

THE SUFFIELD ARMS

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>
Caipirinha 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>

Champagne & Sparkling

	125ml	Bottle
Taittinger Brut Reserve Champagne AOC, NV	-	90.00
Idilicum Cava Brut DO, NV	7.00	35.00

White

	175ml	500ml	Bottle
López de Haro, Rioja DOCa, Espana '21	6.80	18.00	26.00
Inurrieta Orchidea, Navarra DO, Espana '21	6.90	18.30	26.00
Pazo de Ulloa, Ribeiro DO, Espana '21	7.00	18.50	26.00
Tons de Duorum, Douro DOC, Portugal '20	8.00	21.50	29.50
Muga Blanco, Rioja DOCa, Espana '21	8.60	23.00	32.00
Valtea Albarino, Rias Baixas DO, Espana '21	9.00	25.00	35.00
Los Vascos Chardonnay, Colchagua DO, Chile '20	9.00	25.00	35.00
Col de Mondo 'Sunnae' Abruzzo DOC, Italia '20	9.40	26.00	37.00
Regaleali Bianco, Sicilia DOC, Italia '21			38.00
Vermentino, Toscana IGT, Italia '20			40.00
Blanc de Pissarres, Priorat DOCa, Espana '19			50.00
Terra Costantino De Aetna Bianco DOC, Sicilia, Italia '18			58.00

Please note vintages are subject to availability

Pasta & Rice

Orecchiette Con Cime di Rapa 13.00
Nduja, Basil & Pecorino Tagliatelle 13.50
Paella w/ Seabass, Mussels & Prawns 35.00

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
Boquerones en Vinagre 7.50

Cinco Jotas 5J Cured Meat

Salchichon (Cured Sausage, 30g) 12.00
Lomo (Tenderloin, 30g) 12.00
Cecina (Cured Beef, 30g) 12.00
Presa (Cured Shoulder, 30g) 12.00
Morcon (Loin, Shoulder, Sirloin, 30g) 12.00
Jamon (Cured Leg, 30g) 15.00
Mixed Plate (60g) 22.00

Tapas

Fennel, Rucola & Blood Orange Salad 5.50
Patatas Bravas w/ Alioli 5.75
Winter Chanterelles & Oyster Mushrooms w/ Smoked Pancetta 12.00
Padron Peppers 6.50
Tortilla Of The Day 5.00
Agretti, Garlic & Chilli Prawns 13.00
Seabream, Watercress & Blood Orange 13.00
Lomo Croquettes & Romesco sauce 7.50
Chorizo w/ Rioja & Honey 10.00
Harissa Lamb, Hummus & Flatbread 11.00
Gunton Red Deer Meatballs w/ Spinach 8.00

Desserts

Arroz Con Leche 7.00
Tarta de Santiago 7.00
Torta di Mele w/ Zabaglione 7.00
Ice Cream & Sorbet 2.50 per scoop

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	

Rose Wine

	175ml	500ml	Bottle
Domaine De L' Anglade, Rose, Provence, France	5.50	15.00	-
Muga Rosado, Rioja DOCa, Espana '21	8.20	22.00	32.50

Red Wine

	175ml	500ml	Bottle
II Carretto, Rosso di Puglia IGT, Italia '20	6.30	16.50	23.00
Añares Crianza, Rioja DOCa, Espana '19	7.00	18.50	26.00
Roccastella, Montepulciano DOC, Italia '19	7.50	20.00	28.00
Mandriolo Rosso, Toscana DOC, Italia '21	7.80	21.00	30.00
Mencia, Bierzo DO, Espana '20	8.00	21.00	30.00
Soraie, Veneto Rosso IGT, Italia '20	8.60	23.00	32.50
Los Vascos Cabernet Sauvignon DO, Chile '20	8.80	23.00	33.60
Volver, La Mancha DO, Espana '19	9.80	26.50	38.00
Melis Bovale, Terralba IGT, Italia '19			39.00
Terra Constantino de Aetna rosso, Sicilia, Italia '20			40.00
La Bioca, Nebbiolo d' Alba DOC, Italia '19			40.00
Como Vella, Priorat DOCa, Espana '15			45.00
Muga Rosso, Rioja Reserva DOCa, Espana '18			48.00
Ortega Ezquerro, Rioja DOCa, Espana '19			50.00
Rocca Rubia, Cariganao del Sulcis Riserva DOC, Sardinia '18			56.00
PSI, Bodagas y Vinedos Alnardo, Ribera del Duero DO, Espana '18			68.00
Vina Ardanza Reserva, Rioja DOC, Espana '12			70.00
Pago de Carraovejas, Ribera del Duero DO, Espana '18			75.00
Terra Brune, Carignano del Sulcis DOC, Sardinia '17			98.00

Pizza

Margherita 12.00
Cromer Crab, Chilli & Capers 15.00
Spanish Iberico Cured Meat & Buffalo Mozzarella 14.00
Pancetta, Rucola & Pecorino 14.00