

SPARKLING & CHAMPAGNE

	125ml / Bottle	
Prosecco Borgo Alato, Italy	5.9 / 28	
Delamotte Brut NV Champagne, France	8 / 40	
Delamotte Blanc de Blanc NV Champagne, France	69	

WHITE WINE

	175ml / Carafe / Bottle	
Cipollina Bianco Puglia, Italy	5.45 / 9.9 / 19.9	
Luna Pinot Grigio Venezia, Italy	6.0 / 12 / 24	
L'Aure Sauvignon Blanc C�tes de Gascogne, France	6.45 / 13.5 / 27	
Pasqua Chardonnay Puglia, Italy	6.45 / 13.5 / 27	
Terre de Lumi�re Viognier Pays d'Oc, France	7 / 14.5 / 29	
Alan Scott Sauvignon Blanc Marlborough, New Zealand	7.5 / 15 / 29.9	

ROS 

	175ml / Carafe / Bottle	
Amoranza Garnacha, Spain	5.45 / 9.9 / 19.9	
Pasqua Mater Anna Pinot Grigio Venezia, Italy	6.45 / 13.5 / 27	

RED WINE

	175ml / Carafe / Bottle	
Il Carretto Sangiovese Puglia, Italy	5.45 / 9.9 / 19.9	
Marques de la Musa Tempranillo Aragon, Spain	6 / 12 / 24	
L'Ostal del Souquet Carignan Languedoc, France	6.45 / 13.5 / 27	
Roccastella Montepulciano Abruzzo, Italy	7 / 14.5 / 29	
Mucchetto Famiglia Pasqua Special Edition Primitivo Puglia, Italy	7.5 / 15 / 29.9	
Artesa Crianza Rioja Spain	7.5 / 15 / 29.9	

Wine available in 125ml measure on request

DRAUGHT 2/3 PINT

Peroni 5.1%	3.7
Pilsner 4.4%	3.7
Purity Session IPA 4.5%	3.7
Meantime Anytime IPA 4.3%	3.7
Cornish Orchards Cider 4.5%	3.7

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
Tempted Elderflower Cider 4%	5.0
Tempted Strawberry Cider 4%	5.0

GIN

Bombay Sapphire (England, 40%)	3.5
Pink Bosford Ros� (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 Caf� (Mexico, 40%)	4.5
Patron Silver (Mexico, 40%)	4.5

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

MOCKTAILS 5.0

SEEDLIP GARDEN & TONIC

Seedlip 0% Alcohol Gin, Fresh Cucumber, Fever Tree Elderflower Tonic

GINGER & ORANGE SPRITZ

Blood Orange Syrup, Vanilla Syrup, Fresh Lemon Juice, Fever Tree Ginger Ale

SOFT DRINKS

COKE / DIET / ZERO 2.8

EAGER JUICES

Orange / Cranberry Apple / Pineapple 2.7

SAN PELLEGRINO

Limonata / Aranciata Rossa / Lemon & Mint 2.7
Sparkling Water 500ml / 1l 2.7 / 4.5

FEVER TREE

Lemonade / Soda Water / Ginger Ale
Light Tonic / Mediterranean Tonic
Elderflower Tonic / Lemon Tonic 2

ACQUA PANNA

Still Water 500ml / 1l 2.7 / 4.5

HOT DRINKS

Espresso	2.2
Macchiato	2.8
Americano	2.8
Flat White	2.9
Cappuccino	2.9
Latte	2.9
Hot Chocolate	2.9
Tea	2.8
English Breakfast / Decaf / Earl Grey Raspberry & Apple / Chamomile / Green Tea	

COCKTAILS 7.9

MONACO

St Germain, Triple Sec, Prosecco

ATHENS

Eristoff Vodka, Italicus, Apple Juice,
Orgeat Syrup, Olive Bitters

BARCELONA

Bacardi, Limoncello, Cranberry Juice,
Fresh Lemon Juice, Egg White

VENICE

Brisa Gin, Cr me de Violette, Fever
Tree Mediterranean Tonic

MILANO

Campari, Strawberry Liqueur, Martini
Reserva Rubino, Grenadine, Soda

SEVILLE

Blood Orange Syrup, Solerno, Sugar Syrup,
Grapefruit Bitters, Egg White, Soda

LISBON

Fresh Cucumber, Bacardi, Monin
Strawberry Puree, Fresh Lime Juice

ROME

Eristoff Vodka, Salted Caramel Gelato,
Mozart Chocolate Liqueur, Borghetti
Espresso Liqueur, Vanilla Syrup

SANGRIA 6.9

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

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 ^V	4.5
Fuego antipasti	7.5
Chargrilled local asparagus, burrata, red onion pickle, basil oil ^V	7.5
Fried chickpea & herb panelle, garlic aioli & lemon ^V	5.9
Crispy halloumi fritters, smoked chilli jam ^V	6.5
Moules Marinière with crusty bread	6.5
Fire roasted piquillo peppers, Spanish goat's cheese on crostini ^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	7.5
Fried Napoli salami, roast radicchio, provolone, Cabernet Sauvignon vinegar ^{GF}	5.9
Patatas Bravas fried potatoes with paprika aioli ^{VE GF}	5.0

