

SPARKLING & CHAMPAGNE

	125ml / Bottle
Prosecco Borgo Alato, Italy	5.5 / 27
Delamotte Brut NV Champagne, France	8 / 40
Delamotte Blanc de Blanc NV Champagne, France	69

WHITE WINE

	175ml / Carafe / Bottle
Cipollina Bianco Puglia, Italy	4.95 / 9.5 / 19
Luna Pinot Grigio Venezie, Italy	5.5 / 11 / 22
L'Aure Sauvignon Blanc Côtes de Gascogne, France	5.95 / 12.5 / 25
Pasqua Chardonnay Puglia, Italy	5.95 / 12.5 / 25
Terre de Lumière Viognier Pays d'Oc, France	6.5 / 13.5 / 27
Alan Scott Sauvignon Blanc Marlborough, New Zealand	7 / 14 / 28

ROSÉ

	175ml / Carafe / Bottle
Amoranza Garnacha, Spain	4.95 / 9.5 / 19
Pasqua Mater Anna Pinot Grigio Venezie, Italy	5.95 / 12.5 / 25

RED WINE

	175ml / Carafe / Bottle
Il Carretto Sangiovese Puglia, Italy	4.95 / 9.5 / 19
Marques de la Musa Tempranillo Aragon, Spain	5.5 / 11 / 22
L'Ostal del Souquet Carignan Languedoc, France	5.95 / 12.5 / 25
Roccastella Montepulciano Abruzzo, Italy	6.5 / 13.5 / 27
Mucchetto Famiglia Pasqua Special Edition Primitivo Puglia, Italy	7 / 14 / 28
Artesa Crianza Rioja Spain	7 / 14 / 28

Wine available in 125ml measure on request

DRAUGHT 2/3 PINT

Peroni 5.1%	3.6
Pilsner 4.4%	3.6
Purity Session IPA 4.5%	3.6
Meantime Anytime IPA 4.3%	3.6
Frontier 4.5%	3.6
Cornish Orchards Cider 4.5%	3.6

BOTTLED BEERS & CIDERS

Estrella Damm 4.6%	4.0
Estrella Daura Gluten Free 5.4%	4.5
Peroni Libera alcohol free 0%	3.5
Damm Lemon 3.2%	4.0
High Wire Grapefruit IPA 5.5%	4.5
Tempted Elderflower Cider 4%	5.0
Tempted Strawberry Cider 4%	5.0

APERITIVI 7.0

RHUBARB NEGRONI

Bombay Sapphire, Campari, Rhubarb Liqueur, Aromatic Bitters, Tonic

GINGER CITRUS APEROL SPRITZ

Aperol, Solerno Blood Orange Liqueur, Prosecco, Ginger Ale

STRAWBERRY & ELDERFLOWER BELLINI

Fresh Strawberries, St Germain, Fresh Lemon Juice, Prosecco

PEACH AZZURA

Triple Sec, Crème de Pêche, Limoncello, Martini Bianco, Blue Curacao

GIN

Bombay Sapphire (England, 40%)	3.5
Pink Bosford Rosé (England, 37.5%)	3.5
Bombay Bramble (England, 40%)	3.7
Hendricks (Scotland, 40%)	3.7
Brisa (England, 40%)	3.7
Gin Mare (Spain, 43%)	4.9
Puerto de Indias Strawberry (Spain, 37.5%)	4
Alkkemist (Spain, 40%)	5
Seedlip Spice Non Alcoholic (England, 0%)	3.5

VODKA

Eristoff (France, 40%)	3.5
Grey Goose (France, 40%)	4.5
Beluga Noble (Russia, 40%)	4.5

