

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

Lunch Menu

£35

TO START

Vesuvio tomato, yellow peach, lardo
Layered potatoes, garlic cream, guindilla chillies v

MAIN

Argentine rump 250g
Aubergine, burnt pepper vg
Sea bass, tamarind jam

DESSERT

Burnt cheesecake, strawberry compote v
Pistachio tart, sour cherry, lemon ice cream v

Please let us know if you have any particular allergen or dietary requirements. A discretionary service charge of 12.5% will be added to your bill. All prices in GBP & inclusive of 20% vat.



SUCRE

Buenos Aires

£65

TO START

Smoked beetroot, cashew cream, pickled walnuts vg
Leeks, romesco vg
Argentine chorizo, Moscatel peppers

MAIN

Aubergine, burnt pepper vg
Sea bass, tamarind jam
Chicken Adobo
Lake District pork chop, apricot ketchup

SIDES

New potatoes, salmoriglio vg
Broccolini, aji amarillo vg

DESSERT

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

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SUCRE

Mendoza

£75

TO START

Sea bream tiradito, strawberry, shiso
Smoked beetroot, cashew cream, pickled walnuts vg
Vesuvio tomato, yellow peach, lardo

MAIN

Aubergine, burnt pepper vg
Sea bass bilbaína, turnip tops
Chicken Adobo
Argentine rump 250g

SIDES

New potatoes, salmoriglio vg
Broccolini, aji amarillo vg

DESSERT

Pistachio tart, sour cherry, lemon ice cream v
Dulce de leche fondant, mascarpone ice cream, hazelnuts v

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SUCRE

Salta

£95

TO START

Argentinian white prawns, kombu butter
Vesuvio tomato, yellow peach, lardo
Argentine chorizo, Moscatel peppers
Crab tostada, brown crab mayonnaise

MAIN

Aubergine, burnt pepper vg
Monkfish, sikil pak, pickled lime
Chicken Adobo
Argentine sirloin 300g

SIDES

New potatoes, salmoriglio vg
Broccolini, aji amarillo vg

DESSERT

Burnt cheesecake, strawberry compote
Dulce de leche fondant, mascarpone v

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SUCRE

Belgrano

£120

TO START

Sea bream tiradito, strawberry, shiso
Vesuvio tomato, yellow peach, lardo
Crab tostada, brown crab mayonnaise

MAIN

Gnocchi, parmesan, shiitake mushrooms, black truffle v
Monkfish, salsa macha, pickled lime
Iberico pork "matambre" 250g
Paddock farm bone in rib-eye 800g

SIDES

New potatoes, salmoriglio vg
Broccolini, aji amarillo vg

DESSERT

Burnt cheesecake, peach, lemon verbena ice cream v
Dulce de leche fondant, mascarpone ice cream, hazelnuts v

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♦ SUCRE ♦

CANAPES

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



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

@sucle.london

Special Events Team

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

