

EST. **THE SUFFOLK ARMS** 1824

**Cotswold Meat Board (For 2) £14**

Salt Pig Charcuterie. Pickles. Chutney. Scotch Egg. Crusty Bread

**Cotswold Cheese Board (For 2) V £13**

English cheeses. Pickles. Chutney. Cheese biscuits

**Baked Cotswold Brie (For 2) V £11**

-----

**Half Pint Prawns £6**

**Heritage Tomato & Garden Herb Salad Ve £5**

**Chicken Liver Parfait. Pickled Blackberry. Chicory £6**

**Garlic Mushrooms V £5**

-----

**The Suffolk Arms Sunday Roast**

**Roast Sirloin of Beef. Mustard Creamed Onions £16**

**Pork Loin with Crackling. Apple Sauce £15**

**Double Breasted chicken (For 2). Stuffing £25**

**Braised Cauliflower Steak. Creamed Leeks V £14**

Roast accompaniments – Thyme & Garlic Roasted Potatoes. Spring Cabbage.  
Tenderstem Broccoli. Carrot & Swede Mash. Cauliflower Cheese. Yorkshire Pudding.  
Proper Gravy

**Puddings - £6 Each**

**Lemon Posset  
Eton Mess  
Chocolate Torte**

**Sticky Toffee Pudding  
Selection of Ice Creams  
Cotswold Cheese Board (£3 Supplement)**

## Wine Menu

WHITE	125ml	175ml	250ml	BTL
Waters Edge Sauvignon Blanc	3.3	4.5	6.6	20
The Last Stand Chardonnay	3.9	5.8	7.7	23
Reserve de Mirou Picpoul de Pinet	4	6	8	24
Burgo Viejo Blanca Rioja	4.4	6.5	8.7	26
Duke of Marlborough Sauvignon Blanc	4.7	7	9.4	28
Domaine Meuliere Chablis	-	-	-	45

RED	125ml	175ml	250ml	BTL
Monsieur le Barbe Merlot Mouvedre	3.4	4.65	6.75	20
Founders Stone Cabernet Sauvignon	3.8	5.3	7.6	23
Orfila Malbec	4	5.5	8	24
Post Tree Pinotage	4.2	5.8	8.4	25
Manoso Crianza Rioja	4.4	6.1	8.7	26
Chateau de Cabriac Pinot Noir	-	-	-	29
Chateau Chanteloupe Cotes de Bordeaux	-	-	-	34

ROSE	125ml	175ml	250ml	BTL
Serenissima Pinot Grigio Rose	3.2	4.4	6.4	20
Big Top Zinfandel Rose	-	-	-	26.5

SPARKLING	125ml	BTL
La Dolci Colline Prosecco NV	7	25
La Dolci Colline Rose Spumante NV	7	25
Lanson Black Label	-	65
Nyetimber Classic Cuvee	-	75

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

All of our meat is sourced locally from Waghornes Butchers  
Our fish is supplied by Padstow

V - Vegetarian Ve - Vegan

We are serving a Sunday Roast from 12pm until 4pm every Sunday. Sirloin of Beef, Pork Loin & Crackling, Chicken, Vegetarian option. With all the trimmings

Prices starting from £14