

Featuring



<b>Cotswold Meat Board (For 2)</b>	<b>£15</b>
Salt Pig Charcuterie. Pickles. Chutney. Scotch Egg. Crusty Bread	
<b>English Cheese Board (For 2) V</b>	<b>£14</b>
Pickles. Chutney. Cheese biscuits	
<b>Ploughmans (For 2)</b>	<b>£14</b>
Pork Pie. Cheddar. Roasted Ham. Crusty Bread. Pickles. Celery. Chutney.	
<b>Baked Cotswold Brie (For 2) V</b>	<b>£12</b>

-----

All Ground & Round Burgers are served in a brioche bun with Rosemary Fries on the side

<b>The Suffolk Arms Special</b>	<b>£15</b>
Homemade 6oz Bone Marrow infused Beef Patty, Smoked Streaky Bacon, Monterey Jack Cheese, Shallot Confit, Iceberg Lettuce, G&R Marrownaise,	
<b>Classic Cheese</b>	<b>£15</b>
Homemade 6oz Beef Patty, Mature Cheddar Cheese Slices, Grilled Onion, Gherkins, Beef Tomato, Iceberg Lettuce, G&R Mustard Mayo.	
<b>Korean BBQ</b>	<b>£15</b>
Homemade 6oz Beef Patty, Mature Cheddar Cheese Slices, Korean Red Pepper Salad, Kimchi, Cucumber, G&R Gochujang BBQ Sauce.	
<b>Vegan Buffalo</b>	<b>£14</b>
Southern Fried Cauliflower Steak Coated in Buffalo Hot Sauce, G&R Vegan Blue Cheese Sauce, Gherkin, Red Onion, Iceberg Lettuce, G&R Ranch Dressing.	

## SIDES

<b>Cheesy Bacon Fries (VE)</b>	<b>£5</b>
Skin-On Fries, Cheese Sauce, Bacon Bits, Sour Cream, Spring Onion	
<b>Buffalo Fries (VE)</b>	<b>£5</b>
Skin-On Fries, Buffalo Hot Sauce, G&R Vegan Blue Cheese Sauce, Tomato, Spring Onion, Coriander	

## 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
Levre Piquante 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
Simonsvlei 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 Kingfisher Brixham

V - Vegetarian Ve - Vegan



The Suffolk Arms Track and Trace, please check into the venue