



Snacks

Anchovies	Olive Oil and Orange Zest
Stuffed Gordal Olives	Aji Verde

Small

Chorizo Criollo	Chimichurri
Burrata ^V	Winter Tomatoes, Balsamic Grapes and Spiced Pistachio
Tuna Tartare	Avocado Mash, Lime, Ginger and Soy
Tamworth Pork Belly	Spiced Lentil Stew

Large

Ossobuco Risotto	Braised Veal, Saffron and Parmesan
Aubergine Steak ^V	Feta, Pomegranate and Sesame
Wild Sea Bass	Bilbaina Sauce
British Bone in Rib Eye	45 Days Dry Aged, Chimichurri
Grilled Mushrooms ^{VG}	Anticucho Marinade
Charred Broccolini ^{VG}	Ají Amarillo
Roasted Sweet Potato ^V	Maple, Lime & Korean Chilli Butter

Sweet

Chocolate Cremeux	Earl Grey Cream, Pear
Dulce De Leche Fondant	Mascarpone, Hazelnuts

V Vegetarian VG Vegan

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

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FIRE DINING