

THE SUFFIELD ARMS

Cocktails

Mulled Wine 7.50	Espresso Martini 11.50
Pampelle Spritz 11.50 <i>Pampelle Grapefruit Aperitif, Cava, Soda</i>	<i>Sapling Vodka, Kahlua, Espresso, Sugar</i>
Hugo Spritz 11.50	Limoncello Spritz 11.50
<i>Fair Elderflower Liqueur, Cava, Lime, Soda, Mint</i>	<i>Limoncello, Cava, Soda</i>
Negroni 11.50	Chamberyette Tonic 10.00
<i>Sapling Gin, El Bandarra Rojo, Campari</i>	<i>Chamberyette Strawberry Aperitif, Tonic Water</i>
	Caipirinha 11.50
	<i>Cachaca, Sugar, Lime</i>
0% Elderflower Spritz 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
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	7.50	20.00	29.00
López de Haro, Rioja DOCa, Espana '23	8.00	23.00	31.00
Pazos de Ulloa, Ribeiro DO, Espana '23	8.00	23.00	31.00
Tons de Duorum, Douro DOC, Portugal '23	9.00	25.00	36.00
Muga Blanco, Rioja DOCa, Espana '23	10.00	27.00	40.00
Los Vascos Chardonnay, Colchagua DO, Chile '22	10.00	27.00	40.00
Valtea Albarino, Rias Baixas DO, Espana '23	11.00	31.00	46.00
Col del Mondo 'Sunnae' Abruzzo DOC, Italia '23	12.00	34.00	48.00
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

Para-Picar

Mixed Cocktail Olives 4.50
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

36oz Swannington Tomahawk Steak w/ Patatas Fritas & Chimichurri 60.00 <i>(45 minutes)</i>
28 Day Matured 10oz Ribeye Steak w/ Chimichurri 26.00
Piri Piri Half Chicken w/ Winter Slaw 18.00 <i>(45 minutes)</i>

Tapas

Mixed Leaf Salad 5.00
Patatas Bravas w/ Alioli 5.75
Padron Peppers 7.00
Parsnip Fritters w/ Honey, Parmesan & Truffle Oil 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
Garlic Mushrooms w/ Smoked Pancetta & Egg Yolk 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
Manzanilla Sherry	12.50	
Oloroso Sherry	12.75	
Amontillado Sherry	8.50	
Pedro Ximenez Sherry	12.75	
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	22.00	30.00
Villa Le Querce, Montepulciano DOC, Italia '24	8.50	23.00	34.00
Mandriolo Rosso, Toscana DOC, Italia '23	9.00	24.00	36.00
Mencia, Bierzo DO, Espana '23	9.50	26.00	37.00
Los Vascos Cabernet Sauvignon DO, Chile '22	10.50	30.00	42.00
Volver, La Mancha DO, Espana '22	11.00	31.00	44.00
Melis Bovale, Terralba IGT, Italia '19			51.00
Ortega Ezquerro, Rioja Reserva, Espana '17			54.00
Muga Rosso, Rioja Reserva DOCa, Espana '20	14.00		59.00
Mas Den Gil Bellmont, Priorat, Espana '20			60.00
Valpolicella Superiore, DOC, Italia, '19			82.00
Terre Brune, DOC, Sardinia '17			98.00

Desserts

Baked Baklava Cheesecake 9.00
Chocolate & Tahini Brownie w/ Sesame Snap & Vanilla Ice Cream 9.00
Chocolate Tiramisu 9.00
Oat Milk Rice Pudding w/ Darkfruit Compote & Biscotti 9.00
Ice Cream & Sorbet 3.00 per scoop