

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
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
Inurrieta Orchidea, Navarra DO, Espana '21	6.90	18.30	26.00
López de Haro, Rioja DOCa, Espana '21	7.20	18.70	27.20
Pazo de Ulloa, Ribeiro DO, Espana '21	7.40	19.40	28.30
Tons de Duorum, Douro DOC, Portugal '20	8.00	21.50	29.50
Los Vascos Chardonnay, Colchagua DO, Chile '20	9.00	24.00	35.00
Muga Blanco, Rioja DOCa, Espana '21	9.20	24.50	36.00
Col de Mondo 'Sunnae' Abruzzo DOC, Italia '20	9.40	26.00	37.00
Valtea Albarino, Rias Baixas DO, Espana '21	10.50	28.30	41.70
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

Venus Black Rice w/ Herb Marinated Courgette & Slow Roasted Cherry Tomatoes	10.50
Spaghetti alla Puttanesca	13.50
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

Selection of Cured Meat

Lomo (Tenderloin, 30g)	12.00
Lomo Doblado (Tenderloin cured in Lard, 30g)	15.00
Cecina (Cured Beef, 30g)	12.00
Salchichon (Cured Sausage, 30g)	12.00
Chorizo (Paprika Sausage, 30g)	12.00
Jamon (Cured Leg, 30g)	15.00
Mixed Plate (60g)	22.00

Tapas

Rocket, Italian Beef Tomatoes & Mozzarella Caprese	11.00
Zucchini Fritte w/ Alioli	6.00
Aubergine Caponata w/ Flatbread	7.00
Olive & Feta Tabbouleh Salad	7.50
Patatas Bravas w/ Alioli	5.75
Padron Peppers	7.00
Potato & Onion Tortilla	5.00
Grilled Andalusian White Prawns w/ Ajillo	12.50
Octopus w/ Capers	9.00
Chorizo w/ Rioja & Honey	10.00
Lomo Croquetas w/ Parsley Alioli	7.50
Harissa Lamb, Hummus & Flatbread	11.00
Za`atar Chicken w/ Flatbread	10.00

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	6.00	
Pedro Ximenez	8.00	
Oloroso Don Nuno Dry	8.40	

Rose Wine

	175ml	500ml	Bottle
Chateau de Montfrin, La Tour Rose, France '21	8.00	21.00	31.00
Muga Rosado, Rioja DOCa, Espana '21	8.70	23.30	34.20

Red Wine

	175ml	500ml	Bottle
II Carretto, Rosso di Puglia IGT, Italia '20	6.70	17.20	25.00
Añares Crianza, Rioja DOCa, Espana '19	7.50	20.00	28.50
Roccastella, Montepulciano DOC, Italia '19	7.80	20.60	30.10
Mencia, Bierzo DO, Espana '20	8.20	21.70	31.70
Soraie, Veneto Rosso IGT, Italia '20	8.45	23.00	32.50
Mandriolo Rosso, Toscana DOC, Italia '21	8.50	22.30	32.60
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
Ortega Ezquerro, Rioja DOCa, Espana '19			50.00
Muga Rosso, Rioja Reserva DOCa, Espana '18			56.00
Rocca Rubia, Carignano del Sulcis Riserva DOC, Sardinia '18			56.00
PSI, Bodagas y Vinedos Alnardo, Ribera del Duero DO, Espana '18			68.00
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
Apricot Crostata	7.00
Vanilla & Chocolate Panna Cotta	7.00
Ice Cream & Sorbet	2.50 per scoop