



SUCRE TURNS UP THE HEAT WITH NEW BOLD NEW FIRE-FUELLED TASTING MENU



Sucre is turning up the heat this summer as Executive Chef Jack Godik unveils a spectacular fire-fuelled four course tasting menu that celebrates open flame cooking. Expect smoke, char, and irresistible Latin American flavours with dishes inspired by Argentina, Spain and beyond.

The dining experience begins with warm sourdough and cultured butter, followed by a selection of small snacks packed full of flavour including *Mini empanadas* and *Tuna loin* with tomato compote and Parmesan. Next up, savour a variety of Sucre signature small plates like *Red prawns* with pickled pineapple; *Chicken hearts* with malbec glaze and *Lamb belly* with garlic labneh, gremolata.

For the main event, choose from three standout dishes: *Iberico pork 'Matambre'*, *Tuna cheek* with peppercorn sauce or *Argentine beef fillet*. Rounding off the experience, sweet treats include a decadent *Dulce de leche fondant* or *Basque cheesecake*.

Available every evening from 14th July, the new tasting menu showcases Sucre's culinary artistry, perfect for first-time visitors or those eager to explore new flavours. Priced at £80 per person, a vegetarian option is available on request. Diners can elevate the experience further with an optional wine pairing that showcases Sucre's extensive cellar at an additional £70 per person.

Bookings are now open and available at <https://sucrerestaurant.com>.

Sucre

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Notes to editors

- The tasting menu is available daily from 6pm until close

- The menu is priced at £80 per person
- The wine pairing is £70 per person
- There is a vegetarian tasting menu available on request

- **ENDS –**

Issued by Roche Communications on behalf of Sucre, July 2025