

JOSÉ PIZARRO

NATIONAL BBQ WEEK AT THE SWAN INN
May 29th - June 4th

Special for BBQ week only!

Chistorra, ruibarbo y nueces (v) 10.5

Grilled chistorra, spring onions, poached
rhubarb and walnuts

San Pedro a la parrilla (for 2) 65

BBQ lemon and parsley baked whole
John Dory with fennel and orange salad

From the BBQ menu....

**Esparragos con huevo y migas
de pan de ajo (v) 11**

White asparagus from Navarra with egg
and garlic breadcrumbs

**Pulpo con patata chafada y allioli
allada 16**

Grilled octopus, baby potato mash and
paprika allioli

**100% Acorn fed 5J pluma Ibérica
piquillos (per 100g) 16**

Grilled Iberian pluma with piquillo
peppers

Best enjoyed with....

Gin and Fever-Tree tonic 25ml

Nordés 40% Cardamon and bay leaf 7

Tanqueray Flor de Sevilla 41.3% Orange 7.5

Beer on tap

Estrella Damm 6.25

Dry sherries glass

Fino, Tio Pepe, González 15% 5.75

Manzanilla I Think 15% 9.50

Spanish sparkling wine

Rimarts 18, Brut Reserva, Cataluña 7

José Pizarro Brut Nature 'G.R', Cataluña 9

Spanish white wine

Pontellón, Albariño, Rias Baixas 7

Spanish rose wine

Pizarro, Forcallat Rosado, Alicante 7

Spanish red wine

Vinos Del Viento, Garnacha, Calatayud 6.75