

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

Main Meals

Blade of Beef	£19
Truffle Mash. Root Veg. Chateaubriand Sauce	
Chicken & Bacon Salad	£14
Chargrilled Chicken. Bacon. Gem Lettuce. Tomato. Cucumber. House Dressing	
Bacon Chop	£14
Eggs. Fries. Salad	
Sausage & Mash	£16
Gloucester Pork Twirl. Mash. Crispy Cabbage & Tobacco Onions. Onion Gravy.	
Vegan Sausage & Mash (Ve)	£16
Mash. Crispy Cabbage & Tobacco Onions. Onion Gravy.	
Lamb Shank	£18
Bubble & Squeak. Country Veg Broth	
Lemon & Thyme Chicken	£16
Garlic Potato. Crispy Kale Proper Gravy	
Fish and Chips	£16
Beer Battered Fish. Peas. House Chips. Burnt Lemon	
The Suffolk Arms Pie	£16
Mash. Suffolk Gravy, Honey Roast Root Veg	
The Suffolk Arms Vegan Pie (Ve)	£16
Mash. Veggie Gravy, Honey Roast Root Veg	
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	

All Sides £4 (V)

Parmesan & Truffle Fries – Garlic Bread With Cheese – House Chips – Root Veg

Gem & Pea Blue Cheese Salad - Side Salad - Onion Rings

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



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