

# SUCRE

## SOMMELIER'S CHOICE

*2021, Pio Cesare Sauvignon Blanc, Italy / 53 Btl*  
*2020, Pio Cesare Rose, Italy / 53 Btl*

### APERITIFS

Immigrant blend vermouth / 6  
Gialo spritz / 13  
Criolla sangria / 11

### SNACKS

Stuffed Gordal olives, Aji Verde / 6  
Empanada Gallega, tuna, smoked paprika / 7  
Tortilla de papas, nduja, aioli / 7  
Chorizo criollo, chimichurri / 6  
Aged Cheddar, chilli and onion empanada / 7  
Mackerel lemon & onion escabeche / 8  
Padron Peppers, Mojo Rojo / 7

### SMALL

Glazed pork belly, mole rojo, crackling / 14  
Seared Prawns, salsa criolla / 12  
Vitello Tonnato, anchovies, capers & fine beans / 14  
Stone bass tostada, soy, lime, sesame, avocado / 15  
Aubergine, herb salad, chilli, lemon / 13  
Braised beef cheek, creamed potato / 15  
Sea bass ceviche, coconut and lime /15  
Chicory salad, pecorino and sesame praline /8  
Sweetbread, Argentinian Beef heart, criolla / 15

### LARGE

Iberico matambre, pepper sauce / 30  
Saffron risotto, veal ossobuco / 24  
Dorset crab linguine, tomatoes, capers / 32  
Chicken a la brasa, aji amarillo / 26  
Cod, chickpeas, leeks, aioli / 32  
Pistau strozzapreti, cashews, tomatillos & chilli / 22

600g Striploin to share, chimichurri, fries / 70  
Grilled trout, lemon and almond butter /42  
Bone-in Ribeye to share, chimichurri, fries / 12.5 per 100g

### SIDES

French fries / 5  
Shaved courgettes, almonds, lemon / 6  
Confit fennel, chipotle, preserved lemon, yoghurt / 6  
Tomato salad, capers, onion / 7