

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, El Bandarra Rojo, 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	
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
Morcon De Bellota (Cured Sauaage, 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	4.50
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
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

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	12.75		
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
Vintages are subject to availability.			

Desserts	
Pistachio Cheesecake w/ Pistachio Cream	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