

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>Sapling Gin, El Bandarra red, Campari</i>
Espresso Martini 10.00
<i>Sapling Vodka, 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
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 w/ Wild Garlic Pesto & Stracciatella 13.00
Wild Mushroom Risotto 14.00
Nduja, Basil & Pecorino Tagliatelle 13.50

Para-Picar

Marinated Olives 4.00
Pan Fried Paprika Almonds 4.50
Pan Con Tomate 4.00
Sourdough Bread with Olive Oil & Pedro Ximenez 2.50
Boquerones en Vinagre 7.50
Manchego & Honey 7.50

Cinco Jotas 5J Cured Meat

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

Tapas

Rocket, Italian Ox Heart Tomatoes, Taggiasche Olives & Buffalo
Mozzarella Caprese 13.00
Cime Di Rapa, Garlic, Chilli, Stracciatella & Smoked Applewood 7.50
Garlic Wild Mushrooms w/ Crispy Guanciale 10.00
Patatas Bravas w/ Alioli 5.75
Padron Peppers 7.00
Potato & Onion Tortilla 5.00
Garlic & Chilli Prawns 10.00
Chorizo w/ Rioja & Honey 10.00
Jamon Croquetas w/ Parsley Alioli 7.50
Harissa Lamb, Hummus & Flatbread 11.00
Venison Meatballs w/ Marinara & Spinach 8.00

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	

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, Carignano 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

Desserts

Arroz Con Leche 7.00
Tarta de Santiago 7.00
Rhubarb Zuppa Inglese 7.00
Ice Cream & Sorbet 2.50 per scoop