

To Share

Classic Dirty Fries(V)	£11
Jalapenos. Hot Sauce. Melted Cheese. Sour Cream. Crispy Onions	
Cheesy Spicy Beef Bowl	£11
Dipping Breads	
Camembert	£16
Dipping Breads	
Pie Flight	£16
A mixture of 3 Mini Pies – Steak, Chicken & Mushroom and Veggie Pie. Proper Gravy	

Small Plates

Grilled Goats Cheese. Beetroot. Horseradish Vinaigrette (V)	£6
Little Gem, Blue Cheese & Pea Salad (V)	£6
Slow Roast Cherry Tomato & Red Pepper. Vegan Feta. Sourdough (Ve)	£6
Garlic Mushrooms on Toast (V)	£7
Farmhouse Chicken and Pork Pate. Chutney. Crusty Bread	£7
Sausage Roll. Chutney	£7
Falafel. Sweet Chilli Sauce. (Ve)	£6
Calamari. Spiced Mayo	£7
Buffalo Chicken Bites. Garlic Mayo Dip	£7

Main Meals

The Big Boy Pie	£17
Mash. Suffolk Gravy, Roast Root Veg	
The Big Boy Vegan Pie (Ve)	£17
Mash. Veggie Gravy, Roast Root Veg	
Lamb Hotpot	£17
Root Veg. Crispy Kale. Proper Gravy	
Blade of Beef	£19
Bourguignon Sauce. Root Veg. Mash	
Grilled Pork T-Bone	£18
Sauteed Potatoes. Seasonal Greens. Peppercorn Sauce	
Garlic & Chilli Prawns	£18
French Fries. Sourdough	
Sausage & Mash	£18
Butchers Sausages. Mash. Crispy Cabbage & Tobacco Onions. Proper Gravy.	
Vegan Sausage & Mash (Ve)	£17
Mash. Crispy Cabbage & Tobacco Onions. Proper Gravy.	
Chicken Supreme	£16
Smoked Bacon & Mushroom Sauce. Chive Mash. Seasonal Greens	
Fish & Chips	£16
Beer Battered Fish. House Chips. Crushed Peas. Tartar Sauce. Burnt Lemon	
Cajun Chicken Burger	£16
Mature Cheddar. Burger Relish. Gherkins. House Chips. ‘Slaw	
The Suffolk Arms Beef Burger	£16
Smoked Bacon. Mature Cheddar. Burger Relish. Gherkins. House Chips. ‘Slaw	
Moving Mountains Vegan Burger (Ve)	£16
Vegan Cheese. Burger Relish. Gherkins. House Chips. ‘Slaw	
Mac & Cheese (V)	£15
Salad. Garlic Bread.	
Chicken & Bacon Salad	£14
Mediterranean Vegetable Tart (Ve)	£15
Large House Salad	

All Sides £4 (V)

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

An optional 10% service charge is added on for dining guests

Wine Menu

WHITE	125ml	175ml	250ml	BTL
Il Caggio Pinot Grigio	4.8	6	8	24
Reserve de Mirou Picpoul de Pinet	5	7	9	26
The Last Stand Chardonnay	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

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