TEQUILA

Patron XO Café (Mexico, 40%)	4.5
Patron Silver (Mexico, 40%)	4.5

COCKTAILS 7.5

BASIL & HONEY DAIQUIRI

Basil infused White Rum, Honey, Fresh Lime Juice

COFFEE & CHOCOLATE

Port, Mozart Dark Chocolate Liqueur, Borghetti Coffee Liqueur

TROPICAL MARTINI

Eristoff, Crème de Framboise, Kwai Feh, Noilly Prat, Pink Grapefruit Juice

ORANGE & THYME RUM BRAMBLE

Bacardi Carta Negra, Triple Sec, Bigallet Thyme Liqueur, Apple Juice, Orgeat, Lemon Juice

LIMONCELLO SOUR

Bombay Sapphire, Limoncello, Egg White, Angostura Bitters, Sugar Syrup

RUM

Bacardi Blanca (Caribbean, 37.5%)	3.5
Havana 7 Year (Cuba, 40%)	3.7
Bacardi Negra (Caribbean, 37.5%)	4.0
Pink Pidgeon Spiced (Mauritius, 40%)	4.0
El Dorado 12 Year (Guyana, 40%)	4.5

WHISKEY WHISKY

Jack Daniels (Tennessee/USA, 40%)	3.5
Jameson Blended (Ireland, 40%)	3.5
Johnnie Walker Black Label (Scotland/Blended)	3.8
Woodford Reserve (Kentucky/USA) 45%	3.8
Laphroaig (Islay/Scotland, 40%)	4.5
Macallan Gold (Highland/Scotland, 40%)	4.5
Nikka from the Barrel (Japan, 51%)	5.5
Nikka Pure Malt (Japan, 51%)	5.5

COGNAC, ARMAGNAC, BRANDY

H by Hine (France, 40%)	3.5
Davidoff VSOP (France, 40%)	7
Delamain XO Pale & Dry (France, 40%)	9
Clos Martin VSOP 8 Year (France, 40%)	4
Metaxa (Greece, 40%)	4

SANGRIA 6.5

RED - Il Carretto, H by Hine, Chambord, Fresh Lemon Juice, Cranberry Juice

WHITE - Cipollina Bianco, Bacardi Blanco, Apricot Liqueur, Lemonade Top

BLUSH - Amoranza Garnacha, Rose Syrup, St Germain, Apple Juice, Fresh Lemon Juice

MOCKTAILS 5.0

SEEDLIP SPRITZ

Seedlip 0% Alcohol Gin, Spritz Syrup, Soda

LAVENDER FIZZ

Lavender Syrup, Orange Juice, Egg White, Lemon Juice, Vanilla Syrup, Ginger Ale

SOFT DRINKS

COKE / DIET / ZERO 2.5

EAGER JUICES

Orange / Cranberry 2.5
Apple / Pineapple 2.5

SAN PELLEGRINO

Limonata / Aranciata Rossa / Lemon & Mint 2.5
Sparkling Water 500ml / 1l 2.5 / 4.0

FEVER TREE

Lemonade / Soda Water / Ginger Ale
Light Tonic / Mediterranean Tonic
Elderflower Tonic / Lemon Tonic 1.5

ACQUA PANNA

Still Water 500ml / 1l 2.5 / 4.0

HOT DRINKS

Espresso	2.2
Macchiato	2.8
Americano	2.8
Flat White	2.8
Cappuccino	2.8
Latte	2.8
Hot Chocolate	2.8
Tea	2.8
English Breakfast / Decaf / Earl Grey	
Raspberry & Apple / Chamomile / Green Tea	

Fuego

OVEN & GRILL

Fuego

NEAPOLITAN PIZZA

SMALL PLATES

Bruschetta of the day	5.5
Gordal Spanish olives ^{VE GF}	4.0
Home baked focaccia, extra virgin olive oil & aged balsamic ^{VE}	4.5
Fuego antipasti	7.5
Burrata, tomatoes, basil oil & sherry vinegar ^{GF V}	7.0
Roasted figs with honey & dolcelatte ^{V GF}	6.0
Dates with goat's cheese & Parma ham ^{V GF}	6.0
Fritto misto - crispy fried seafood, lemon mayonnaise	7.5
Fried courgette fritters with honey dressing ^V	6.5
Portuguese Piri piri chicken wings, piri piri spices, hot chilli sauce ^{GF}	8.0
Spanish sweet & citrus chicken wings, sesame, honey & lemon glazed ^{GF}	8.0
Garlic & chilli prawns ^{GF}	7.5
Padron green peppers, extra virgin olive oil & sea salt	6.5

