

## OVEN & GRILL

# Fuego

## NEAPOLITAN PIZZA

### SMALL PLATES

Bruschetta of the day	5.5
Gordal Spanish olives <sup>VE GF</sup>	4.0
Home baked focaccia, extra virgin olive oil & aged balsamic <sup>V</sup>	4.5
Fuego antipasti	8.0
Fire roasted piquillo peppers, burrata, shallots & basil oil <sup>V</sup>	7.5
Crispy halloumi fritters, smoked chilli jam <sup>V</sup>	6.9
Moules Marinière with crusty bread	7.5
Lebanese style grilled octopus, chilli harissa, tabbouleh	8.5
Portuguese Piri piri chicken wings, piri piri spices, hot chilli sauce <sup>GF</sup>	8.0
Spanish sweet & citrus chicken wings, sesame, honey & lemon glazed <sup>GF</sup>	8.0
Garlic & chilli prawns	8.0
Patatas Bravas fried potatoes with paprika aioli <sup>V</sup>	5.5

### SIDES

Wood-fired potatoes <sup>VE GF</sup>	4.0
Fries <sup>VE GF</sup>	4.0
Garlic Pizzetta, parsley, sea salt & olive oil <sup>V</sup>	4.5
Greek salad <sup>V GF</sup>	4.5
Tomato & red onion salad <sup>VE GF</sup>	4.0
Patatas Bravas with paprika aioli	5.5

### OVEN/GRILL

all served with rosemary & sea salt wood-fired potatoes or fries <sup>VE GF</sup>

Aubergine parmigiana, marinara sauce, buffalo mozzarella & garlic ciabatta <sup>V</sup>	13.9
10oz Picanha rump cap steak, shitake mushrooms, grilled vine tomatoes, shallot & thyme jus <sup>GF</sup>	21.9
Moules Marinière - fresh mussels in white wine, garlic, shallots, parsley & cream with crusty bread	14.5
Marinated chicken Gyros with salad, yoghurt & mint dressing	13.5
Souvlaki, chargrilled marinated lamb skewers, tzatziki, Greek salad	15.9

### PASTA & RISOTTO

Paccheri funghi, wild mushrooms, truffled cream, parmesan <sup>V</sup>	12.9
King prawn marinara linguine, oregano & basil oil	14.5
Lobster, white crab & fennel risotto, roast vine tomatoes & burrata <sup>GF</sup>	15.9
Authentic spanish paella, chicken, chorizo, gambas prawn, mussels & calamari <sup>GF</sup>	16.5

### SALADS

Greek salad - tomatoes, onions, feta & olives <sup>V GF</sup>	10.9
Caprese - buffalo mozzarella, tomatoes & fresh basil <sup>V GF</sup>	10.9

### PIZZA with San Marzano tomato sauce

MARINARA	9.0
tomatoes, garlic, oregano, fresh basil <sup>VE</sup>	
MARGHERITA	9.9
fior di latte, parmesan, fresh basil	
BUFALA MARGHERITA	11.5
Buffalo mozzarella, parmesan, fresh basil	
NAPOLI	11.5
fior di latte, anchovies, capers, olives	
GENOVESE	13.5
fior di latte, chicken, courgettes, sun-dried tomato, green pesto	
CAPRICCIOSA	13.5
fior di latte, prosciutto cotto, olives, mushrooms, artichoke hearts, oregano	
SALUMI	12.5
salami Napoli, fior di latte, mozzarella, fresh basil	
FUEGO	12.9
fior di latte, spicy nduja, chilli, fresh basil	
SICILIANA	13.5
crispy aubergine, bocconcini mozzarella, sun blushed tomatoes, pesto, parmesan shavings	
BURRATA	14.5
burrata, Parma ham, parmesan shavings, rocket	
ORTOLANA	12.5
vegan cheese, artichokes, peppers, red onions, grilled courgettes, aubergine, oregano <sup>VE</sup>	
CHORIZO	13.5
fior di latte, chorizo, chicken, roasted red peppers, red onion, oregano	
AGRO DOLCE	13.5
fior di latte, friarielli, goat's cheese, onion chutney <sup>V</sup>	
CROSTA RIPIENA	14.5
stuffed crust with spinach & ricotta, fior di latte, speck, rocket, cherry tomatoes & balsamic glaze	

### EXTRAS

Vegetable topping	1.9
Meat topping	2.5
Garlic aioli <sup>V GF</sup>	1.5
Honey & mustard sauce <sup>V GF</sup>	1.5

### PIZZA BIANCA

no tomato sauce

QUATTRO FORMAGGI	12.5
parmesan, gorgonzola, provolone, fior di latte	
FUNGHI	12.9
chestnut mushrooms, black truffle base, fior di latte, parmesan	

