



## 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	6 each
Tuna Tartare	Guacamole, Lime, Ginger and Soy	18
Padron Peppers <sup>VG</sup>	Mojo Rojo	11.5
Sweet Corn "Ribs" <sup>V</sup>	Lime, Tajine and Guajillo Salt	10.5
Crispy Squid	Jalapeño and Balsamic-Garlic Emulsion	12
Chorizo Criollo	Chimichurri	9.5
Woodfire Aged Cheddar Empanada <sup>V</sup>	Chilli and Onion	8.5
Woodfire Beef & Chilli Empanada	Cumin and Paprika	9

## Starters

Grilled White & Green Asparagus	Sesame, Chili Oil, Watercress	12
Fine Green Beans & Courgette Salad	Feta, Mint & Hazelnuts	14
Devonshire Crab Salad	Dressed Crab, Baby Gem, White Balsamic and Sundried Tomato	24
Burrata <sup>V</sup>	Winter Tomatoes, Balsamic Grapes and Spiced Pistachio	20
Roasted Cauliflower <sup>VG</sup>	Almond Tahini, Herb Pesto and Lemon Oil	18.5
Octopus and Chorizo	Potato and Romesco	19.5
Braised Beef Cheek	Creamy Potatoes	22
Tamworth Pork Belly	Spiced Lentil Stew	19

## Pasta and Rice

Fideua	Vermicelli, Guanciale, Shrimp and Aioli	28
Mussels, Nduja & Strozzapreti	Cherry, Garlic, Parsley & White Wine	23
Ossobuco Risotto	Braised Veal, Saffron and Parmesan	23

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 <sup>(2 pcs)</sup>	Chimichurri	29
Wild Sea Bass	Bilbaina Sauce (Serves two)	55
Baby Chicken	Coriander, Lime and Avocado	27
Suckling Lamb Shoulder	Roasting Jus (Serves two)	48
Aubergine Steak <sup>V</sup>	Pine Nuts, Goats Cheese, Pomegranate and Sesame	22

## Fire Grilled, Meat Cuts Served with Chimichurri

British	45 Days Dry Aged Bone in Rib Eye		14.5 per 100g
Dutch	“Milk Fed” Veal Chop		14 per 100g
Argentine	Beef Entraña	250g	27
	Striploin	300g	36
	Tenderloin	220g	42
Spanish	Iberico Pork “Matambre”	250g	36

## Sides

French Fries	Herb Salt	7
Roasted Sweet Potato <sup>V</sup>	Maple, Lime and Korean Chilli Butter	8
Grilled Mushrooms <sup>VG</sup>	Anticucho Marinade	7.5
Charred Broccolini <sup>VG</sup>	Aji Amarillo	8
Dressed Baby Gem <sup>VG</sup>	Fresh Herbs	7
Spinach Gratin <sup>V</sup>	Aged Comté and Panko Breadcrumbs	9

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