

THE SUFFIELD ARMS

Cocktails

Sangria 8.00 (glass) 28.00 (jug)
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 '22	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 '22	9.00	23.00	34.00
Muga Blanco, Rioja DOCa, Espana '22	9.40	25.00	36.00
Los Vascos Chardonnay, Colchagua DO, Chile '21	10.00	26.00	38.00
Col del Mondo 'Sunnae' Abruzzo DOC, Italia '22	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
Terra Costantino de Aetna, Italia			58.00

Please note vintages are subject to availability

Pasta

Artichoke and Parsley Pesto Tagliatelle 13.00
Spaghetti Carbonara 15.00

Para-Picar

Marinated Olives 4.00
Pan Fried Paprika Almonds 4.50
Pan Con Tomate 4.00
Suffield Focaccia 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
Finocchiona (Tuscan Salami w/ Fennel, 30g) 13.00
Coppa Di Parma (Neck & Shoulder 30g) 13.00
Jamon (Cured Leg, 30g) 15.00
Mixed Plate (60g) 22.00

Tapas

Walled Garden Salad w/ Lemon & Oregano Dressing 5.00
Caponata w/ Flatbread 7.50
Whipped Feta w/ Roasted Tomatoes, Pine Nuts & Flatbread 8.00
Aubergine Fritte w/ Pomegranate & Feta 7.00
Burrata w/ Heirloom Tomatoes & Basil Pesto 12.50
Patatas Bravas w/ Alioli 5.75
Padron Peppers 7.00
Falafel w/ Harissa Hummus & Sumac Onions 6.50
Corn Ribs w/ Lime & Chilli Alioli, Smoked Parmesan 6.50
Garlic Mushrooms w/ Pancetta & Burford Brown Yolk 9.00
Octopus w/ Capers 9.00
Grilled White Andalusian Prawns w/ Ajillo 12.00
Lomo Croquetas w/ Nduja Alioli 8.00
Chorizo w/ Rioja & Honey 10.00
Harissa Lamb, Hummus & Flatbread 11.00

Secondi (to share)

Lamb Merguez Sausages w/ Tomato & Chickpea Stew 18.00
Prawn, Squid & Chorizo Paella 38.00

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
Ca Vittoria Appasimento, Puglia, Italia '20	7.80	21.00	30.00
Roccastella, Montepulciano DOC, Italia '20	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 '20	11.00	29.00	43.00
Melis Bovale, Terralba IGT, Italia '19			43.00
Muga Rosso, Rioja Reserva DOCa, Espana '19	14.00		59.00
Camins Del Priorat, Alvaro Palacios, Espana '21			60.00
Valpolicella Superiore, DOC, Italia, '19			70.00
Terre Brune, DOC, Sardinia '17			98.00

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Desserts

Lemon Semifreddo w/ Blueberry Curd 8.00
Caffè Brulee w/ Vanilla Ice Cream 8.00
Passionfruit Warbat 8.00
Tiramisu 9.00
Ice Cream & Sorbet 3.00 per scoop