SALADS

Greek salad - tomatoes, onions, feta & olives ^{V GF}	9.9
Caprese - buffalo mozzarella, tomatoes & fresh basil ^{V GF}	9.9

OVEN/GRILL

all served with rosemary & sea salt wood-fired potatoes or fries ^{VE GF}

Oven baked feta with green peppers, tomatoes, aubergine, courgettes, oregano & chilli ^{V GF}	13.5
Osso Buco - beef shank cooked in Italian tomatoes & vegetables with tender stem broccoli & salsa verde	15.9
Whole sea bass, chargrilled on the bone with mini caper & herb butter & greens	15.9
Greek baby back ribs with sticky sweet & sour pomegranate glaze, salad	15.5
Marinated chicken Gyros with salad, yoghurt & mint dressing & fries	11.9
Marinated lamb gyros, yoghurt & mint, roasted red peppers, feta cheese & salad	12.9

PASTA

Casereccia, cavolo nero, green pesto, parmesan & honey cashew nuts	10.9
King prawn & white crab linguine, tomato with white wine & parsley sauce	12.9
Paccheri Napoletani, Italian sausage, Romesco ragù, chilli, provolone & basil	11.9

SIDES 4.0

Wood-fired potatoes ^{VE GF}	
Fries ^{VE GF}	
Garlic Pizzetta - parsley, sea salt & olive oil ^V	
Greek salad ^{V GF}	
Tomato & red onion salad ^{VE GF}	

PIZZA

all with San Marzano tomato sauce

MARINARA	7.5
tomatoes, garlic, oregano, fresh basil ^{VE}	
MARGHERITA	8.0
fior di latte, parmesan, fresh basil	
BUFALA MARGHERITA	8.9
Buffalo mozzarella, parmesan, fresh basil	
NAPOLI	8.9
fior di latte, anchovies, capers, olives	
GENOVESE	9.9
fior di latte, chicken, courgettes, sun-dried tomato, green pesto	
GUSTOSA	9.9
lamb meatballs, padron green peppers, courgettes, feta	
SALUMI	9.5
salami Napoli, fior di latte, mozzarella, fresh basil	
FUEGO	9.9
fior di latte, spicy nduja, chilli, fresh basil	
PESCATORE	11.9
King prawns, calamari, mussels, crab, fior di latte, dill	
BURRATA	11.9
burrata, Parma ham, parmesan shavings, rocket	
VEGANO	9.5
Vegan mozzarella, vegan parmesan, spinach & sundried tomatoes	

EXTRAS

Vegetable topping	1.5
Meat topping	2.0
Garlic aioli ^{V GF}	1.5
San Marzano tomato sauce ^{V GF}	1.5

PIZZA BIANCA

no tomato sauce

QUATTRO FORMAGGI	9.5
parmesan, gorgonzola, provolone, fior di latte	
FUNGHI	9.5
chestnut mushrooms, black truffle base, fior di latte, parmesan	
MORTADELLA	11.9
mortadella, burrata, pistachios, lemon zest	

DESSERTS

NEAPOLITAN ICE CREAM strawberry, chocolate & vanilla ^V	5.0
FUEGO CHEESECAKE amaretto cheesecake ^V	5.9
CHOCOLATE ZABAGLIONE with almond biscuit ^V	5.9
AFFOGATO AL CAFFÈ vanilla ice cream, espresso shot ^V	4.5

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