

Fuego Fuego Fuego

MEDITERRANEAN
INSPIRED DISHES

OVEN/GRILL

All served with rosemary & sea salt wood-fired potatoes or fries.

Grilled Halloumi Skewers
With Greek Salad,
Chilli Jam & Tzatziki **v GF** 16.5

Swordfish Skewers,
Padron Peppers, Lime, Salsa Verde,
Hummus & Flat bread **GF** 19.9

Souvlaki, Chargrilled
Marinated Lamb Skewers,
Tzatziki, Greek Salad **GF** 19.9

Marinated Chicken Gyros
With Salad & Tzatziki 18.9

Moules Marinière -
Fresh Mussels In White Wine,
Garlic, Shallots, Parsley & Cream
With Crusty Bread 17.9

Mediterranean Beef Koftas
Served On Flat Bread With
Bell Peppers, Tomato Sauce &
Greek Yoghurt 18.9

10oz Picanha Rump Cap Steak,
Rocket & Parmesan,
Shiitake Mushroom Jus **GF** 26.9

SALADS

GREEK SALAD 14.9
Tomatoes, Onions,
Feta & Olives **v GF**

CAPRESE SALAD 14.9
Buffalo Mozzarella,
Tomato & Fresh Basil **v GF**

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.

WOOD-FIRED
PIZZA

PASTA

LINGUINE PESCATORE 19.5
Served with Crab, Mussels
& King Prawns

SIDES

Fries **VE** 4.9
Wood-fired Potatoes **VE GF** 5.5
Greek Salad **v GF** 5.5
Rocket & Parmesan Salad **GF** 5.5
Tomato & Red Onion Salad **VE GF** .. 5.5
Truffle & Parmesan Fries 5.9
Garlic Pizzetta, Parsley,
Sea Salt & Olive Oil **v** 6.5

PIZZA EXTRAS

VEGETABLES 2.5
Garlic, Sun-dried Tomato,
Chilli, Artichoke Hearts, Black
Olives, Red Onion, Courgette,
Red Pepper, Mushrooms,
Aubergine, Rocket

EXTRA CHEESE 2.5
Goat's Cheese, Fior Di Latte,
Gorgonzola, Provolone

EXTRA MEAT 2.9
Salami, Chorizo, Chicken,
Parma Ham, Anchovies, Spicy
Nduja, Prosciutto

DIPS 1.9
Garlic Aioli,
Smoked Sweet Chilli

BURRATA 3.9

NEAPOLITAN PIZZA TOPPINGS

NEAPOLITAN PIZZA

MARGHERITA 12.9
Fior Di Latte, Parmesan,
Fresh Basil

BUFALA MARGHERITA 13.9
Buffalo Mozzarella,
Parmesan, Fresh Basil

SALUMI 14.9
Salami Napoli, Fior Di Latte,
Mozzarella, Fresh Basil

GENOVESE 15.9
Fior Di Latte, Chicken,
Courgettes, Sun-dried Tomato,
Green Pesto

FUEGO 15.5
Fior Di Latte, Spicy Nduja,
Chilli, Fresh Basil

MILANESE 15.9
Fior Di Latte, Salami, Fresh
Basil, Mushrooms, Gorgonzola

CAPRICCIOSA 15.9
Fior Di Latte, Prosciutto Cotto,
Olives, Mushrooms, Artichoke
Hearts, Oregano

CHORIZO 15.9
Fior Di Latte, Chorizo, Chicken,
Roasted Red Peppers,
Red Onion, Oregano

NAPOLI 14.5
Fior Di Latte, Anchovies,
Capers, Olives

GAMBERI 17.5
Fior Di Latte, King Prawns,
Smoked Salmon, Confit Garlic,
Mascarpone, Lemon &
Dill Crumbs

ORTOLANA **VE** 15.5
Vegan Cheese, Artichokes,
Peppers, Red Onions,
Grilled Courgettes,
Aubergine, Oregano

CALABRESE **v** 15.5
Aubergine, Tender Stem
Broccoli, Ricotta, Green Pesto,
Almond Flakes

