

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	<u>Sangria</u> 8.00 (glass) 30.00 (jug)

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		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			55.00
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 Doblado De Bellota (Iberico Cured Pork Loin in Lard)	15.00
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 Tomato	4.50
Suffield Focaccia w/ Herb Oil	3.50
Potato & Onion Tortilla	5.50
Boquerones en Vinagre	8.00
Manchego & Honey	8.00
Josper	
Swannington Pork Chop w/ Sweet Potato Mash & Chimichurri	22.00
36oz Swannington Tomahawk Steak w/ Patatas Fritas & Chimichurri	65.00 <i>(45 minutes)</i>
Piri Piri Half Chicken w/ Crunchy Citrus Slaw	20.00 <i>(45 minutes)</i>

Tapas	
Walled Garden Mixed Leaf Salad	5.00
Patatas Bravas w/ Alioli	6.00
Padron Peppers	7.00
Whipped Feta w/ Marinated Chickpeas, Chilli and Garlic Oil & Flatbread	9.00
Burrata w/ Rocket, Tomato & Pesto	12.00
Roast Harissa Cauliflower w/ Sumac Tahini Yogurt, Pomegranate, Feta & Mint	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
White Andalusian Prawns w/ Chilli & Garlic	14.00
Garlic Mushrooms w/ Smoked Pancetta & Egg Yolk	10.00

Lomo Croquetas w/ Nduja Alioli	8.00
Chorizo w/ Rioja & Honey	10.00
Roast Harissa Lamb, Hummus & Flatbread	12.00

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



Sweet & Fortified		
	100ml	Spritz
El Bandarra Red Vermouth	8.50	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	12.75	
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
Domaine De L’ Anglade, Red, Provence, France ‘24	6.50	18.50	
Olarra Clasico Crianza, Rioja, Espana ‘22	7.50	20.00	28.50
Quinta Vista Tinto, Lisboa Reserva, Portugal ‘22	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 ‘22	11.50	31.00	45.00
Melis Bovale, Terralba IGT, Italia ‘23			51.00
Ortega Ezquerro, Rioja Reserva, Espana ‘17			54.00
Muga Rosso, Rioja Reserva DOCa, Espana ‘21	15.00		60.00
Mas Den Gil Bellmunt, Priorat, Espana ‘21			60.00
Valpolicella Superiore, DOC, Italia, ‘20			82.00
Terre Brune, DOC, Sardinia ‘20			98.00

Desserts	
Strawberry Basque Cheesecake w/ Berry Compote & White Chocolate	10.00
Chocolate Delice w/ Hazelnut Chantilly & Milk Sorbet	10.00
Chocolate Tiramisu	10.00
Coconut & Lime Pannacotta w/ Poached Walled Garden Rhubarb	10.00
Ice Cream & Sorbet	3.50 per scoop