

# 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

Gunton Park Venison Ragu Pappardelle 14.00

## Sunday Roast

South Creake Pork Porchetta w/ Crackling 24.00

Aberdeen Angus Sirloin Of Beef 26.00

Both Roasts Are Served With Country Pickings Sourced Vegetables, Carrot Puree, Slow Cooked Swede w/ Horseradish, Beef Tallow Crisp Roast Potatoes & Madeira jus.

## 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

Cecina (Cured Beef Shin, 30g) 13.00

Jamon (Cured Leg, 30g) 15.00

Mixed Plate (60g) 22.00

## Tapas

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

Flatbread 8.00

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

Grilled White Andalusian Prawns w/ Ajillo 12.00

Lomo Croquetas w/ Nduja Alioli 7.00

Chorizo w/ Rioja & Honey 10.00

Harissa Lamb, Hummus & Flatbread 11.00

## 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
Olarra Clasico Crianza, Rioja, 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

Sticky Toffee Pudding w/ Vanilla Ice Cream 9.00

Arroz Con Leche 9.00

Chocolate & Pistachio Baklava Cheesecake 9.00

Tarta De Santiago w/ Orange Cream 9.00

Ice Cream & Sorbet 3.00 per scoop