

# JOSÉ PIZARRO

THE SWAN INN

**Spanish lunch** \*3 Tapas per person **18.95** \*Mon to Thurs

**Spanish dinner** \*Tapas and paella to share **41.9** (for two) \*Mon and Tue

## Tapas

<b>Gordales rellenas de queso de cabra (v)</b>	<b>6</b>
Mont Enebro stuffed gordal olives, orange and honey	
<b>Pan de masa madre (ve)</b>	<b>5</b>
Sourdough with Pizarro extra virgin olive oil	
<b>100% Jamón Ibérico</b>	<b>15/30</b>
5J acorn fed (30g/60g)	
<b>Pan con tomate (ve)</b>	<b>6.5</b>
Toasted bread, garlic, Catalan tomatoes and EVOO	
<b>Padrón peppers (ve)</b>	<b>7</b>
Fried peppers with sea salt flakes	
<b>Croquetas del día</b>	<b>8</b>
Daily changing croquetas	
<b>Croquetas de jamón Ibérico</b>	<b>10</b>
Jamón croquetas	
<b>Boquerones en vinagre</b>	<b>9</b>
Pickled white anchovies, garlic, parsley, EVOO	
<b>Anchoas de Santoña "Reserva Catalina"</b>	<b>36.5</b>
Cantabrian salted anchovies in olive oil	
<b>Morcilla Scotch egg</b>	<b>9</b>
Spanish pork blood pudding scotch egg, roasted vegetables, and apple compote	
<b>Tortilla de patatas (v)</b>	<b>9.5</b>
Spanish omelette, caramalised onions and potatoes	
<b>Chorizo al vino</b>	<b>12</b>
Chorizo cooked in wine with quince	
<b>Patatas bravas (v)</b>	<b>7.5</b>
Triple fried potatoes, brava sauce and allioli	
<b>Ensalada tibia de remolacha, apio nabo y pera (v)</b>	<b>9</b>
Roasted beetroot, salt baked celeriac, burnt shallot cream, pear, chicory	
<b>Ensalada verde (v)</b>	<b>6.5</b>
Green salad, honey vinaigrette, radish and fennel	
<b>Mejillones, fino y Jamon 5J</b>	<b>14</b>
Mussels, shallot, thyme, sherry and jamon	

## BBQ tapas

<b>Mazorca de maiz a la parrilla, pimentón y Manchego</b>	<b>10</b>
Grilled sweetcorn, paprika butter, Manchego	
<b>Gambas al ajillo</b>	<b>18</b>
Grilled wild white prawns, chilli garlic oil	
<b>Pulpo a la parrilla con vegetales rustidos</b>	<b>18</b>
Grilled octopus, roasted root vegetables, watercress	
<b>Costillas de cerdo en guiso de judión</b>	<b>18</b>
Grilled marinated pork ribs, giant bean cassoulet	
<b>Hamburguesa con Manchego</b>	<b>11</b>
JP beef burger, piquillo, sheep cheese and allioli	
<b>Acorn fed 5J 100% pluma Ibérica</b>	<b>17.5</b>
Grilled Iberian pluma with piquillo peppers	(per 100g)

## Big dishes

<b>Paella de setas, judias y chirivía (ve)</b>	<b>24</b>
Mushroom paella, runner beans, parsnip crisps (for 2)	
<b>Estrella Damm fish and chips</b>	<b>18.5</b>
Norwegian cod fillet, chips, tartar sauce and peas	
<b>Arroz de morcilla y chistorra (for 2)</b>	<b>30</b>
Morcilla and Chistorra paella	

## Roast at the swan, Sunday only

<b>Roasted rolled lamb belly,</b>	
stuffed with garlic and rosemary	<b>22</b>
<b>Roasted pork belly,</b> roast potatoes, Yorkshire pudding and seasonal vegetables	<b>20</b>
<b>Roasted butternut,</b> roast potatoes, Yorkshire pudding and seasonal vegetables <b>(v)</b>	<b>14.5</b>

Visit [José's online shop](#) and discover our range of curated hamper and gift sets.

Please inform your waiter if you have any allergies or special dietary requirements.

A discretionary service charge of 12.5% will be added to your bill. VAT at standard rate.