

THE SUFFIELD ARMS

Cocktails

Sangria 8.00 / 28.00 (Jug)
<i>Red Wine, El Bandarra White, Orange Liquor, Lemon</i>
Rebujito 10.00
<i>Fino Sherry, Lime, Lemon, Mint, Sugar, Soda</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
Domaine De L' Anglade, White, Provence, France	6.00	15.00	
Inurrieta Orchidea, Navarra DO, Espana '22	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 '22	7.40	19.40	28.30
Tons de Duorum, Douro DOC, Portugal '21	8.00	21.50	29.50
Los Vascos Chardonnay, Colchagua DO, Chile '20	9.00	24.00	35.00
Muga Blanco, Rioja DOCa, Espana '22	9.20	24.50	36.00
Col del Mondo 'Sunnae' Abruzzo DOC, Italia '21	9.40	26.00	37.00
Valtea Albarino, Rias Baixas DO, Espana '22	10.50	28.30	41.70
Regaleali Bianco, Sicilia DOC, Italia '22			38.00
Vermentino, Toscana IGT, Italia '22			40.00
Terra Costantino De Aetna Bianco DOC, Sicilia, Italia '20			58.00

Please note vintages are subject to availability

Pasta

Bucatini a la Amatriciana 13.50
Nduja, Basil & Pecorino Tagliatelle 13.50
Spaghetti alle Vongole 12.50
Tagliatelle w/ Scottish Girolles 15.00

Para-Picar

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

Selection of Cured Meat

Lomo (Tenderloin, 30g) 12.00
Cecina (Cured Beef, 30g) 12.00
Chorizo (Paprika Sausage, 30g) 12.00
Wild Boar Salchichon (Wild Boar Cured Sausage, 30g) 12.00
Salchichon (Cured Sausage, 30g) 12.00
Finocchiona (Tuscan Salame w/ Fennel, 30g) 13.00
Jamon (Cured Leg, 30g) 15.00
Mixed Plate (60g) 22.00

Tapas

Gunton Walled Garden Salad w/ Green Beans 5.00
Panzanella Salad 6.00
Aubergine Fritte w/ Pomegranate & Feta 7.00
Burrata, Slow Roasted Tomatoes, Cantabrian Anchovies, Almond & Rocket Pesto 13.00
Aubergine Caponata w/ Flatbread 7.00
Baked Monte Enebro in Honey w/ Rosemary, Olive Oil & Sea Salt Crostini 9.00
Patatas Bravas w/ Alioli 5.75
Padron Peppers 7.00
Potato & Onion Tortilla 5.00
Grilled White Andalusian Prawns w/ Ajillo 14.00
Grilled Sardines w/ Mojo Verde 9.00
Octopus w/ Capers 9.50
Mussels a la Valenciana 12.00
Chorizo w/ Rioja & Honey 10.00
Campo Dulce Jamon Serrano W/ Cantaloupe Melon 7.00
Jamon Croquetas w/ Parsley Alioli 7.50
Harissa Lamb, Hummus & Flatbread 11.00

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	
Tanners Port '16	7.80	
Pedro Ximenez	8.00	
Oloroso Don Nuno Dry	8.40	

Rose Wine

	175ml	500ml	Bottle
Domaine De L' Anglade, Rose, Provence, France	6.00	15.00	
Muga Rosado, Rioja DOCa, Espana '22	8.70	23.30	34.20

Red Wine

	175ml	500ml	Bottle
Domaine De L' Anglade, Red, Provence, France	6.00	15.00	
II Carretto, Rosso di Puglia IGT, Italia '21	6.70	17.20	25.00
Añares Crianza, Rioja DOCa, Espana '20	7.50	20.00	28.50
Roccastella, Montepulciano DOC, Italia '19	7.80	20.60	30.10
Mencia, Bierzo DO, Espana '21	8.20	21.70	31.70
Soraie, Veneto Rosso IGT, Italia '20	8.45	23.00	32.50
Mandriolo Rosso, Toscana DOC, Italia '22	8.50	22.30	32.60
Los Vascos Cabernet Sauvignon DO, Chile '21	8.80	24.80	36.40
Volver, La Mancha DO, Espana '19	9.80	26.50	38.00
Melis Bovale, Terraalba IGT, Italia '19			39.00
Terra Constantino de Aetna Rosso, Sicilia '20			40.00
La Bioca, Nebbiolo d' Alba DOC, Italia '20	10.00		40.00
Como Vella, Priorat DOCa, Espana '17	11.50		45.00
Ortega Ezquerro, Rioja DOCa, Espana '15	12.50		50.00
Muga Rosso, Rioja Reserva DOCa, Espana '19	14.00		56.00
Rocca Rubia, Riserva DOC, Sardinia '18	14.00		56.00
PSI Bodegas, Ribera del Duero DO, Espana '18	17.00		68.00
Pago de Carraovejas, DO, Espana '18			75.00
Terre Brune, DOC, Sardinia '17	24.00		98.00

Desserts

Torta al Cioccolato w/ Raspberries 7.00
Burnt Basque Cheesecake 7.00
Yoghurt Panna Cotta w/ Honeyed Nectarines 7.00
Ice Cream & Sorbet 3.00 per scoop