

Cocktails	
<u>Sangria</u> 8.00 (glass) 30.00 (jug)	<u>Espresso Martini</u> 11.50
<u>Pampelle Spritz</u> 11.50	<i>Sapling Vodka, Kahlua, Espresso, Sugar</i>
<i>Pampelle Grapefruit Aperitif, Cava, Soda</i>	<u>Limoncello Spritz</u> 11.50
	<i>Limoncello, Cava, Soda</i>
<u>Hugo Spritz</u> 11.50	<u>Chamberyzette Tonic</u> 10.00
<i>Fair Elderflower Liqueur, Cava, Lime, Soda, Mint</i>	<i>Chamberyzette Strawberry Aperitif, Tonic Water</i>
<u>Negroni</u> 11.50	<u>Caipirinha</u> 11.50
<i>Sapling Gin, Dolin Red Vermouth, Campari</i>	<i>Cachaca, Sugar, Lime</i>
	<u>0% Elderflower Spritz</u> 8.50

Sparkling			
	125ml	Bottle	
Idilicum Cava Brut DO, NV	7.00	35.00	
Muga Conde de Haro, Cava Rosado, NV	9.00	49.00	
Joseph Perrier Champagne Cuvee Royale Brut	14.00	70.00	
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	10.50	28.00	42.00
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

Selection of Cured Meat	
Jamon (Cured Leg, 30g)	15.00
Cecina (Smoked Cured Beef 30g)	13.00
Finocchiona (Fennel Salami, 30g)	12.00
Salchichon De Bellota (Cured Sausage, 30g)	13.00
Lomo Doblado Iberico (Loin Cured in Lard, 30g)	15.00
Mixed Plate (60g)	22.00

12.5% discretionary service charge will be added to your bill. All prices are inclusive of VAT.

THE SUFFIELD ARMS

Para-Picar

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

Josper	
28oz Swannington Pork Tomahawk w/ Potato Salad & Garlic Butter	40.00
<i>(35 minutes)</i>	
28 Day Matured 10oz Ribeye Steak w/ Chimichurri	26.00
Lamb Mergueze w/ Galician Beans & Fried Duck Egg	18.00
Whole Roast Chicken Leg w/ Romesco & Toasted Almonds	9.00
<i>(25 minutes)</i>	

Tapas

Walled Garden Summer Salad	5.00
Sicilian Caponata w/ Basil	6.00
Patatas Bravas w/ Alioli	5.75
Padron Peppers	7.00
Aubergine Frites w/ Pomegranate & Feta	9.00
Beetroot Borani w/ Feta, Walnuts & Flatbread	8.50
Falafel w/ Harissa Hummus & Sumac Onions	6.50
Corn Ribs w/ Mojito Mayonnaise & Parmesan	6.50
Roast Courgette w/ Hazelnut Pesto	7.00
Zatar Halloumi w/ Hot Honey	9.00
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

Sweet & Fortified		
	100ml	Spritz
El Bandarra 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	9.40	50.00 (bottle)

Rose			
	175ml	500ml	Bottle
Domaine De L’ Anglade, Rose, Provence, France ‘24	6.50	18.50	
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	19.00	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	36.00
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	31.00	46.00
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 Victoria Plums	9.00
Dulce de Leche & Chocolate Tarta w/ Milk Sorbet	9.00
Pistachio & Olive Oil Sponge w/ Vanilla Ice Cream & Raspberries	9.00
Strawberry & Basil Panna Cotta	9.00
Ice Cream & Sorbet	3.00 per scoop