### DESSERTS

SICILIAN GELATO	
Authentic house-made Italian Gelato	
Ask for flavours	5.9
FUEGO CHEESECAKE	
amaretto cheesecake <sup>V</sup>	6.5
COOKIE DOUGH AL FORNO	
warm chocolate chip cookie with soft dough middle, chocolate sauce & vanilla ice cream	6.9
AFFOGATO AL CAFFÈ	
vanilla ice cream, espresso shot <sup>V</sup>	5.0

## ENJOY A DRINK WITH YOUR FUEGO...

### COCKTAILS 8.5

#### MONACO

Italicus, Triple Sec, Prosecco, Fresh Rosemary

#### ATHENS

Bacardi Dark & Light Rum, Triple Sec, Orgeat, Fresh Lime, Pineapple

#### BARCELONA

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

#### VENICE

Eristoff Vodka, Passion Fruit, Pineapple Juice, Fresh Lime, Grenadine

#### MILANO

Brisa Gin, Fresh Lemon, Raspberry

#### SEVILLE

Brisa Gin, Fresh Lime, Monin Vanilla, Fresh Basil

#### LISBON

Fresh Cucumber, Bacardi, Monin Strawberry, Fresh Lime Juice

#### ROME

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

### SANGRIA 7.5

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

## 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 Venezie, Italy	6.0 / 12 / 24
L'Aure Sauvignon Blanc Côtes de Gascogne, France	6.45 / 13.5 / 27
Pasqua Chardonnay Puglia, Italy	6.45 / 13.5 / 27
Terre de Lumière Viognier Pays d'Oc, France	7 / 14.5 / 29
Alan Scott Sauvignon Blanc Marlborough, New Zealand	7.5 / 15 / 29.9

## ROSÉ

	175ml / Carafe / Bottle
Amoranza Garnacha, Spain	5.45 / 9.9 / 19.9
Pasqua Mater Anna Pinot Grigio Venezie, 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
Mucchietto 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%	3.8
Pilsner 4.4%	3.8
Purity Session IPA 4.5%	3.8
Meantime Anytime IPA 4.3%	3.8
Cornish Orchards Cider 4.5%	3.8

## 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%)	3.8
Pink Bosford Rosé (England, 37.5%)	3.8
Bombay Bramble (England, 40%)	4.0
Hendricks (Scotland, 40%)	4.0
Brisa (England, 40%)	4.0
Gin Mare (Spain, 43%)	4.9
Puerto de Indias Strawberry (Spain, 37.5%)	4.5
Alkkemist (Spain, 40%)	5.0
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

## RUM

Bacardi Blanca (Caribbean, 37.5%)	3.5
Havana 7 Year (Cuba, 40%)	4.0
Bacardi Negra (Caribbean, 37.5%)	4.2
Pink Pidgeon Spiced (Mauritius, 40%)	4.5
El Dorado 12 Year (Guyana, 40%)	4.9

## WHISKEY WHISKY

Jack Daniels (Tennessee/USA, 40%)	3.8
Jameson Blended (Ireland, 40%)	3.8
Johnnie Walker Black Label (Scotland/Blended)	4.0
Woodford Reserve (Kentucky/USA) 45%	4.0
Laphroaig (Islay/Scotland, 40%)	4.7
Macallan Gold (Highland/Scotland, 40%)	4.7
Nikka from the Barrel (Japan, 5%)	5.9
Nikka Pure Malt (Japan, 5%)	5.9

## COGNAC, ARMAGNAC, BRANDY

H by Hine (France, 40%)	4.5
Davidoff VSOP (France, 40%)	8.0
Delamain XO Pale & Dry (France, 40%)	9.9
Clos Martin VSOP 8 Year (France, 40%)	4.5
Metaxa (Greece, 40%)	4.0

## 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 / ll 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 / ll 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 8.5

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Orgeat, Fresh Lime, Pineapple

### BARCELONA

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

### VENICE

Eristoff Vodka, Passion Fruit, Pineapple  
Juice, Fresh Lime, Grenadine

### MILANO

Brisa Gin, Fresh Lemon, Raspberry

### SEVILLE

Brisa Gin, Fresh Lime, Monin  
Vanilla, Fresh Basil

### LISBON

Fresh Cucumber, Bacardi, Monin  
Strawberry, Fresh Lime Juice

### ROME

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

## SANGRIA 7.5

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

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## KIDS

UNDER 12'S

### PIZZETTA 4.5

smaller version of our  
wood-fired pizzas

### LINGUINE OR PENNE PASTA 4.5

-with San Marzano  
tomato sauce and chicken  
or  
-with green pesto  
and chicken

### PIZZETTA/PASTA, ICE CREAM AND JUICE 6.5

orange, apple, pineapple  
or cranberry juice

Allergies - Some of our menu items contain allergens including: gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information.