

**To Share**

<b>Classic Dirty Fries(V)</b>	£9
Jalapenos. Hot Sauce. Melted Cheese. Sour Cream. Crispy Onion	
<b>Cheesy Spicy Beef Bowl</b>	£11
Dipping Breads	
<b>Landlord's Platter</b>	£18
Sausage Pie. Ham. Potato Wedges. Honey & Mustard Sausages. Picked Egg & Onion. Chutneys	
<b>Pie Flight</b>	£15
A mixture of 3 Mini Pies – Steak, Chicken & Mushroom and Ratatouille. Proper Gravy	

**Small Plates**

Little Gem, Blue Cheese & Pea Salad	£6
Garlic Mushrooms on Toast (V)	£7
Farmhouse Chicken and Pork Pate. Chutney. Crusty Bread	£7
Hoisin Duck Croquettes. Plum Ketchup	£7
Roast Potatoes. Proper Gravy	£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</b>	£17
Herb Dumplings. Dipping bread	
<b>Roast Sirloin of Beef</b>	£19
Chateaubriand Sauce. Root Veg. Fondant Potatoes	
<b>Roast Salmon Fillet</b>	£17
Tomato Cream Sauce. Crushed Potato Hash	
<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. Truffle & Parmesan Potatoes. Buttered Spinach	
<b>Fish and Chips</b>	£16
Beer Battered Fish. Peas. House Chips. 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>Hunter's Chicken Burger</b>	£15
Mature Cheddar. Bacon. Burger Relish. Gherkins. House Chips. 'Slaw	
<b>The Suffolk Arms Beef Burger</b>	£15
Smoked Bacon. Mature Cheddar. Burger Relish. Gherkins. House Chips. 'Slaw	
<b>Moving Mountains Vegan Burger (Ve)</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</b>	£14
<b>Mediterranean Vegetable Tart (Ve)</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

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	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

<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>