

THE SUFFIELD ARMS

Cocktails

Sangria 8.00 (glass) 28.00 (jug)
Rebujito 10.00
<i>Fino Sherry, Lime, Lemon, Mint, Sugar, Soda</i>
La Pequena 10.00
<i>El Bandarra White, Crème de Peche, Bitters, Tonic</i>
Caipirinha 10.00
<i>Cachaca, Sugar, Lime</i>
Negroni 10.00
<i>Sapling Gin, El Bandarra Red, Campari</i>
Espresso Martini 10.00
<i>Sapling Vodka, Kahlua, Espresso, Sugar</i>

Champagne & Sparkling

	125ml	Bottle
Idilicum Cava Brut DO, NV	7.00	35.00
Muga Conde de Haro, Cava Rosado, NV	9.00	49.00
Tattinger Brut Reserve Champagne AOC, NV	-	90.00

White

	175ml	500ml	Bottle
Domaine De L' Anglade, White, Provence, France	6.00	15.00	
Inurrieta Orchidea, Navarra DO, Espana '22	7.00	20.00	29.00
López de Haro, Rioja DOCa, Espana '22	7.00	20.00	29.00
Pazo de Ulloa, Ribeiro DO, Espana '22	7.40	20.50	30.00
Tons de Duorum, Douro DOC, Portugal '22	9.00	23.00	34.00
Muga Blanco, Rioja DOCa, Espana '22	9.40	25.00	36.00
Los Vascos Chardonnay, Colchagua DO, Chile '21	10.00	26.00	38.00
Col del Mondo 'Sunnae' Abruzzo DOC, Italia '22	10.00	28.00	41.00
Valtea Albarino, Rias Baixas DO, Espana '22	10.50	29.00	43.00
Regaleali Bianco, Sicilia DOC, Italia '22			42.00
Vermentino, Toscana IGT, Italia '22			46.00

Please note vintages are subject to availability

Pasta

Artichoke and Parsley Pesto Tagliatelle 13.00
Sundried Tomato and Basil Bucatini w/ Parmesan 13.00

Para-Picar

Marinated Olives 4.00
Pan Fried Paprika Almonds 4.50
Pan Con Tomate 4.00
Sourdough Bread w/ Olive Oil & Pedro Ximenez 2.50
Potato & Onion Tortilla 5.00
Boquerones en Vinagre 7.50
Manchego & Honey 7.50

Selection of Cured Meat

Lomo (Tenderloin, 30g) 12.00
Finocchiona (Tuscan Salami w/ Fennel, 30g) 13.00
Lomo Doblado (Tenderloin Cured in Lard, 30g) 15.00
Jamon (Cured Leg, 30g) 15.00
Mixed Plate (60g) 22.00

Tapas

Fennel Salad w/ Orange Dressing 5.00
Asparagus & Pea Tabbouleh 6.00
Whipped Feta w/ Roasted Tomatoes, Pine Nuts & Flatbread 8.00
Aubergine Fritte w/ Pomegranate & Feta 7.00
Patatas Bravas w/ Alioli 5.75
Padron Peppers 7.00
Falafel w/ Mint & Cucumber Yoghurt 6.50
Buttered Asparagus w/ Romesco 7.50
Corn Ribs w/ Lime & Chilli Alioli, Smoked Parmesan 7.00
Garlic Mushrooms w/ Pancetta & Burford Brown Yolk 9.00
Grilled White Andalusian Prawns w/ Ajillo 12.00
Croquetas w/ Parsley Alioli 7.50
Chorizo w/ Rioja & Honey 10.00
Harissa Lamb, Hummus & Flatbread 11.00

Secondi (to share)

Prawn, Squid & Chorizo Paella 38.00
Lamb Merguez Sausage w/ Sherry Lentils & Cucumber Yoghurt 22.00

Sweet & Fortified

	100ml	Spritz
El Bandarra White Vermouth	7.00	10.00
El Bandarra Red Vermouth	7.00	10.00
El Bandarra Rose Vermouth	7.00	10.00
El Bandarra Alfresco Vermouth	7.00	10.00
Fino Del Puerto	8.00	
Tanners Port '16	8.00	50.00 (bottle)
Pedro Ximenez	8.00	
Oloroso Don Nuno Dry	8.40	

Rose Wine

	175ml	500ml	Bottle
Domaine De L' Anglade, Rose, Provence, France	6.00	15.00	
Montfrin La Tour Rose, France '22	8.00	22.00	32.00
Muga Rosado, Rioja DOCa, Espana '22	8.70	23.30	34.20

Red Wine

	175ml	500ml	Bottle
Domaine De L' Anglade, Red, Provence, France	6.00	15.00	
El Convertido, Syrah, Espana '22	7.00	18.00	27.00
Añares Crianza, Rioja DOCa, Espana '20	7.50	20.00	28.50
Roccastella, Montepulciano DOC, Italia '20	8.00	22.00	32.00
Mencia, Bierzo DO, Espana '21	8.20	23.00	33.00
Mandriolo Rosso, Toscana DOC, Italia '22	9.00	24.00	34.00
Los Vascos Cabernet Sauvignon DO, Chile '21	10.00	26.00	38.00
Volver, La Mancha DO, Espana '20	11.00	29.00	43.00
Melis Bovale, Terralba IGT, Italia '19			43.00
Ortega Ezquerro, Rioja DOCa, Espana '15	13.00		54.00
Muga Rosso, Rioja Reserva DOCa, Espana '19	14.00		59.00
Terre Brune, DOC, Sardinia '17	24.00		98.00

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Desserts

Chocolate Ganache w/ Salted Caramel 7.00
Lemon Semifreddo w/ Blueberry Curd 7.00
Raspberry Panna Cotta w/ Shortbread 7.00
Passionfruit Warbat 7.00
Ice Cream & Sorbet 3.00 per scoop