

SUCRE

—— PRIVATE DINING & EVENTS ——

Sucre

Sucre brings together Latin American open-fire cooking with Spanish and Italian influences, creating a vibrant yet refined dining experience centred around fire, flavour and hospitality.

Recognised by the Michelin Guide in its first year, it offers an unforgettable setting for corporate events, private celebrations and social gatherings.

Jack Godik

Chef-Owner Jack Godik trained in Argentina and Uruguay, bringing the traditions of asado to London. Drawing on his family's hospitality heritage, he combines Latin fire-cooking with the vibrant energy of Sucre's distinctive Soho setting.



The Restaurant

Designed by Japanese architect Noriyoshi Muramatsu in a former concert hall for the London College of Music. The open kitchen features a dramatic fireplace and wood oven, placing chefs centre stage in a warm, high-ceilinged space inspired by Argentina's heritage.

Exclusive Hire

Our entire dining room is available for private events – seated dinners for up to 100 guests or standing receptions for up to 130.

Seated: 100 | Standing: 130

Availability: 12pm – 12am







Downstairs at Sucre

An intimate lounge beneath Sucre where vintage charm meets contemporary sophistication. Designed by Victoria Vogel, the space features playful elevations on the building's original 18th century features.

Exclusive Hire

Ideal for celebratory lunches, evening cocktails, late-night gatherings, evening drinks, dinners, and late-night parties. Downstairs at Sucre is available for private hire.

Capacities

Seated: 40 | Standing: 80

Availability

12pm to 1am







The Menu

Sucre's group dining menus are seasonal and ingredient-led, showcasing produce at its peak with a dynamic, ever-changing approach.

Inspired by Latin American flavours and techniques, the menus blend comforting dishes with a distinctive, elevated dining experience. Open-fire cooking sits at the core, adding depth and smoky character, while chefs' personal stories and influences bring authenticity and creativity to every dish.





SUCRE

Festive Group Menus

Thoughtfully crafted menus for unforgettable
celebrations, together.



£65 Lunch Menu

*Sample

TO START

Smoked beetroot, cashew cream, pickled walnuts
Argentine chorizo, Moscatel peppers
Layered potatoes, garlic cream, guindilla chillies

MAINS & SIDES

Aubergine, burnt pepper
Sea bass, tamarind jam
Veal chop Genovese

New potatoes, salmoriglio
Brocolini, salsa macha

DESSERT

Olive oil cake, honey ricotta, pear
Dulce de leche fondant, mascarpone ice cream, hazelnuts



£75 Dinner Menu

*Sample

TO START

Albondigas, salsa de vino
Sea bream tiradito, clementines, jalapenos
Smoked beetroot, cashew cream, pickled walnuts
Parsnips, sugar pit pork, gochujang

MAINS & SIDES

Aubergine, burnt pepper
Sea bass, tamarind jam
Chicken mole
Argentine rump

New potatoes, salmoriglio
Brocolini, salsa macha

DESSERT

Pistachio tart, cranberry, lemon ice cream
Dulce de leche fondant, mascarpone ice cream, hazelnuts



£95 Dinner Menu

*Sample

TO START

Argentinian white prawns, kombu butter
Albondigas, salsa de vino
Crab tostada, brown crab mayonnaise
Smoked beetroot, cashew cream, pickled walnuts

MAINS & SIDES

Aubergine, burnt pepper
Monkfish, chilli cops
Pork belly, apple salsa, cavolo nero
Argentine sirloin

New potatoes, salmoriglio
Broccolini, salsa macha

DESSERT

Pistachio tart, cranberry, lemon ice cream
Dulce de leche fondant, mascarpone ice cream, hazelnuts



£125 Dinner Menu

*Sample

TO START

Argentine chorizo, Moscatel peppers
Crab tostada, brown crab mayonnaise
Delica pumpkin, persimmon, stracciatella
Gnocchi, chanterelles, egg yolk, winter truffles

MAINS & SIDES

Monkfish, chilli crisps
Iberico pork "matambre"
Paddock farm t-bone
Duck breast, quince, chestnuts

New potatoes, salmoniglio
Brocolini, salsa macha

DESSERT

Burnt cheesecake, rhubarb, lemon verbena ice cream
Dulce de leche fondant, mascarpone ice cream, hazelnuts
Petit fours



Fact Sheet

Operating Hours

Sucre

Monday - Saturday 12.00 - 01.00

Sunday 12.00 - 23.00

Downstairs at Sucre

Thursday - Saturday 18.00 - 01.00

Location

47B Great Marlborough Street,
London, W1F 7JP

Social

@sucre.london

Special Events Team

To receive more information on your customised event package,
kindly contact our dedicated events team at
events@sucreresrestaurant.com

