

### Sharing Boards (For 2) £15

#### Cotswold Meat

Salt Pig Charcuterie. Scotch Egg.  
Pickles. Chutney. Sourdough

#### English Cheese V

Pickles. Chutney. Cheese biscuits

#### Ploughmans

Pork Pie. Scotch Egg. Single Gloucester.  
Roasted Ham. Brioche. Chutney.

#### Baked Simon Weaver Brie V

### Small Plates

Devilled Whitebait	£7
Mushrooms on Toast V	£6
Scotch Egg	£7
Game & Pistachio Terrine	£7
Market Soup	£6
Roasted Root Veg & Goats Cheese	
Salad V	£6/£12
Blue Cheese, Pear & Walnut	
Salad V	£6/£12
Add Chicken to any salad	£4

### Sides £4

Parmesan & Truffle Fries  
House Chips  
Charred Greens  
Roasted Root Vegetables  
Toffee Apple Mash

### Sauces £2.50

Bearnaise  
Peppercorn  
Suffolk Gravy

Please speak to your server regarding allergies.  
Whilst every effort is made for your allergy requirements, the kitchen is not an allergen free environment

All of our meat is sourced locally from  
Waghornes Butchers  
Our fish is supplied by Kingfisher Brixham

V - Vegetarian Ve - Vegan

### Mains

Gloucester Old Spot Sausages. 'Bubble & Squeak'	£14
Burnt Onion Puree	
Veggie Sausages. 'Bubble & Squeak' V	£14
Burnt Onion Puree	
Roasted Monkfish Tails	£17
Shellfish cream sauce. Crushed New Potatoes	
The Suffolk Arms Pie	£15
Mashed Potato. Glazed carrots. Charred Hispi Cabbage. Proper Gravy.	
The Suffolk Arms Beef Burger	£15
Smoked Bacon. Double Gloucester. House Chips. Suffolk Burger Relish	
Vegan Burger Ve	£14
Vegan Feta. House Chips. Suffolk Burger Relish. 'Slaw	
Fish and Chips	£15
Beer Battered Fish. Pancetta Peas. House Chips. Burnt Lemon	
Pork Tenderloin	£15
Toffee Apple Mash. Cider Jus	

### Grills

Served with all the fixings

Steaks	
Rib Eye - 8oz	£23
Sirloin - 8oz	£20
Flat Iron - 8oz	£18

### Big Chops

For two to share or if you are feeling brave.....

T Bone - 26oz	£60
Bone In Sirloin - 26oz	£55
Fore Rib - 26oz	£55
Smoked Gammon Chop - 35oz	£40
Pork T Bone - 35oz	£40

**Please Note - The chops are thick and will take a little longer to cook.**