

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 Hand carved & cave aged for 3 years	(30g/60g) 14/27	Estrella Damm fish & chips Tartar sauce & English peas	15
Sourdough & olive oil (v) Croquetas	3 6.5	Grilled Rose de Barbastro tomato (v) Hazelnuts, rocket & PX vinegar	6
5J Iberian & Tempus charcuterie board	17	Cecina & baby artichokes tomatoes, oregano and pine nuts	13
Pan con tomate (v) Catalan tomatoes, garlic, olive oil & toasted bread	5	Crispy sardines Tomato relish, saffron allioli & rocket	7
Boquerones en vinagre Pickled white anchovies, garlic, parsley & olive oil	6	Mussels & sobrasada	9
Gordal olives & blood orange (v) Oregano, olive oil & black pepper	3.5	Steamed mussels with traditional cured sausage	
Scotch egg & butifarra negra Black pudding, Jamón Iberico 100%, 5J & mint allioli	5.5	FROM THE BBQ... Baby monkfish in salsa verde Parsley, olive oil & garlic	13
Padrón peppers (v) Fried peppers & maldon sea salt	6	Chicken thighs Pimentón glaze & salad	9
Tortilla de patata (v) Spanish omelette, caramelised onions & potatoes	7.5	Mini Ibérico pork burger Walnut bun, Manchego cheese & allioli	6
Patatas bravas (v) Fried potatoes, allioli & spicy sauce	5	Iberian pork ribs In escabeche	11
Green salad (v) Radish, herbs & gordal olive dressing	5	Ibérico pork loin Piquillo peppers & new potatoes	11
Watermelon gazpacho (v) Yoghurt & basil	5	Beef rib eye Escalivada and rosemary gravy	18
Hot chorizo al vino Chorizo cooked in red wine & quince	7		

PAELLA AT THE SWAN
Minimum for 2, priced per person

Paella mixta: seafood & chicken 16

Cooked to order so please expect around 30 minutes

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

<i>Dry ~ Del mar ~ From the sea</i>	<i>75ml Bottle</i>	
Manzanilla I Think, Equipo Navazos 15% (375ml)	7	32
<i>Dry ~ Almendrado ~ Almond notes</i>		
Fino dos Palmas, Gonzalez Byass 15.5% (500ml)	8	51
Fino en Rama, Fernando de Castilla 15% (375ml)	5	24
<i>Dry ~ Antiquo ~ Antique</i>		
Oloroso Antique, Fernando de Castilla, Jerez 18%	10.5	68
Amontillado, Bodega Delgado Zuleta, Jerez 17.5% (750ml)	10	50
Palo Cortado Antique, Fernando de Castilla, Jerez 15% (500ml)	12	76

Cocktails

Barbary fig Margarita	11
<i>Gran Centenario Plata tequila, Cointreau & Barbary fig syrup</i>	
Dulce y amargo	10
<i>Glenfiddich IPA, Amaretto, Angostura bitters, fresh lemon juice</i>	
Fresa Collins	8
<i>PDI strawberry, Amontillado, home made lemon juice & sugar syrup</i>	
Citrus Gin Martini	9
<i>Brockman's gin, vermut Goffo & lemon twist</i>	
Manzana old fashioned	7
<i>Monkey Shoulder, apple sugar & Angostura bitters</i>	
Negroni Diabólico	10
<i>Campari, Vermut Golfo & cava</i>	
Bloody Mary	8.5
<i>Reyka vodka, fino sherry, Worcestershire sauce, tabasco, celery, pimentón, gordal olive</i>	
Red or White Cava Sangria	(Gls/1ltr jug) 8/22
<i>Spirit infused fruit with red, white wine or cava</i>	