SIDES

Wood-fired potatoes ^{VE GF}	4.0
Fries ^{VE GF}	4.0
Garlic Pizzetta, parsley, sea salt & olive oil ^V	4.0
Greek salad ^{V GF}	4.5
Tomato & red onion salad ^{VE GF}	4.0
Patatas Bravas with paprika aioli	5.0

OVEN/GRILL

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

Aubergine parmigiana, marinara sauce, buffalo mozzarella & garlic ciabatta ^V	13.9
10oz Picanha rump cap steak, shitake mushrooms, grilled vine tomatoes, shallot & thyme jus ^{GF}	19.5
Moules Marinière - fresh mussels in white wine, garlic, shallots, parsley & cream with crusty bread	13.5
Fresh sea trout & sea vegetable parcel, steamed & served "al cartoccio" ^{GF}	15.9
Marinated chicken Gyros with salad, yoghurt & mint dressing	12.5
Souvlaki, chargrilled marinated lamb skewers, tzatziki, Greek salad	13.9

PASTA & RISOTTO

Cassereccia primavera, local asparagus, broad beans, peas, wild garlic pesto & crème fraiche ^V	11.9
King prawn marinara linguine, oregano & basil oil	13.5
Lobster, white crab & fennel risotto, roast vine tomatoes & burrata	13.9

SALADS

Greek salad - tomatoes, onions, feta & olives ^{V GF}	9.9
Caprese - buffalo mozzarella, tomatoes & fresh basil ^{V GF}	9.9
Niçoise - chargrilled fresh tuna steak, green beans, summer potatoes, tomatoes, boiled egg & olives ^{GF}	13.9

PIZZA

all with San Marzano tomato sauce

MARINARA	7.9
tomatoes, garlic, oregano, fresh basil ^{VE}	
MARGHERITA	9.5
fior di latte, parmesan, fresh basil	
BUFALA MARGHERITA	9.9
Buffalo mozzarella, parmesan, fresh basil	
NAPOLI	9.9
fior di latte, anchovies, capers, olives	
GENOVESE	12.5
fior di latte, chicken, courgettes, sun-dried tomato, green pesto	
CAPRICCIOSA	12.9
fior di latte, prosciutto cotto, olives, mushrooms, artichoke hearts, oregano	
SALUMI	10.9
salami Napoli, fior di latte, mozzarella, fresh basil	
FUEGO	11.9
fior di latte, spicy nduja, chilli, fresh basil	
SICILIANA	12.5
crispy aubergine, bocconcini mozzarella, sun blushed tomatoes, pesto, parmesan shavings	
BURRATA	12.9
burrata, Parma ham, parmesan shavings, rocket	
ORTOLANA	10.9
vegan cheese, artichokes, peppers, red onions, grilled courgettes, aubergine, oregano ^{VE}	
CHORIZO	12.9
fior di latte, chorizo, chicken, roasted red peppers, red onion, oregano	
AGRO DOLCE	12.9
fior di latte, friarielli, goat's cheese, onion chutney ^V	

EXTRAS

Vegetable topping	1.5
Meat topping	2.0
Garlic aioli ^{V GF}	1.5
Honey & mustard sauce ^{V GF}	1.5

PIZZA BIANCA

no tomato sauce

QUATTRO FORMAGGI	10.9
parmesan, gorgonzola, provolone, fior di latte	
FUNGI	11.9
chestnut mushrooms, black truffle base, fior di latte, parmesan	
PIEMONTESE	12.9
mortadella, asparagus, stracciatella cheese, lemon zest	
FRIARIELLI	12.5
Italian sausage, wild broccoli, smoked scamorza cheese, fior di latte, parmesan	

DESSERTS

SICILIAN GELATO	
Authentic house-made Italian Gelato	
Ask for flavours	5.5
FUEGO CHEESECAKE	
amaretto cheesecake ^V	6.5
COOKIE DOUGH AL FORNO	
warm chocolate chip cookie with soft dough middle, chocolate sauce & vanilla ice cream	6.5
AFFOGATO AL CAFFÈ	
vanilla ice cream, espresso shot ^V	5.0

ENJOY A DRINK WITH YOUR FUEGO...

COCKTAILS 7.9

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St Germain, Triple Sec, Prosecco

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Bacardi, Limoncello, Cranberry Juice, Fresh Lemon Juice, Egg White

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Campari, Strawberry Liqueur, Martini Reserva Rubino, Grenadine, Soda

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Blood Orange Syrup, Solerno, Sugar Syrup, Grapefruit Bitters, Egg White, Soda

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Fresh Cucumber, Bacardi, Monin Strawberry Puree, Fresh Lime Juice

ROME

Eristoff Vodka, Salted Caramel Gelato, Mozart Chocolate Liqueur, Borghetti Espresso Liqueur, Vanilla Syrup

SANGRIA 6.9

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