

THE SUFFIELD ARMS

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

Josper

36oz Swannington Tomahawk Steak w/ Chimichurri	70.00 (45 Minutes)
10oz Angus Ribeye Steak w/ Chimichurri	26.00
South Creak Pork Chop w/ Garlic Butter & Potato Salad	24.00
Piri Piri Half Chicken	16.00 (45 minutes)

Tapas

Walled Garden Summer Salad	5.00
Sicilian Caponata w/ Basil	6.00
Burrata w/ Tomatoes, Walnut Pesto	12.00
Patatas Bravas w/ Alioli	5.75
Padron Peppers	7.00
Aubergine Frites w/ Pomegranate & Feta	9.00
Falafel w/ Harissa Hummus & Sumac Onions	6.50
Corn Ribs w/ Mojito Mayonnaise & Parmesan	6.50
Roast Courgette w/ Hazelnut Pesto	7.00
Galician Octopus w/ Capers	12.00
White Andalusian Prawns w/ Garlic & Chilli	12.00

Lomo Croquetas w/ Nduja Alioli	8.00
Chorizo w/ Rioja & Honey	10.00
Roast Harissa Lamb, Hummus & Flatbread	11.00



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

Cocktails

Sangria 8.00 (glass) 30.00 (jug)	Espresso Martini 11.50
Pampelle Spritz 11.50	Sapling Vodka, Kahlua, Espresso, Sugar
Pampelle Grapefruit Aperitif, Cava, Soda	Limoncello Spritz 11.50
Hugo Spritz 11.50	Limoncello, Cava, Soda
Fair Elderflower Liqueur, Cava, Lime, Soda, Mint	Chamberyette Tonic 10.00
Negroni 11.50	Chamberyette Strawberry Aperitif, Tonic Water
Sapling Gin, Dolin Red Vermouth, Campari	Caipirinha 11.50
	Cachaca, Sugar, Lime

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 ‘24	6.50	18.50	
Inurrieta Orchidea, Navarra DO, Espana ‘23	7.00	20.00	29.00
López de Haro, Rioja DOCa, Espana ‘23	8.00	21.00	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
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

Jamon (Cured Leg, 30g)	15.00
Morcon de Bellota (Loin & Shoulder, 30g)	15.00
Salchichon De Bellota (Cured Sausage)	13.00
Lomo Doblado Iberico (Loin Cured in Lard, 30g)	15.00
Mixed Plate (60g)	22.00

Sweet & Fortified

	100ml	Spritz
Dolin Red Vermouth	8.00	11.50
El Bandarra Rose Vermouth	8.00	11.50
El Bandarra White 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 LBV Port ‘16	9.00	50.00 (bottle)

Rose

	175ml	500ml	Bottle
Domaine De L’ Anglade, Rose, Provence, France ‘24	6.50	18.50	
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

	175ml	500ml	Bottle
Domaine De L’ Anglade, Red, Provence, France ‘24	6.50	18.50	
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	13.00		54.00
Mas Den Gil Bellmont, 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

Desserts

Crema Catalana w/ Roasted Opal Plums	9.00
Dulce de Leche & Chocolate Tarta w/ Milk Sorbet	9.00
Pistachio & Olive Oil Sponge w/ Vanilla Ice Cream & Blackberries	9.00
Loganberry Semifreddo w/ Strawberry & Basil Salsa	9.00
Ice Cream & Sorbet	3.00 per scoop