

THE SUFFIELD ARMS

Cocktails

Rebujito 10.00
<i>Fino Sherry, Lime, Lemon, Mint, Sugar, Soda</i>
La Pequena 10.00
<i>El Bandarra White, Crème de Peche, Bitters, Tonic</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	7.00	20.00	29.00
López de Haro, Rioja DOCa, Espana '21	7.00	20.00	29.00
Pazo de Ulloa, Ribeiro DO, Espana '22	7.40	20.50	30.00
Tons de Duorum, Douro DOC, Portugal '21	9.00	23.00	34.00
Muga Blanco, Rioja DOCa, Espana '22	9.40	25.00	36.00
Los Vascos Chardonnay, Colchagua DO, Chile '20	10.00	26.00	38.00
Col del Mondo 'Sunnae' Abruzzo DOC, Italia '21	10.00	28.00	41.00
Valtea Albarino, Rias Baixas DO, Espana '22	10.50	29.00	43.00
Regaleali Bianco, Sicilia DOC, Italia '22			42.00
Vermentino, Toscana IGT, Italia '22			46.00
Terra Costantino De Aetna Bianco DOC, Sicilia, Italia '20			58.00

Please note vintages are subject to availability

Pasta

Gunton Red Deer & Pancetta Ragu 15.00
Bucatini w/ Sundried Tomatoes, Almond & Aubergine Pesto 13.00

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
Potato & Onion Tortilla 5.00
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
Coppa (Cured Neck, 30g) 12.00
Chorizo (Paprika Sausage, 30g) 12.00
Cecina (Cured Beef, 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

Aubergine Fritte w/ Pomegranate & Feta 7.00
Patatas Bravas w/ Alioli 5.75
Padron Peppers 7.00
Corn Ribs w/ Truffle Mayonnaise & Parmesan 6.50
Beetroot Borani w/ Feta, Walnuts & Flatbread 7.50
Grilled White Andalusian Prawns w/ Ajillo 12.00
Grilled Sardines w/ Mojo Verde & Lemon Onions 9.00
Octopus w/ Capers 9.00
Chorizo w/ Rioja & Honey 10.00
Croquetas w/ Parsley Alioli 7.50
Harissa Lamb, Hummus & Flatbread 11.00

Gunton Venison Meatballs w/ Marinara Sauce & Parmesan 10.00

Secondi (to share)

Veal Milanese w/ Lemon, Capers & Rosemary Potatoes 20.00
Galician Octopus w/ Slow Cooked Galician Beans & Guanciale 24.00
Gunton Venison Tagine w/ Apricot and Cous Cous 25.00

Sweet & Fortified

	100ml	Spritz
El Bandarra White Vermouth	7.00	10.00
El Bandarra Red Vermouth	7.00	10.00
El Bandarra Rose Vermouth	7.00	10.00
El Bandarra Alfresco Vermouth	7.00	10.00
Fino Del Puerto	8.00	
Tanners Port '16	8.00	50.00 (bottle)
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	
El Convertido, Syrah, Espana '22	7.00	18.00	27.00
Añares Crianza, Rioja DOCa, Espana '20	7.50	20.00	28.50
Roccastella, Montepulciano DOC, Italia '19	8.00	22.00	32.00
Mencia, Bierzo DO, Espana '21	8.20	23.00	33.00
Mandriolo Rosso, Toscana DOC, Italia '22	9.00	24.00	34.00
Los Vascos Cabernet Sauvignon DO, Chile '21	10.00	26.00	38.00
Volver, La Mancha DO, Espana '19	11.00	29.00	43.00
Melis Bovale, Terralba IGT, Italia '19			43.00
La Bioca, Nebbiolo d' Alba DOC, Italia '20	11.50		45.00
Ortega Ezquerro, Rioja DOCa, Espana '15	13.00		54.00
Muga Rosso, Rioja Reserva DOCa, Espana '19	14.00		59.00
Rocca Rubia, Riserva DOC, Sardinia '18	17.00		69.00
Terre Brune, DOC, Sardinia '17	24.00		98.00

Please note vintages are subject to availability

Desserts

Arroz Con Leche 7.00
Sticky Toffee Pudding 7.00
Rhubarb & Custard Panna Cotta 7.00
Chocolate & Pistachio Tiramisu 7.50
Ice Cream & Sorbet 3.00 per scoop