

SUCRE

Sunday Fire Dining

All day / £55 per person

90 Minutes of free-flow / £20 per person

Choose one small, one large, and one dessert per person

Sparkling, NV prosecco contadini, blanc de blanc, veneto, italy

White, 2024 serbal, white blend, bodega atamisque, mendoza, argentina

Red, 2022 malbec, coleccion privada, mendoza, argentina

Chorizo, argentine chorizo, merguez, fennel & chilli peperoncino

Charcuterie, Iberico coppa, smoked cecina

Vegetable plate, winter tomatoes, ricotta, seaweed - beetroot, cashew
cream, walnuts - padron peppers, za'atar ^v

Hereford rump cap 230g, chimichurri

Sea bass, bilbaina

Aubergine, burnt pepper ^{vg}

+ Paddock farm bone in rib-eye 800g / £45 per person | (minimum 2 people)

Mixed leaves vg / 6

New potatoes, salmoriglio / 6.5

Grilled vegetables vg / 7.5

Radicchio, caper & raisin dressing, pecorino / 7

Purple sprouting Broccoli, aji amarillo vg / 9

Roasted chestnuts, bone marrow / 9

Coriander seed custard tart, lemon sorbet, pecans ^v

Dulce de leche fondant ^v

^v vegetarian ^{vg} vegan. Please let us know if you have any particular allergies or dietary requirements. A discretionary service charge of 13.5% will be added to your bill. All prices in GBP & inclusive of 20% VAT.