



**Snacks**

Anchovies	Olive Oil and Orange Zest
Stuffed Gordal Olives	Aji Verde

**Small**

Chorizo Criollo	Chimichurri
Burrata <sup>V</sup>	Winter Tomatoes, Balsamic Grapes and Spiced Pistachio
Tuna Tartare	Avocado Mash, Lime, Ginger and Soy
Tamworth Pork Belly	Spiced Lentil Stew

**Large**

Ossobuco Risotto	Braised Veal, Saffron and Parmesan
Aubergine Steak <sup>V</sup>	Feta, Pomegranate and Sesame
Wild Sea Bass	Bilbaina Sauce
British Bone in Rib Eye	45 Days Dry Aged, Chimichurri
Grilled Mushrooms <sup>VG</sup>	Anticucho Marinade
Charred Broccolini <sup>VG</sup>	Ají Amarillo
Roasted Sweet Potato <sup>V</sup>	Maple, Lime & Korean Chilli Butter

**Sweet**

Chocolate Cremeux	Earl Grey Cream, Pear
Dulce De Leche Fondant	Mascarpone, Hazelnuts

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

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FIRE DINING