

Cocktails	
<u>Pampelle Spritz</u> 11.50	<u>Espresso Martini</u> 11.50
<i>Pampelle Grapefruit Aperitif, Cava, Soda</i>	<i>Sapling Vodka, Kahlua, Espresso, Sugar</i>
<u>Hugo Spritz</u> 11.50	<u>Limoncello Spritz</u> 11.50
<i>Fair Elderflower Liqueur, Cava, Lime, Soda, Mint</i>	<i>Limoncello, Cava, Soda</i>
<u>Negroni</u> 11.50	<u>Chamberyzette Tonic</u> 10.00
<i>Sapling Gin, Dolin Red Vermouth, Campari</i>	<i>Chamberyzette Strawberry Aperitif, Tonic Water</i>
	<u>Caipirinha</u> 11.50
	<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
Sunday Roast	
South Creake Pork Shoulder	24.00
Aberdeen Angus Sirloin of Beef	26.00
Both roasts are served with country pickings sourced vegetables, carrot puree, red cabbage, roast potatoes & madeira jus.	

Tapas	
Walled Garden 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
Walled Garden Roast Squash w/ Feta, Pomegranate & Green Tahini	8.00
Honey Baked Monte Enebro w/ Rosemary Crostini	14.00
White Andalusian Prawns w/ Garlic & Chilli	12.00
Galician Octopus w/ Capers	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
Manzanilla Sherry	12.50	
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			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	
Chocolate Tiramisu	9.00
Dulce de Leche & Chocolate Tarta w/ Milk Sorbet	9.00
Honey Sponge w/ Caramelised Fig, Almonds & Vanilla Ice Cream	9.00
Strawberry & Tarragon Cheesecake	9.00
Ice Cream & Sorbet	3.00 per scoop