

THE SUFFIELD ARMS

Cocktails

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

White

	175ml	500ml	Bottle
Inurrieta Orchidea, Navarra DO, Espana '23	7.00	20.00	29.00
López de Haro, Rioja DOCa, Espana '23	7.00	20.00	29.00
Pazo de Ulloa, Ribeiro DO, Espana '23	7.40	20.50	30.00
Tons de Duorum, Douro DOC, Portugal '23	9.00	23.00	34.00
Muga Blanco, Rioja DOCa, Espana '23	9.40	25.00	36.00
Los Vascos Chardonnay, Colchagua DO, Chile '22	10.00	26.00	38.00
Col del Mondo 'Sunnae' Abruzzo DOC, Italia '23	10.00	28.00	41.00
Valtea Albarino, Rias Baixas DO, Espana '23	10.50	29.00	43.00
Regaleali Bianco, Sicilia DOC, Italia '22			42.00
Mas D' en Gil Blanco, Priorat, Espana '23			55.00
Terra Costantino de Aetna, Italia '21			58.00

Please note vintages are subject to availability

Selection of Cured Meat

Cecina (Cured Smoked Beef, 30g) 15.00
Lomo de Bellota (Cured Loin, 30g) 13.00
Finocchiona (Fennel Tuscan Salami, 30g) 13.00
Jamon (Cured Leg, 30g) 15.00
Mixed Plate (60g) 22.00

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

From The Jospier

Grilled Hispi Cabbage W/ Nduja Butter, Pecorino & Almonds 7.00
Cornish Sardines w/ Sauce Vierge 12.00
Gunton Venison Kofta w/ Tzatziki and Pickled Red Onion 12.00
Chicken Thighs w/ Chorizo & Chickpea Stew 22.00
South Creake Pork Chop w/ Garlic Greens & Romesco 24.00
10oz Angus Ribeye Steak w/ Chermoula 26.00

Tapas

Carrot Tarator w/ Sesame, Crispy Shallots, Cumin & Flatbread 7.00
Patatas Bravas w/ Alioli 5.75
Parsnip Frittes w/ Honey & Parmigano 8.00
Padron Peppers 7.00
Falafel w/ Harissa Hummus & Sumac Onions 6.50
Corn Ribs w/ Lime & Chilli Alioli, Parmesan 6.50
Garlic Mushrooms w/ Pancetta & Burford Brown Yolk 9.00
White Andalusian Prawns w/ Garlic & Chilli 12.00
Octopus w/ Truffled Mash 12.00
Lomo Croquetas w/ Nduja Alioli 8.00
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	
Pedro Ximenez Sherry	8.00	
Tanners Port '16	8.00	50.00 (bottle)

Rose Wine

	175ml	500ml	Bottle
Chateaux de Montfrin la Tour, France '23	8.00	21.00	31.00
Muga Rosado, Rioja DOCa, Espana '23	8.70	23.30	34.20

Red Wine

	175ml	500ml	Bottle
Domaine De L' Anglade, Red, Provance, France	6.00	15.00	
El Convertido, Syrah, Espana '23	7.00	18.00	27.00
Olarra Clasico Crianza, Rioja, Espana '21	7.50	20.00	28.50
Ca Vittoria Appasimento, Puglia, Italia '22	7.80	21.00	30.00
Roccastella, Montepulciano DOC, Italia '21	8.00	22.00	32.00
Mencia, Bierzo DO, Espana '21	8.20	23.00	33.00
Mandriolo Rosso, Toscana DOC, Italia '23	9.00	24.00	34.00
Los Vascos Cabernet Sauvignon DO, Chile '22	10.00	26.00	38.00
Volver, La Mancha DO, Espana '22	11.00	29.00	43.00
Melis Bovale, Terralba IGT, Italia '19			43.00
Ortega Ezquerro, Rioja Reserva, Espana '17			54.00
Mas Den Gil Bellmunt ,Priorat, Espana '20			57.00
Muga Rosso, Rioja Reserva DOCa, Espana '20			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
White Chocolate Delice w/ Almond Tuile & Orange Sorbet 9.00
Chocolate & Pistachio Baklava Cheesecake 9.00
Tarta De Santiago w/ Orange Cream 9.00
Ice Cream & Sorbet 3.00 per scoop