

Cotswold Meat Board (For 2)	£15
Salt Pig Charcuterie. Pickles. Chutney. Scotch Egg. Crusty Bread	
English Cheese Board (For 2) V	£14
Pickles. Chutney. Cheese biscuits	
Ploughmans (For 2)	£14
Pork Pie. Cheddar. Roasted Ham. Crusty Bread. Pickles. Celery. Chutney.	
Baked Cotswold Brie (For 2) V	£12

Half Pint Prawns	£7
Heritage Tomato & Garden Herb Salad Ve	£6
Chicken Liver Parfait, Pickled Blackberry, Chicory	£7
Scotch Egg & Piccalilli	£6
Garlic Mushrooms V	£6
Vegan Feta, Roast Squash & Quinoa Salad	£6/ £12
Pomegranate Dressing	
Blue Cheese, Pear & Walnut Salad	£6/ £12
English Garden Salad	£6/ £12
Asparagus, Broad Bean. Peas. Radish. Boiled Egg. Homemade Salad Cream	
Add Chicken to any salad	£4

Smoked Ham Hock, Egg and Chips	£13
Fish and Chips	£15
Beer Battered Fish. Pancetta Peas. House Chips. Burnt Lemon	
226g Steak	
Pickled Mushroom Slaw. House Chips. Choice of Red Wine, Bearnaise, Peppercorn sauce	
Rib Eye	£23
Flat Iron	£17
Bavette	£16
The Suffolk Arms Beef Burger	£15
Smoked Bacon. Double Gloucester. House Chips. Burger Jam	
Vegan Burger	£14
Vegan Feta. Burger Jam. House Chips. Pickled Mushroom Slaw	
Chargrilled Seabass	£16
Lemon Crushed Potatoes, Samphire, Butter Sauce	
Wild Garlic Chicken Kiev	£15
Wholegrain Mustard Mash. Charred Gem	

Sides £4 Each

**House Chips
Charred Greens**

**Pickled Mushroom Slaw
Wholegrain Mustard 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
Levre Piquante Picpoul de Pinet	4	6	8	24
Burgo Viejo Blanca Rioja	4.4	6.5	8.7	26
Duke of Marlborough 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
Serenissima 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	7	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



The Suffolk Arms Track and Trace, please check into the venue