

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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Jamón Ibérico 100%, 5J, acorn fed cave aged for 3 years	(30g/60g) 14/27	Tomato dandelion & watercress salad (v) Olavidia goat cheese, bayleaf & PX dressing	6
Sourdough & olive oil (v)	3	Green salad (v) Radish, herbs & gordal olive dressing	5
Croquetas	6.5	Watermelon gazpacho (v) Yoghurt & basil	5
5J Iberian & Tempus charcuterie board	17	Crispy sardines Tomato relish, saffron allioli & rocket	7
Pan con tomate (v) Catalan tomatoes, garlic, olive oil & toasted bread	5	Hot chorizo al vino Chorizo cooked in red wine & quince	7
Boquerones en vinagre Pickled white anchovies, garlic, parsley & olive oil	6	Estrella Damm fish & chips Tartar sauce & English peas	15
Gordal olives & blood orange (v) Oregano, olive oil & black pepper	3.5	Prawns & mango From #AndalusiaBook	12
Scotch egg & butifarra negra Black pudding, Jamón Ibérico 100%, 5J & mint allioli	5.5	Mini Ibérico pork burger Walnut bun, Manchego cheese & allioli	6
Padrón peppers (v) Fried peppers & maldon sea salt	6	Grilled baby gem (v) Manchego & romesco sauce	8
Tortilla de patata (v) Spanish omelette, caramelised onions & potatoes	7.5	Presas Ibéricas 5J 100% acorn fed Ibérico pork, baby potatoes, pimentón	16 (per 100g)
Patatas bravas (v) Fried potatoes, allioli & spicy sauce	5		

**PRIVATE DINING AVAILABLE FOR UP TO
16 GUESTS ON THE TOP FLOOR.**

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.

Gin & Fever-Tree Tonic

50ml

Hendrick's midsummer 41% ~ cucumber & orange	12
Tanqueray Flor de Sevilla 41.3% ~ orange	12
Jensen Dry 43% ~ lemon & juniper berries	10
Tanns 40% ~ mint & tangerine	11
Nordes 40% ~ cardamon & bay leaf	12
Puerto de Indias 37.5% ~ strawberries & lime	11
Brockman's 40%~ blueberries & raspberry	12
Gin Mare 42.7% ~ rosemary & pomegranate	11
Sideris Hibiscus 43% ~ grapefruit & pink pepper	13
Monkey 47 47% ~ fresh ginger & thyme	14
Isle of Harris 45% ~ apple & lemon	12
P.D.I Pure Black Gin 40% ~ vanilla stick & clementine	12

Sherry

Dry ~ Del mar ~ From the sea

75ml Bottle

Manzanilla I Think, Equipo Navazos 15% (375ml)	7	32
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Dry ~ Almendrado ~ Almond notes

Fino dos Palmas, Gonzalez Byass 15.5% (500ml)	8	51
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Fino en Rama, Fernando de Castilla 15% (375ml)	5	24
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Dry ~ Antiquo ~ Antique

Oloroso Antique, Fernando de Castilla, Jerez 18%	10.5	68
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Amontillado, Bodega Delgado Zuleta, Jerez 17.5% (750ml)	10	50
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Palo Cortado Antique, Fernando de Castilla, Jerez 15% (500ml)	12	76
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Cocktails

Barbary fig Margarita	11
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Gran Centenario Plata tequila, Cointreau & Barbary fig syrup

Dulce y amargo	10
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Glenfiddich IPA, Amaretto, Angostura bitters, fresh lemon juice

Fresa Collins	8
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PDI strawberry, Amontillado, home made lemon juice & sugar syrup

Citrus Gin Martini	9
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Brockman's gin, vermut Goffo & lemon twist

Manzana old fashioned	7
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Monkey Shoulder, apple sugar & Angostura bitters

Negroni Diabólico	10
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Campari, Vermut Golfo & cava

Bloody Mary	8.5
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Reyka vodka, fino sherry, Worcestershire sauce, tabasco, celery, pimentón, gordal olive

Red or White Cava Sangria	(Gls/1ltr jug) 8/22
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Spirit infused fruit with red, white wine or cava