

Cotswold Meat Board (For 2)	£15
Salt Pig Charcuterie. Cotswold Scotch Egg. Pickles. Chutney. Sourdough	
English Cheese Board (For 2) V	£14
Pickles. Chutney. Cheese biscuits	
Ploughmans (For 2)	£14
Pork Pie. Scotch Egg. Single Gloucester. Roasted Ham. Brioche. Chutney.	
Baked Simon Weaver Brie (For 2) V	£12

Devilled Whitebait. Paprika Mayo	£7
Goats Cheese, Caramelised Onion & Mushroom Tart V	£6
Scotch Egg & Shallot Chilli Chutney	£7
Game & Pistachio Terrine	£7
Market Soup	£6
Roasted Root Veg and Goats Cheese Salad V	£6/£12
Blue Cheese, Pear & Walnut Salad V	£6/£12
Add Chicken to any salad	£4

Sausage, 'Bubble & Squeak', Burnt Onion Puree	£14
Also available (V)	
The Suffolk Arms Pie	£15
Our take on classic British pies. Also available (V)	
8oz Steak	
Stout Battered Onion Ring. House Chips. Parmesan Cherry Tomatoes. Crispy Kale & Pine Nuts. Choice of Bearnaise or Peppercorn sauce	
Rib Eye	£23
Sirloin	£20
Flat Iron	£18
The Suffolk Arms Beef Burger	£15
Smoked Bacon. Double Gloucester. House Chips. Suffolk Burger Relish. 'Slaw	
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	
Baby Monkfish Tails Linguine	£17
Shellfish cream sauce	
Pork Tenderloin	£15
Toffee Apple Mash. Cider Jus	

Sides £4 Each

**Parmesan & Truffle Fries
Charred Green**

**House Chips
Toffee Apple Mash**

Wine Menu

WHITE	125ml	175ml	250ml	BTL
Waters Edge Sauvignon Blanc	3.3	4.5	6.6	20
The Last Stand Chardonnay	3.9	5.8	7.7	23
Reserve de Mirou Picpoul de Pinet	4	6	8	24
Burgo Viejo Blanca Rioja	4.4	6.5	8.7	26
The Cloud Factory Sauvignon Blanc	4.7	7	9.4	28
Domaine Meuliere Chablis	-	-	-	45

RED	125ml	175ml	250ml	BTL
Monsieur le Barbe Merlot Mouvedre	3.4	4.65	6.75	20
Founders Stone Cabernet Sauvignon	3.8	5.3	7.6	23
Orfila Malbec	4	5.5	8	24
Simonsvlei Pinotage	4.2	5.8	8.4	25
Manoso Crianza Rioja	4.4	6.1	8.7	26
Chateau de Cabriac Pinot Noir	-	-	-	29
Chateau Chanteloupe Cotes de Bordeaux	-	-	-	34

ROSE	125ml	175ml	250ml	BTL
Principato Pinot Grigio Rose	3.2	4.4	6.4	20
Big Top Zinfandel Rose	-	-	-	26.5

SPARKLING	125ml		BTL
La Dolci Colline Prosecco NV	7		25
La Dolci Colline Rose Spumante NV	-		25
Lanson Black Label	-		65
Nyetimber Classic Cuvee	-		75

DESSERT WINE		BTL
Palazzina Moscato Passito NV 37.5cl Served as 100ml	6.5	20
Taylor's LBV Port 2014 37.5cl – Served as 50ml	5	

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