

# THE SUFFIELD ARMS

## Cocktails

Rebujito 11.50
<i>Fino Sherry, Lime, Lemon, Mint, Sugar, Soda</i>
La Pequena 11.50
<i>El Bandarra White, Crème de Peche, Bitters, Tonic</i>
Caipirinha 11.50
<i>Cachaca, Sugar, Lime</i>
Negroni 11.50
<i>Sapling Gin, El Bandarra Red, Campari</i>
Espresso Martini 11.50
<i>Sapling Vodka, Kahlua, Espresso, Sugar</i>

## Para-Picar

Mixed Cocktail Olives 4.00
Pan Fried Paprika Almonds 4.50
Pan Con Tomato 4.00
Suffield Focaccia w/ Herb Oil 3.00
Potato & Onion Tortilla 5.00
Boquerones en Vinagre 7.50
Manchego & Honey 7.50

## Sweet & Fortified

	100ml	Spritz
El Bandarra White Vermouth	8.00	11.50
El Bandarra Red Vermouth	8.00	11.50
El Bandarra Rose Vermouth	8.00	11.50
El Bandarra Alfresco Vermouth	8.00	11.50
Fino Del Puerto Sherry	8.00	
Amontillado Sherry	8.50	
Pedro Ximenez Sherry	8.00	
Tanners Port '16	9.00	50.00 (bottle)

## 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 '23	7.00	20.00	29.00
López de Haro, Rioja DOCa, Espana '23	8.00	20.00	30.00
Pazos de Ulloa, Ribeiro DO, Espana '23	8.00	21.00	30.00
Tons de Duorum, Douro DOC, Portugal '23	9.00	24.00	35.00
Muga Blanco, Rioja DOCa, Espana '23	10.00	27.00	39.00
Los Vascos Chardonnay, Colchagua DO, Chile '22	10.00	27.00	40.00
Col del Mondo 'Sunnae' Abruzzo DOC, Italia '23	11.00	31.00	46.00
Valtea Albarino, Rias Baixas DO, Espana '23	11.00	31.00	46.00
Regaleali Bianco, Sicilia DOC, Italia '22			48.00
Mas D' en Gil Blanco, Priorat, Espana '23			55.00
Terra Costantino de Aetna, Italia '21			61.00

*Please note vintages are subject to availability*

## Selection of Cured Meat

Cecina (Cured Smoked Beef, 30g) 15.00
Lomo de Bellota (Cured Loin, 30g) 13.00
Finocchiona (Fennel Tuscan Salami, 30g) 13.00
Jamon (Cured Leg, 30g) 15.00
Mixed Plate (60g) 22.00

## From The Josper

36oz Swannington Tomahawk Steak w/ Chimichurri 70.00 (45 Minutes)
Piri Piri Half Chicken 16.00 (45 Minutes)
10oz Angus Ribeye Steak w/ Chimichurri 26.00
South Creake Pork Chop w/ Wild Garlic Butter & Potato Salad 24.00
Chistorra w/ Tomato & Apple Salsa 12.00
Gunton Venison Kofta w/ Tzatziki & Pickled Red Onions 12.00

## Tapas

Sicilian Caponata w/ Basil 6.00
Dressed Spanish Heritage Tomatoes w/ Burrata 12.00
Patatas Bravas w/ Alioli 5.75
Padron Peppers 7.00
Aubergine Frittes w/ Pomegranate & Feta 9.00
Falafel w/ Harissa Hummus & Sumac Onions 6.50
Corn Ribs w/ Lime & Chilli Alioli & Parmesan 6.50
White Andalusian Prawns w/ Chilli & Garlic 12.00

Octopus w/ Capers 12.00

Jamon Croquetas w/ Nduja Alioli 8.00

Chorizo w/ Rioja & Honey 10.00

Harissa Lamb, Hummus & Flatbread 11.00



For Allergen Information Please  
Scan The QR Code  
And Inform Your Server Of  
Your Specific Allergy

## Rose Wine

	175ml	500ml	Bottle
Chateaux de Montfrin la Tour, France '23	8.00	22.00	33.00
Muga Rosado, Rioja DOCa, Espana '23	9.00	25.00	36.00

## Red Wine

	175ml	500ml	Bottle
Domaine De L' Anglade, Red, Provance, France	6.00	15.00	
El Convertido, Syrah, Espana '23	7.00	18.00	27.00
Olarra Clasico Crianza, Rioja, Espana '21	7.50	20.00	28.50
Ca Vittoria Appasimento, Puglia, Italia '22	8.00	21.00	30.00
Roccastella, Montepulciano DOC, Italia '21	9.00	23.00	34.00
Mandriolo Rosso, Toscana DOC, Italia '23	9.00	24.00	35.00
Mencia, Bierzo DO, Espana '21	9.00	24.00	36.00
Los Vascos Cabernet Sauvignon DO, Chile '22	10.00	28.00	41.00
Volver, La Mancha DO, Espana '22	11.00	30.00	44.00
Melis Bovale, Terralba IGT, Italia '19			48.00
Ortega Ezquerro, Rioja Reserva, Espana '17			54.00
Mas Den Gil Bellmunt, Priorat, Espana '20			60.00
Muga Rosso, Rioja Reserva DOCa, Espana '20	14.00		59.00
Valpolicella Superiore, DOC, Italia, '19			82.00
Terre Brune, DOC, Sardinia '17			98.00

*Please note vintages are subject to availability*

## Desserts

Amalfi Lemon Tart w/ Italian Meringue & crème Fraiche 9.00
Rhubarb & Raspberry Milhojas 9.00
Tonka Bean Set Cream w/ Blackberries & Dark Chocolate Sorbet 9.00
Pistachio & Olive Oil Sponge w/ Italian Meringue & Vanilla Ice Cream 9.00
Ice Cream & Sorbet 3.00 per scoop