinness	5.5
Mortimers cider	5
Oxford gold real ale	4.4

## Spanish Brandy (50ml)

Torres 10 38% <i>oak &amp; raisins</i>	5.5
Conde Osborne 40.5% <i>plums &amp; vanilla</i>	7.5
Jaime I 38% <i>spices &amp; plums</i>	12.5
Carlos I 40% <i>orange &amp; coco</i>	9.5
Valdespino, Solera G.R. 42.5% <i>aged in fino &amp; amontillado barrels</i>	11
Cardenal Mendoza 40% <i>dark chocolate &amp; dry fruits</i>	14

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