

Cocktails	
<u>Negroni</u> 11.50	<u>Limoncello Spritz</u> 12.00
<i>Sapling Gin, El Bandarra Rojo, Campari</i>	<i>Limoncello, Cava, Soda</i>
<u>Caipirinha</u> 11.50	<u>Pampelle Spritz</u> 12.00
<i>Cachaca, Sugar, Lime</i>	<i>Pampelle Grapefruit Aperitif, Cava, Soda</i>
<u>Espresso Martini</u> 11.50	<u>Hugo Spritz</u> 12.00
<i>Sapling Vodka, Kahlua, Espresso, Sugar</i>	<i>Fair Elderflower Liqueur, Cava, Lime, Soda, Mint</i>
<u>0% Elderflower Spritz</u> 9.50	<u>Chamberyzette Spritz</u> 12.00
<u>0% Limoncello Spritz</u> 9.50	<i>Chamberyzette Strawberry Aperitif, Cava, Soda</i>
<u>0% Sbagliato</u> 9.50	

Sparkling		
	125ml	Bottle
Idilicum Cava Brut DO, NV	7.50	37.00
Muga Conde de Haro, Cava Rosado, NV	9.50	51.00
Charmat Rose, Flint Vineyard, ENG	10.00	56.00
Charmat, Flint Vineyard, ENG	10.00	56.00
Tattinger Brut Reserve Champagne AOC, NV		100.00

White			
	175ml	500ml	Bottle
Inurrieta Orchidea, Navarra DO, Espana ‘25	8.00	21.00	29.00
López de Haro, Rioja DOCa, Espana ‘25	8.50	23.00	31.00
Pazos de Ulloa, Ribeiro DO, Espana ‘24	8.50	23.00	31.00
Tons de Duorum, Douro DOC, Portugal ‘24	9.50	26.00	38.00
Muga Blanco, Rioja DOCa, Espana ‘24	10.00	27.00	40.00
Los Vascos Chardonnay, Colchagua DO, Chile ‘24	10.50	28.00	42.00
Valtea Albarino, Rias Baixas DO, Espana ‘24	12.00	32.00	47.00
Col del Mondo ‘Sunnae’ Abruzzo DOC, Italia ’ 24	12.00	34.00	48.00
Mas D’ en Gil Blanco, Priorat, Espana ‘24			59.00
Terra Costantino de Aetna, Italia ‘23			61.00

Selection of Cured Meat	
Jamon (Cured Leg, 30g)	16.00
Cecina (Smoked Cured Beef 30g)	13.00
Morcon De Bellota (Cured Sausage, 30g)	15.00
Lomo De Bellota (Iberico Cured Pork Loin in Lard)	13.00
Mixed Plate (60g)	25.00

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	5.00
Pan Fried Paprika Almonds	5.00
Pan Con Tomate	4.50
Suffield Focaccia w/ Herb Oil	3.50
Potato & Onion Tortilla	5.50
Boquerones en Vinagre	8.00
Manchego & Honey	8.00

Sunday Roast	
South Creake Pork Shoulder	24.00
Aberdeen Angus Sirloin of Beef	26.00
Butternut Squash, Feta & Red Pepper Pithivier	18.00
All Roasts Are Served With Country Pickings Sourced Vegetables, Carrot Puree, Red Cabbage, Roast Potatoes & Madeira jus.	

Tapas	
Walled Garden Mixed Leaf Salad	5.00
Patatas Bravas w/ Alioli	6.00
Padron Peppers	7.00
Whipped Feta w/ Marinated Chickpeas, Chilli Oil & Flatbread	9.00
Burrata w/ Rocket, Tomato & Pesto	12.00
Falafel w/ Harissa Hummus & Sumac Onions	7.00
Corn Ribs w/ Mojito Mayonnaise & Parmesan	7.00
Halloumi Frittes w/ Chilli Jam	9.00
Octopus w/ Capers	12.00

White Andalusian Prawns w/ Chilli & Garlic	14.00
Lomo Croquetas w/ Nduja Alioli	8.00
Chorizo w/ Rioja & Honey	10.00
Roast Harissa Lamb, Hummus & Flatbread	12.00

Sweet & Fortified		
	100ml	Spritz
El Bandarra Red Vermouth	8.50	12.00
El Bandarra Rose Vermouth	8.50	12.00
El Bandarra White Vermouth	8.50	12.00
El Bandarra Alfresco Vermouth	8.50	12.00
Manzanilla Sherry	12.50	
Amontillado Sherry	12.75	
Pedro Ximenez Sherry	15.00	
Grahams LBV Port ‘20	9.40	57.00 (bottle)

Rose			
	175ml	500ml	Bottle
Montfrin La Tour, Chateau De Montfrin, France ‘25	8.50	23.00	34.00
Muga Rosado, Rioja DOCa, Espana ‘24	9.50	26.00	37.00

Red			
	175ml	500ml	Bottle
Olarra Clasico Crianza, Rioja, Espana ‘22	7.50	20.00	28.50
Quinta Vista Tinto, Lisboa Reserva, Portugal ‘23	8.00	21.00	32.00
Villa Le Querce, Montepulciano DOC, Italia ‘24	9.00	24.00	36.00
Bella Modella, Puglia, Italia ‘25	9.00	24.00	36.00
Mandriolo Rosso, Toscana DOC, Italia ‘24	9.50	26.00	37.00
Mencia, Bierzo DO, Espana ‘24	9.50	26.00	37.00
Los Vascos Cabernet Sauvignon DO, Chile ‘23	11.00	30.00	44.00
Volver, La Mancha DO, Espana ‘23	11.50	31.00	45.00
Valpolicella Superiore, DOC, Italia, ‘20			46.00
Melis Bovale, Terralba IGT, Italia ‘23			51.00
Ortega Ezquerro, Rioja Reserva, Espana ‘17			54.00
Muga Rosso, Rioja Reserva DOCa, Espana ‘22	16.50		63.00
Mas Den Gil Bellmunt, Priorat, Espana ‘22			64.00
Terre Brune, DOC, Sardinia ‘20			98.00

Vintages subject to availability.

Desserts	
Basque Cheesecake w/ Berry Compote & White Chocolate	10.00
Chocolate Delice w/ Hazelnut Chantilly & Vanilla Ice Cream	10.00
Tiramisu	10.00
Strawberry & Basil Pannacotta w/ Meringue	10.00
Ice Cream & Sorbet	3.50 per scoop

For Allergen Information Please Scan The QR Code And Inform Your Server Of Your Specific Allergy.

