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







Fierro by 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.



Festive Lunch

£65

TO START

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

MAINS & SIDES

Celeriac, gochujang vg
Sea bass, tamarind jam
Tamworth pork ribeye 250g

New potatoes, salmoriglio vg
Broccolini, burnt jalapeño, maple syrup vg

DESSERT

Burnt cheesecake, kumquat v
Dulce de leche fondant, mascarpone ice cream, hazelnuts v

Festive Mendoza

£75

TO START

Layered potatoes, garlic cream, guindilla chillies v
Sea bream tiradito, clementines, jalapenos
Smoked beetroot, cashew cream, pickled walnuts vg

MAINS & SIDES

Celeriac, gochujang vg
Sea bass, tamarind jam
Chicken, mole
Argentine rump 250g

New potatoes, salmoriglio vg
Broccolini, burnt jalapeño, maple syrup vg

DESSERT

Burnt cheesecake, kumquat v
Dulce de leche fondant, mascarpone ice cream, hazelnuts v

Festive Salta

£95

TO START

Argentinian white prawns, kombu butter
Argentine chorizo, Moscatel peppers
Crab tostada, brown crab mayonnaise
Smoked beetroot, cashew cream, pickled walnuts vg

MAINS & SIDES

Hispi cabbage, beurre blanc v
Sea bass, tamarind jam
Iberico pork "matambre" 250g
Argentine sirloin 300g

New potatoes, salmoriglio vg
Broccolini, burnt jalapeño, maple syrup vg

DESSERT

Burnt cheesecake, kumquat v
Dulce de leche fondant, mascarpone ice cream, hazelnuts v

Festive Belgrano

£125

TO START

Argentine chorizo, Moscatel peppers
Crab tostada, brown crab mayonnaise
Smoked beetroot, cashew cream, pickled walnuts vg
Gnocchi, parmesan, shiitake, winter truffles

MAINS & SIDES

Celeriac, gochujang vg
Monkfish, XO sauce, pickled lime
Chicken, mole
Paddock farm T-bone 1000g

New potatoes, salmoriglio vg
Broccolini, burnt jalapeño, maple syrup vg

DESSERT

Burnt cheesecake, kumquat v
Dulce de leche fondant, mascarpone ice cream, hazelnuts v

Fact Sheet

Operating Hours

Sucre
Monday - Saturday 12.00 - 01.00
Sunday 12.00 - 23.00

Fierro by Sucre
Tuesday - Saturday 17.00 - 01.00

Location

47B Great Marlborough Street,
London, W1F 7JP

Social

@sucre.london
@fierro_bar

Special Events Team

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

