

## 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	
Ploughman's	£15
Cheddar. Ham. Sausage Roll. Pickled Onion. Boiled Egg. Bread. Piccalilli	
Pie Flight	£15
A mixture of 3 Mini Pies – Steak, Chicken & Mushroom and Root Veg. Proper Gravy	
Small Plates	
Little Gem, Blue Cheese & Pea Salad	£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. (Ve)	£6
Calamari. Spiced Mayo	£7
Mac & Cheese	£7
Salads	
Chicken & Bacon Salad	£14
Goats Cheese & Beetroot Salad	£14
Mediterranean Vegetable Tart (Ve)	£15
Main Meals	
Flat Iron Steak	£19
Peppercorn. French Fries. Salad	
Chilli & Garlic Prawns	£17
French Fries. Salad	
Sausage & Mash	£17
Butchers Sausages. Mash. Crispy Cabbage & Tobacco Onions. Proper Gravy.	
Vegan Sausage & Mash (Ve)	£17
Mash. Crispy Cabbage & Tobacco Onions. Proper Gravy.	
Maple Glazed Belly of Pork Spring Onion Mash. Seasonal Veg. Cider Sauce	£17
Chicken Supreme	£16
Mushroom Sauce. Fondant Potatoes. Wilted Spinach	£10
Fish and Chips	£16
Beer Battered Fish. Peas. House Chips. Burnt Lemon	210
The Big Boy Pie	£16
Mash. Suffolk Gravy, Roast Root Veg	210
The Big Boy Vegan Pie (Ve)	£16
Mash. Veggie Gravy, Roast Root Veg	210
Cajun Chicken Burger	£15
Mature Cheddar. Burger Relish. Gherkins. House Chips. Tomato Salsa	13
The Suffolk Arms Beef Burger	£15
Smoked Bacon. Mature Cheddar. Burger Relish. Gherkins. House Chips. 'Slaw	- <b>-3</b>
Moving Mountains Vegan Burger (Ve)	£15
Vogan Chorea Burgar Balish Charking Hausa Chine (Slaw)	3

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 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			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 Prossecco 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	<b>Elderflower Collins</b>
£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
<b>Espresso Martini</b>	Bramble
£8.00	£8.00