

**Lunch Menu Served 12-3 Weekdays
To Share**

Classic Dirty Fries(V)	£9
Jalapenos. Hot Sauce. Melted Cheese. Sour Cream. Crispy Onion	
Spicy Beef Dirty Fries	£11
Spicy Beef. Jalapenos. Hot Sauce. Melted Cheese. Sour Cream. Crispy Onion	
Baked Camembert	£15
Bread. Chutney	
Pie Flight	£15
A mixture of 3 Mini Pies – Steak, Chicken & Mushroom and Root Veg. Proper Gravy	

Small Plates

Grilled Goats Cheese. Garlic Crouton. Beetroot Chutney (V)	£6
Classic Prawn Cocktail.	£6
Garlic Mushrooms on Toast (V)	£6
Farmhouse Chicken and Pork Pate. Chutney. Crusty Bread	£7
Sausage Roll. Onion Chutney	£6
Falafel. Sweet Chilli Sauce. Little Gem (Ve)	£6
Calamari. Spiced Mayo	£7
BBQ Chicken Wings	£7

Sandwiches

Served with Fries and Salad

French Dip – Beef and Melted Cheese. Beef & Onion Jus	£8
Sausage & Onion	£8
Fish Finger & Tartar	£8
BLT	£7
Ham & Cheese Toasted Sandwich	£7
Brie & Chutney	£7

Cajun Chicken Burger	£15
Mature Cheddar. Burger Relish. Gherkins. House Chips. Tomato Salsa	
The Suffolk Arms Beef Burger	£15
Smoked Bacon. Mature Cheddar. Burger Relish. Gherkins. House Chips. ‘Slaw	
Moving Mountains Vegan Burger (Ve)	£15
Vegan Cheese. Burger Relish. Gherkins. House Chips. ‘Slaw	
Fish and Chips	£16
Beer Battered Fish. Peas. House Chips. Burnt Lemon	
Chicken & Bacon Salad	£14
Chargrilled Chicken. Bacon. Gem Lettuce. Tomato. Cucumber. House Dressing	

All Sides £4 (V)

**Parmesan & Truffle Fries – Garlic Bread With Cheese – House Chips – Root Veg
Gem & Pea Blue Cheese Salad - Side Salad - Onion Rings**

Wine Menu

WHITE	125ml	175ml	250ml	BTL
Bei Tempo Pinot Grigio	4	5	7	22
Reserve de Mirou Picpoul de Pinet	5	7	9	26
The Last Stand Chardonney	6	7	9.5	28
Duke of Marlborough Sauvignon Blanc	7	8	10	29
Domaine Meuliere Chablis	-	-	-	45
RED	125ml	175ml	250ml	BTL
Ke Bonta Sangiovese	4	5	7	22
Monsieur le Barbe Merlot Mouvedre	5	6	8	24
Made in Mendoza Malbec	5	6	9	26
Jaffelin Pinot Noir	-	-	-	35
Chateau Chanteloupe Cotes de Bordeaux	-	-	-	45
ROSE	125ml	175ml	250ml	BTL
Principato Pinot Grigio Rose	5	6	8	24
Foncalieu Provence Rose	6	8	11	31
SPARKLING	125ml			BTL
La Dolci Colline Prosecco NV	6			25
La Dolci Colline Rose Prosecco NV	-			25
Tattinger Champagne	-			60
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
V - Vegetarian Ve - Vegan

Suffolk Arms Cocktails

Old Fashioned £9.50	Elderflower Collins £8.00
Negroni £8.50	Manhattan £9.50
Bloody Mary £8.00	Aperol Spritz £8.50
Cosmopolitan £8.00	Tommy Margarita £8.00
Espresso Martini £8.00	Bramble £8.00