

# JOSÉ PIZARRO

THE SWAN INN

**£25 per person**

## **Tortilla de calabacín (v)**

Courgette-potato Spanish omelette and honey  
anise allioli

## **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

## **Costillas de cerdo marinadas**

José's Mum's special recipe with roasted  
new potatoes and herb sauce

## **Maíz a la brasa (v)**

Chargrilled sweetcorn on the cob with paprika butter  
and Manchego cheese

Roasted new potatoes with garlic and rosemary (v)  
Green salad (v)

**Sticky toffee pudding and vanilla ice cream**

# JOSÉ PIZARRO

THE SWAN INN

**£37.5 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 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

**Presa ibérica 5J**

5J 100% acorn fed ibérico pork

**Maíz a la brasa (v)**

Chargrilled sweetcorn on the cob with paprika butter  
and Manchego cheese

Roasted new potatoes with garlic and rosemary (v)

Green salad (v)

**Sticky toffee pudding and vanilla ice cream**