

# THE SUFFIELD ARMS

## Para-Picar

Marinated Olives 4.00
Roasted Valencia Almonds 4.00
Pan Con Tomate 4.00
Sourdough Bread with Olive Oil & Pedro Ximenez 3.50

## Champagne & Sparkling

	125ml	Bottle
Taittinger Brut Reserve Champagne AOC, NV	-	80.00
Idilicum Cava Brut DO, NV	6.50	35.00

## White

	175ml	500ml	Bottle
López de Haro, Rioja DOCa, Espana '19	6.50	17.50	25.00
Inurrieta Orchidea, Navarra DO, Espana '21	6.75	17.80	26.00
Pazo de Ulloa, Ribeiro DO, Espana '21	6.80	18.00	26.50
Tons de Duorum, Douro DOC, Portugal '20	7.30	19.50	28.60
Muga Blanco, Rioja DOCa, Espana '19	7.90	21.20	31.00
Valtea Albarino, Rias Baixas DO, Espana '21	8.10	23.00	33.00
Col de Mondo 'Sunnae' Abruzzo DOC, Italia '20	8.80	24.00	36.00
Los Vascos Chardonnay, Colchagua DO, Chile '20	8.80	24.20	36.40
Regaleali Bianco, Sicilia DOC, Italia '19			38.00
Vermentino, Toscana IGT, Italia '20			40.00
Blanc de Pissarres, Priorat DOCa, Espana '20			50.00
Terra Costantino De Aetna Bianco DOC, Sicilia, Italia '18			58.00

Please note vintages are subject to availability

## Cocktails

Rebujito 10.00
<i>Fino sherry, lime, lemon, mint, sugar, soda</i>
Adonis 10.00
<i>El Bandarra red, Oloroso sherry, orange bitters</i>
La Pequena 10.00
<i>El Bandarra white, Crème de peche, bitters, soda</i>
Caipirniha 10.00
<i>Cachaca, sugar, lime</i>
Negroni 10.00
<i>Tanqueray, El Bandarra red, Campari</i>
Espresso Martini 10.00
<i>Stolichnaya, Kahlua, Espresso, Sugar</i>

## Tapas

Garlic Wild Mushrooms, Burford Browns Yolk & Italian Black Truffle 12.00
Chargrilled Butternut Squash w/ Feta & Pomegranate 6.50
Cannellini Beans, Red Onion, Tomato & Dill Salad 5.00
Patatas Bravas w/ Alioli 5.75
Padron Peppers 6.50
Falafel w/ Olive Tapenade & Parsley Lemon Oil 9.00
Manchego & Honey 7.50
Boquerones en Vinagre 7.50
Mackerel Fillet w/ White Cabbage, Jamon Iberico & Orange 12.00
Garlic Prawns 9.00
Chorizo w/ Rioja & Honey 10.00
Venison Spezzatino w/ Crispy Polenta & Parmigiano 10.00
Harissa Lamb, Hummus & Flatbread 11.00
Chicken Shawarma w/ Tzatziki 8.50
<u>Cinco Jotas 5J Cured Meat</u>
Salchichon   Lomo   Cecina   Presa
12.00 Each
Jamon w/ Pan Con Tomate 15.00
Mixed Plate w/ Pan Con Tomate 24.00

## Large Plates

Paella w/ Seabass, Mussels & Prawns 35.00
Whole Spiced Pork Tenderloin w/ Tabbouleh & Sumac Yoghurt 28.00
Whole Leg of Lamb w/ Seasonal Roasted Vegetables, Tzatziki & Pomegranate Molasses 80.00

## Pasta

Ivors Broccoli, Garlic & Chilli Penne 11.00
Tagliatelle w/ Ragú Bolognese 12.50
Spaghetti Carbonara 12.50

## Pizza

Margherita 12.00
Cromer Crab, Chilli & Capers 15.00
Bianca w/ Mushroom, Buffalo Mozzarella, Rocket & Black Truffle 15.00
100% Iberico Cured Meat 14.00
'Nduja & smoked Cheddar 14.50

## Desserts

Pear & Chestnut Millefoglie 8.00
Knafeh 8.00
Tiramisu 7.50
Chocolate Fondant 7.00
Ice Cream & Sorbet 2.50 per scoop

## Rose Wine

	175ml	500ml	Bottle
Domaine De L' Anglade, Rose, Provence, France	5.50	14.50	-
Muga Rosado, Rioja DOCa, Espana '20	8.00	21.50	31.00

## Red Wine

	175ml	500ml	Bottle
II Carretto, Rosso di Puglia IGT, Italia '19	6.00	17.00	23.80
Añares Crianza, Rioja DOCa, Espana '19	6.50	18.00	26.00
Roccastella, Montepulciano DOC, Italia '19	7.20	20.00	29.00
Mandriolo Rosso, Toscana DOC, Italia '19	7.50	21.00	30.00
Mencia, Bierzo DO, Espana '20	8.00	22.00	31.00
Soraie, Veneto Rosso IGT, Italia '19	8.00	22.00	31.00
Los Vascos Cabernet Sauvignon DO, Chile '19	8.50	23.00	33.60
Volver, La Mancha DO, Espana '18	9.50	26.00	36.50
Terra Constantino de Aetna rosso, Sicilia, Italia '19			38.00
Melis Bovale, Terralba IGT, Italia '19			39.00
La Bioca, Nebbiolo d' Alba DOC, Italia '19			40.00
Muga Rosso, Rioja Reserva DOCa, Espana '17			42.00
Ortega Ezquerro, Rioja DOCa, Espana '19			45.00
Como Vella, Priorat DOCa, Espana '19			40.00
Rocca Rubia, Carignano del Sulcis Riserva DOC, Sardinia '18			52.00
PSI, Bodagas y Vinedos Alnardo, Ribera del Duero DO, Espana '18			68.00
Pago de Carraovejas, Ribera del Duero DO, Espana '18			69.00
Vina Ardanza Reserva, Rioja DOC, Espana '10			70.00
Terra Brune, Carignano del Sulcis DOC, Sardinia '17			98.00

## Sweet & Fortified

	100ml	Spritz
El Bandarra White Vermouth	6.20	10.00
El Bandarra Red Vermouth	6.20	10.00
El Bandarra Rose Vermouth	6.20	10.00
El Bandarra Alfresco Vermouth	6.20	10.00
Fino Del Puerto	6.80	
Oloroso Don Nuno Dry	8.40	
Pedro Ximenez	11.00	