

SUCRE

The Restaurant

Designed by Japanese architect Noriyoshi Muramatsu, the restaurant occupies an high-ceilinged space, formerly the concert hall for the London College of Music.

The décor replicates Argentina's unique heritage: warm, inclusive and lively. The open kitchen plays host to a dramatic fireplace and wood oven, placing the chefs at centre stage.

Exclusive Hire

Our entire dining room is available for exclusive hire, providing a setting for up to 100 guests for a seated lunch or dinner.

For a vibrant and informal event, consider our canapé & bowl menu options, creating the perfect backdrop for a lively reception for up to 130 guests.

Capacities

Seated: 100

Standing: 130

Event Availability

Daily, 12pm to 12am



Downstairs at Sucre

Beneath the vibrant energy of Sucre lies an intimate lounge where vintage charm meets contemporary sophistication.

Designed by Victoria Vogel, the space features playful elevations on the building's original 18th century features.

Whether you're planning a celebratory lunch, evening cocktails, or a late-night gathering, the bar offers a versatile setting that adapts to your event's unique needs.

Exclusive Hire

Downstairs at Sucre is the ideal venue for an intimate drinks reception, with capacity for live entertainment and dancing.

Capacities

Seated: 40

Standing: 80

Availability

Daily, 12pm to 1am



The Menu

Sucre's menus are a contemporary expression of authentic South American cuisine enriched with Mediterranean influence. Each dish tells a story of heritage, creativity, and connection reflecting the team's dedication to fire-led cooking and seasonal produce.

The carefully curated drinks and wine programme is designed to enhance these bold flavours, offering pairings that balance smoke, richness, and texture.

With a parilla at the centre of the open kitchen, Sucre guests are invited on a global culinary journey that carries the unmistakable spirit and flavour of Buenos Aires.





SUCRE

LUNCH MENU

£35

Smoked beetroot, cashew cream, pickled walnuts

Fennel, whipped feta, pomegranate ^v

Argentine rump 250g

Aubergine, burnt pepper ^{v8}

Sea bass bilbaina, tamarind jam

New potatoes, salmoriglio

Burnt cheesecake, strawberry compote

SUCRE

Buenos Aires

£65

"Chipá", Argentine cheese bread v

Leeks, romesco vg

Argentine chorizo, Moscatel peppers

Aubergine, burnt pepper vg

Sea bass bilbaina, turnip tops

Chicken Adobo

Tamworth pork chop, beetroot ketchup

New potatoes, salmoriglio vg

Purple sprouting Broccoli, aji amarillo vg

Burnt cheesecake, strawberry compote v

Coriander seed custard tart, lemon sorbet, pecans v

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.

SUCRE

Mendoza

£75

"Chipá", Argentine cheese bread v

Tuna loin, tomato compote, parmesan

Smoked beetroot, cashew cream, pickled walnuts vg

Winter tomatoes, house ricotta, seaweed, pine nuts v

Aubergine, burnt pepper vg

Sea bass bilbaina, turnip tops

Chicken Adobo

Argentine rump 250g

New potatoes, salmoriglio

Purple sprouting Broccoli, aji amarillo vg

Burnt cheesecake, strawberry compote v

Coriander seed custard tart, lemon sorbet, pecans v

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SUCRE

Salta

£95

"Chipá", Argentine cheese bread v
Fennel, whipped feta, pomegranate v
Winter tomatoes, house ricotta, seaweed, pinenuts v
Crab tostada, brown crab mayonnaise
Argentine chorizo, Moscatel peppers

Aubergine, burnt pepper vg
Monkfish, salsa macha, pickled lime
Chicken Adobo

Iberico pork "matambre" 250g
Argentine sirloin 300g

New potatoes, salmoriglio
Purple sprouting Broccoli, aji amarillo vg

Burnt cheesecake, strawberry compote
Dulce de leche fondant, mascarponev

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SUCRE

Belgrano

£120

"Chipá", Argentine cheese bread v

Smoked cecina, morcilla, porchetta

Sea bream tiradito, blood orange, shiso

Winter tomatoes, house ricotta, seaweed, pine nuts v

Crab tostada, brown crab mayonnaise

Gnocchi, parmesan, chanterelles, black winter truffle vg

Monkfish, salsa macha, pickled lime

Iberico pork "matambre" 250g

Paddock farm bone in rib-eye 800g

New potatoes, salmoriglio vg

Purple sprouting Broccoli, aji amarillo vg

Burnt cheesecake, strawberry compote v

Coriander seed custard tart, lemon sorbet, pecans v

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CANAPÉS

Mini braised brisket empanada / 6

Mini cheddar & caramelized onion empanada / 6

Argentine chorizo, Moscatel peppers / 5

Padron peppers, za'atar / 4

Tuna loin, tomato compote, parmesan / 8

Pan con tomate, Cantabrian anchovy, lardo / 6

Crab tostada, brown crab mayonnaise / 8

BOWLS

Sea bream tiradito, blood orange, shiso / 8

Fennel, whipped feta, pomegranate / 7

Argentine chorizo, Moscatel peppers / 7

Smoked beetroot, cashew cream, pickled walnuts / 7.5

Monkfish, salsa macha, pickled lime / 13

Chicken Adobo / 11

Aubergine, burnt pepper / 8

Argentine sirloin, chimichurri / 13

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Fact Sheet

Operating Hours

Sucre

Monday - Saturday 12.00 - 01.00

Sunday 12.00 - 23.00

Downstairs at Sucre

Wednesday - Saturday 18.00 - 01.00

47B Great Marlborough Street,
London, W1F 7JP SOCIAL

@sucre.london

SPECIAL EVENTS TEAM

To receive more information on you customised event package, kindly contact our
dedicated Events team at events@sucrerestaurant.com