

## A drink to start?

<b>The Suffolk Arms Secret Recipe Bloody Mary</b>	<b>£8.50</b>
<b>Virgin Mary</b>	<b>£5</b>
<b>Mimosa</b>	<b>£8</b>

## The Suffolk Arms Sunday Roast

### Starters

<b>Grilled Goats Cheese. Garlic Crouton. Beetroot Chutney (V)</b>	<b>£6</b>
<b>Classic Prawn Cocktail.</b>	<b>£6</b>
<b>Garlic Mushrooms on Toast (V)</b>	<b>£6</b>
<b>Farmhouse Chicken and Pork Pate. Chutney. Crusty Bread</b>	<b>£7</b>
<b>Sausage Roll. Onion Chutney</b>	<b>£6</b>
<b>Falafel. Sweet Chilli Sauce. Little Gem (Ve)</b>	<b>£6</b>
<b>Calamari. Spiced Mayo</b>	<b>£7</b>
<b>BBQ Chicken Wings</b>	<b>£7</b>

### The Main Event

<b>All the meats – Beef, Pork &amp; Chicken</b>	<b>£21</b>
Add Stuffing & Crackling for £2	
<b>Duo Meats – Any from Beef, Pork or Chicken</b>	<b>£20</b>
Add Stuffing & Crackling for £2	
<b>Sirloin of Beef</b>	<b>£19</b>
<b>Roast Pork Loin. Crackling.</b>	<b>£18</b>
<b>Roast Chicken. Stuffing</b>	<b>£17</b>
<b>Beetroot &amp; Butternut Squash Wellington V</b>	<b>£16</b>

**Roast accompaniments – Thyme & Garlic Roasted Potatoes. Mixed Greens. Honey Roasted Carrot & Parsnip. Carrot & Swede Mash. Yorkshire Pudding. Proper Gravy**

### Sides All £4

**Cauliflower Cheese    Roast Potatoes    Pigs In Blankets  
Mustard Leeks and Onion**

### 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

<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>