

**To Share**

<b>Classic Dirty Fries(V)</b>	£9
Jalapenos. Hot Sauce. Melted Cheese. Sour Cream. Crispy Onion	
<b>Festive Dirty Fries</b>	£12
Turkey, Pigs In Blankets, Brie, Cranberry Onions, Proper Gravy	
<b>Cheesy Spicy Beef Bowl</b>	£11
Dipping Breads	
<b>Camembert</b>	£15
Dipping Breads	

**Small Plates**

Little Gem, Blue Cheese & Pea Salad	£6
Garlic Mushrooms on Toast (V)	£7
Pigs in Blankets. Wholegrain Mustard Mayo	£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**

<b>Beef &amp; Guinness Stew DF</b>	£17
Dipping bread	
<b>Roast Sirloin of Beef</b>	£19
Chateaubriand Sauce. Root Veg. Fondant Potatoes	
<b>Sausage &amp; Mash</b>	£18
Butchers Sausages. Mash. Crispy Cabbage & Tobacco Onions. Proper Gravy.	
<b>Vegan Sausage &amp; Mash (Ve)</b>	£17
Mash. Crispy Cabbage & Tobacco Onions. Proper Gravy.	
<b>Maple Glazed Belly of Pork</b>	£17
Chive Mash. Seasonal Veg. Cider Cream	
<b>Chicken Supreme</b>	£16
Mushroom & Tarragon Sauce. Buttered New Potatoes & Spinach	
<b>Fish &amp; Chips</b>	£16
Beer Battered Fish. House Chips. Crushed Peas. Tartar Sauce. Burnt Lemon	
<b>The Big Boy Pie</b>	£17
Mash. Suffolk Gravy, Roast Root Veg	
<b>The Big Boy Vegan Pie (Ve)</b>	£17
Mash. Veggie Gravy, Roast Root Veg	
<b>Christmas Burger</b>	£15
Turkey & Stuffing Burger. Bacon. Brie. Cranberry Onions. Pigs in Blankets. Mini Roast Potatoes. Proper Gravy.	
<b>The Suffolk Arms Beef Burger</b>	£15
Smoked Bacon. Mature Cheddar. Burger Relish. Gherkins. House Chips. 'Slaw	
<b>Moving Mountains Vegan Burger (Ve) DF</b>	£15
Vegan Cheese. Burger Relish. Gherkins. House Chips. 'Slaw	
<b>Mac &amp; Cheese (V)</b>	£15
Salad. Garlic Bread. Add Cajun Chicken for £3	
<b>Chicken &amp; Bacon Salad DF</b>	£14
<b>Mediterranean Vegetable Tart (Ve) DF</b>	£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

	125ml	175ml	250ml	BTL
<b>WHITE</b>				
Il Caggio Pinto 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
<b>RED</b>				
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
<b>ROSE</b>				
Il Caggio Pinot grigio Rose	5	6.25	8.4	25
Saint Louis Provence Rose	6.6	8.25	11	33
<b>SPARKLING</b>				
La Dolci Colline Prosecco NV	125ml			BTL
	6			25
La Dolci Colline Rose Prosecco NV	-			25
Tattinger Champagne	-			60
<b>DESSERT WINE</b>				
Palazzina Moscato Passito NV 37.5cl Served as 100ml	6.5			BTL 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

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