

Cocktails

<u>Negroni</u> 11.50	<u>Limoncello Spritz</u> 11.50
<i>Sapling Gin, El Bandarra Rojo, Campari</i>	<i>Limoncello, Cava, Soda</i>
<u>Caipirinha</u> 11.50	<u>Pampelle Spritz</u> 11.50
<i>Cachaca, Sugar, Lime</i>	<i>Pampelle Grapefruit Aperitif, Cava, Soda</i>
<u>Espresso Martini</u> 11.50	<u>Chamberyette Tonic</u> 10.00
<i>Sapling Vodka, Kahlua, Espresso, Sugar</i>	<i>Chamberyette Strawberry Aperitif, Tonic Water</i>
<u>0% Elderflower Spritz</u> 8.50	<u>Hugo Spritz</u> 11.50
<u>0% Sbagliato</u> 9.50	<i>Fair Elderflower Liqueur, Cava, Lime, Soda, Mint</i>

Sparkling

	125ml	Bottle
Idilicum Cava Brut DO, NV	7.50	37.00
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

Wine vintages are subject to availability.

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
Mixed Plate (60g) 22.00

THE SUFFIELD ARMS

Para-Picar

Mixed Cocktail Olives 4.50
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/ Patatas Fritas & Chimichurri 60.00 (45 minutes)
28 Day Matured 10oz Ribeye Steak w/ Chimichurri 26.00
Piri Piri Half Chicken w/ Crunchy Citrus Slaw 18.00 (45 minutes)

Tapas

Mixed Leaf Salad 5.00
Patatas Bravas w/ Alioli 5.75
Padron Peppers 7.00
Whipped Feta w/ Marinated Chickpeas, Chilli and Garlic Oil & Flatbread 8.50
Falafel w/ Harissa Hummus & Sumac Onions 6.50
Corn Ribs w/ Mojito Mayonnaise & Parmesan 6.50
Honey Baked Monte Enebro w/ Rosemary Crostini 14.00
Garlic Mushrooms w/ Smoked Pancetta & Egg Yolk 9.00
White Andalusian Prawns w/ Garlic & Chilli 12.00
Halloumi Frittes w/ Chilli Jam 9.00
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
Montfrin La Tour, Chateau De Montfrin, France '25	8.50	23.00	34.00
Muga Rosado, Rioja DOCa, Espana '23	9.50	26.00	37.00

Red

	175ml	500ml	Bottle
Domaine De L' Anglade, Red, Provence, France '24	6.50	18.50	
Olarra Clasico Crianza, Rioja, Espana '21	7.50	20.00	28.50
Quinta Vista Tinto, Lisboa Reserva, Portugal '21	8.00	21.00	32.00
Villa Le Querce, Montepulciano DOC, Italia '24	8.50	23.00	34.00
Bella Modella, Puglia, Italia '20	9.00	24.00	36.00
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

Pistachio Basque Cheesecake w/ Chantilly & Raspberry Sorbet 9.00
Chocolate Delice w/ Hazelnut Chantilly & Milk Sorbet 9.00
Chocolate Tiramisu 9.00
Coconut & Lime Pannacotta w/ Poached Walled Garden Rhubarb 9.00
Ice Cream & Sorbet 3.00 per scoop