

# JOSÉ PIZARRO

THE SWAN INN

**£27.5 per person**

**Tortilla de patatas (v)**

Spanish omelette, caramelised onions and potatoes

**Pan con tomate (ve)**

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

**Croquetas del día**

Croquetas of the day

**Boquerones en vinagre**

Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil

**Paella de butifarra con pimiento caramelizado**

Paella rice with Catalan sausage and caramelised peppers

**Calabaza asada (v)**

Chargrilled pumpkin, black garlic yogurt and toasted seed

**Ensalada verde (ve)**

Green salad, radish, herbs and gordal olive dressing

**Patata nueva (v)**

Roasted new potatoes with butter and rosemary

**Manzana especiada y natilla de azafrán**

Spiced apple crumble and saffron custard

# JOSÉ PIZARRO

THE SWAN INN

**£40 per person**

**Tortilla de patatas (v)**

Spanish omelette, caramelised onions and potatoes

**Pan con tomate (ve)**

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

**Croquetas de jamón Ibérico**

100% 5J acorn fed jamón croquetas

**Boquerones en vinagre**

Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil

**Gambas a la plancha**

Grilled wild white prawns with lemon caper salsa

**Preso ibérico 5J**

5J 100% acorn fed ibérico pork

**Calabaza asada (v)**

Chargrilled pumpkin, black garlic yogurt and toasted seed

**Ensalada verde (ve)**

Green salad, radish, herbs and gordal olive dressing

**Patata nueva (v)**

Roasted new potatoes with butter and rosemary

**Sticky toffee pudding with vanilla ice cream**