

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	
Ploughmans	£15
Cheddar. Ham. Sausage Roll. Pickled Onion. Boiled Egg. Bread. Piccalilli	
Little Fella's Pie Flight	£15
A mixture of 3 Mini Pies – Steak, Chicken & Mushroom and Root Veg. Proper Gravy	

Small Plates

Classic Prawn Cocktail.	£6
Garlic Mushrooms on Toast (V)	£6
Farmhouse Chicken and Pork Pate. Chutney. Crusty Bread	£7
Chicken & Chorizo Sausage Roll. Onion Chutney	£6
Falafel. Sweet Chilli Sauce. Little Gem (Ve)	£6
Calamari. Spiced Mayo	£7
Teriyaki Duck Salad	£7

Salads

Chicken & Bacon Salad	£14
Goats Cheese & Beetroot Salad	£14
Giant Cous Cous. Vegan Feta. Strawberries. Mixed Leaf (Ve)	£14

Sandwiches

Served with Fries and Salad

French Dip – Beef and Melted Brie. Proper Gravy	£9
Sausage & Onion	£9
Ham & Cheese Toasted Sandwich	£8
Cheese & Chutney	£8

Mains

Cajun Chicken Burger	£15
Mature Cheddar. Burger Relish. Gherkins. House Chips. Tomato Salsa	
Fish Burger	£15
House Chips. Tartare Sauce	
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	
White Wine & Cream Mussels	£17
Dipping Bread. Salad	
The Big Boy Pie	£16
Mash. Suffolk Gravy, Roast Root Veg	
The Big Boy Vegan Pie (Ve)	£16
Mash. Veggie Gravy, Roast Root Veg	
Fish and Chips	£16
Beer Battered Fish. Peas. House Chips. Burnt Lemon	
Ham & Eggs	£14
French Fries	

All Sides £4 (V)

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

Wine Menu

WHITE	125ml	175ml	250ml	BTL
Il Caggio Pinto Grigio,	4.8	6	8	24
Reserve de Mirou Picpoul de Pinet	5	7	9	26
The Last Stand Chardonney	6	7.25	10	29
Duke of Marlborough Sauvignon Blanc	7	8	10.4	31
Domaine Hamelin Petit Chablis	-	-		45
RED	125ml	175ml	250ml	BTL
Ke Bonta Sangiovese	4.8	6	8	24
Monsieur le Barbe Merlot Mouvedre	5.2	6.5	8.7	26
Valcheta Malbec, Argentina	5.6	6	9	28
Jaffelin Pinot Noir	-	-	-	35
Chateau La Gramondle Bordeaux	-	-	-	45
ROSE	125ml	175ml	250ml	BTL
Il Caggio Pinot grigio Rose	5	6.25	8.4	25
Saint Louis Provence Rose	6.6	8.25	11	33
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