

THE SUFFIELD ARMS

Cocktails

Rebujito 10.00

Fino Sherry, Lime, Lemon, Mint, Sugar, Soda

La Pequena 10.00

El Bandarra White, Crème de Peche, Bitters, Tonic

Caipirinha 10.00

Cachaca, Sugar, Lime

Negroni 10.00

Sapling Gin, El Bandarra Red, Campari

Espresso Martini 10.00

Sapling Vodka, Kahlua, Espresso, Sugar

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
Terra Costantino de Aetna, Italia			58.00

Please note vintages are subject to availability

Pasta

Winter Truffle & Wild Mushroom Tagliatelle 14.00

Venison Ragu Pappardelle 14.00

Para-Picar

Mixed Cocktail Olives 4.00

Pan Fried Paprika Almonds 4.50

Pan Con Tomate 4.00

Suffield Focaccia w/ Herb Oil 3.00

Potato & Onion Tortilla 5.00

Boquerones en Vinagre 7.50

Manchego & Honey 7.50

Selection of Cured Meat

Finocchiona (Tuscan Salami w/ Fennel, 30g) 13.00

Lomo Doblado (Tenderloin Cured in Lard, 30g) 15.00

Coppa di Parma (Neck/shoulder, 30g) 13.00

Jamon (Cured Leg, 30g) 15.00

Mixed Plate (60g) 22.00

Tapas

Walled Garden Salad w/ Pickled Pumpkin & Goats Curd 5.00

Butternut Hummus w/ Feta, Hazelnuts, Sesame Molasses Dressing & Flatbread 8.00

Aubergine Fritte w/ Pomegranate & Feta 7.00

Garlic Mushrooms w/ Pancetta & Burford Brown Yolk 9.00

Patatas Bravas w/ Alioli 5.75

Padron Peppers 7.00

Falafel w/ Harissa Hummus & Sumac Onions 6.50

Corn Ribs w/ Lime & Chilli Alioli, Smoked Parmesan 6.50

Octopus w/ Capers 9.00

Grilled White Andalusian Prawns w/ Ajillo 12.00

Manchego Croquetas w/ Nduja Alioli 7.00

Chorizo w/ Rioja & Honey 10.00

Harissa Lamb, Hummus & Flatbread 11.00

Secondi (to share)

Prawn, Squid & Chorizo Paella 38.00

Ox Cheek w/ Wild Mushrooms & Roasted Garlic Polenta 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 Sherry	8.00	
Amontillado Sherry	8.50	
Tanners Port '16	8.00	50.00 (bottle)
Pedro Ximenez	8.00	

Rose Wine

	175ml	500ml	Bottle
Chateaux de Montfrin la Tour, Rose, France	8.00	21.00	31.00
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
Ca Vittoria Appasimento, Puglia, Italia '20	7.80	21.00	30.00
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
Ortega Ezquerro, Rioja Reserva, Espana '17			54.00
Melis Bovale, Terralba IGT, Italia '19			43.00
Muga Rosso, Rioja Reserva DOCa, Espana '19	14.00		59.00
Valpolicella Superiore, DOC, Italia, '19			70.00
Terre Brune, DOC, Sardinia '17			98.00

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Desserts

Pumpkin Leche Frita 9.00

Cafè Brulee w/ Vanilla Ice Cream 9.00

Chocolate Mousses w/ Raspberry Sorbet 9.00

Tarta De Santiago w/ Orange Cream 9.00

Ice Cream & Sorbet 3.00 per scoop