



A la Carte Menu

Sucre Fire Dining is a sanctuary of the Mediterranean's most enchanting aspects. It's a place where laughter blends with the clinking of glasses. Our ethos is simple: life is for savouring, and every meal is an invitation to indulge in life's pleasures.

Our culinary approach is best described as 'Fire Dining,' inspired by the rich flavours of Argentinian, Spanish, and Italian cuisines.



Small Bites

Maldon Oysters N.3	Classic Mignonette and Lemon	5 each
Tuna Tartare	Avocado Mash, Lime, Ginger and Soy	16
Padron Peppers ^{VG}	Mojo Rojo	11.5
Sweet Corn "Ribs" ^V	Lime, Tajine and Ancho Salt	9.5
Crispy Squid	Jalapeño and Black Garlic Aioli	11
Chorizo Criollo	Chimichurri	9.5
Woodfire Aged Cheddar Empanada ^V	Chilli and Onion	8.5
Woodfire Beef & Chilli Empanada	Cumin and Paprika	9

Starters

Smoked Peppers Salad ^{VG}	Grated Tomato, Pine nuts, Cumin, Extra Virgin Olive Oil	15
Quinoa Salad ^V	Boston Lettuce, Sugar Snap Peas, Feta, Quince and Mint	17.5
Devonshire Crab Salad	Dressed Crab, Baby Gem, White Balsamic and Sundried Tomato	24
Burrata ^V	Winter Tomatoes, Balsamic Grapes and Spiced Pistachio	20
Roasted Cauliflower ^{VG}	Almond Tahini, Herb Pesto and Lemon Oil	18.5
Octopus and Chorizo	Potato and Romesco	17
Braised Beef Cheek	Creamy Potatoes	15
Tamworth Pork Belly	Spiced Lentil Stew	18

Pasta and Rice

Fideua	Vermicelli, Guanciale, Shrimp, Aioli	28
Gnocchi Sorrentina ^V	Cherry Tomato, Basil and Burrata	21.5
Ossobuco Risotto	Braised Veal, Saffron and Parmesan	38.5

V Vegetarian VG Vegan

Please let us know if you have any particular allergies or dietary requirements

A discretionary service charge of 12.5% will be added to your bill

All prices in GBP & inclusive of 20% VAT



Fire Grilled

Giant Atlantic Tiger Prawns ^(2 pcs)	Chimichurri	28
Wild Sea Bass	700g, Bilbaina Sauce	55
Baby Chicken	Coriander, Lime and Avocado	27
Suckling Lamb Shoulder	Roasting Jus	38
Aubergine Steak ^V	Feta, Pomegranate and Sesame	22

Fire Grilled, Meat Cuts

Served with Chimichurri

Argentine	Beef Entraña	250g	27
	Striploin	300g	36
	Tenderloin	300g	39
British	45 Days Dry Aged Bone in Rib Eye	14.5 per 100g	
	Herdwick Lamb Cutlets		37
Dutch	Milk Fed Veal Chop		32
Spain	Iberico Pork "Matambre" Steak		36

Sides

French Fries	Herb Salt	7
Roasted Sweet Potato ^V	Maple, Lime & Korean Chilli Butter	8
Grilled Mushrooms ^{VG}	Anticucho Marinade	7.5
Charred Broccolini ^{VG}	Aji Amarillo	8
Dressed Baby Gem ^{VG}	Fresh Herbs	7
Spinach Gratin ^V	Aged Comté	8.5

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