QUATTRO FORMAGGI 14.9
White Base, Parmesan,
Gorgonzola, Provolone,
Fior Di Latte

FUNGHI 15.5
Chestnut Mushrooms, Black
Truffle Base, Fior Di Latte,
Parmesan

SICILIANA 15.9
Crispy Aubergine, Bocconcini
Mozzarella, Sun Blushed
Tomatoes, Pesto,
Parmesan Shavings

AGRO DOLCE **v** 15.9
Fior Di Latte, Friarielli, Goat's
Cheese, Onion Chutney

BURRATA 17.5
Burrata, Parma Ham,
Parmesan Shavings, Rocket

**VEGAN CHEESE &
GLUTEN FREE BASES ARE
AVAILABLE ON REQUEST.**

Our parmesan, gorgonzola and provolone are not vegetarian. Please let us know if you would like these toppings removed and replaced with vegetarian parmesan.

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AUTHENTIC WOOD-FIRED PIZZA

MEDITERRANEAN INSPIRED DISHES

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DRAUGHT 2/3 PINT

Peroni 5.1%	4.2
Rosa Blanca 3.4%	4.2
Guest IPA	4.2

BOTTLED BEERS & CIDERS

Peroni Libera Alcohol Free 0%	4.9
Peroni Gluten Free 5%	5.5
Estrella Damm 4.6%	5.0
Palm Belgian Beer 5.2%	5.9
Cornish Orchards Golden Cider 4.5%	6.2
Cornish Orchards Cherry & Blackberry 4%	6.2
Cornish Orchards Pear Cider 5%	6.2

SOFT DRINKS

Still Mineral Water	3.9
Sparkling Mineral Water	3.9
Eager Orange Juices	3.5
Eager Cranberry Juice	3.5
Eager Apple Juice	3.5
Eager Pineapple Juice	3.5
San Pellegrino Limonata	3.5
San Pellegrino Aranciata Rossa	3.5
San Pellegrino Pompelmo	3.5
Coke / Diet / Zero	3.5
Fever Tree Lemonade	2.5
Fever Tree Soda Water	2.5
Fever Tree Ginger Ale	2.5
Fever Tree Light Tonic	2.5
Fever Tree Mediterranean	2.5
Fever Tree Elderflower Tonic	2.5

TEQUILA

Cazcabel Coffee Tequila 34%	5.0
Patron Silver 40%	5.0

GIN

Seedlip Spice Non Alcoholic 0%	4.4
Bombay Sapphire 40%	4.4
Greenall's Pink 37%	4.4
Brisa 40%	4.4
Bombay Bramble 40%	4.5
Piston London Dry 42.5%	5.0
Hendricks 40%	5.0
Puerto de Indias Strawberry 37.5%	5.0
Bombay Sapphire Lemon 37.5%	5.0
Tanqueray 10 47.3%	5.4
Gin Mare 43%	5.4
Alkkemist 40%	6.0
Monkey 47 47%	6.0

VODKA

Eristoff 40%	4.4
Piston 40%	4.7
Grey Goose 40%	5.0
Beluga Noble 40%	5.0

RUM

Bacardi Blanca 37.5%	4.3
Havana 7 Year 40%	5.1
Bacardi Negra 37.5%	4.7
Bacardi Spiced 35%	5.0
Sailor Jerry 40%	5.0
El Dorado 12 Year 40%	5.4

WHISKEY / WHISKY

Jack Daniels 40%	4.4
Jameson Blended 40%	4.7
Johnnie Walker Black Label	5.4
Woodford Reserve 45%	5.4
Laphroaig 40%	5.4
Macallan Gold 40%	5.4
Nikka from the Barrel 51%	6.6
Nikka Pure Malt 51%	6.6

COGNAC, ARMAGNAC, BRANDY

Metaxa 40%	4.5
Clos Martin VSOP 8 Year 40%	5.0
H by Hine 40%	5.0
Hennessy VS 40%	6.0
Davidoff VSOP 40%	8.5
Delamain XO Pale & Dry 40%	10.4

WHITE WINE

175ML / CARAFE / BOTTLE

Cipollina Bianco, Puglia, Italy	6.95 / 13.9 / 27.8
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Luna Pinot Grigio, Venetie, Italy	7.1 / 14.2 / 28.4
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Domaine Madone, Picpoul De Pinet, France	7.25 / 14.9 / 29
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L'Aure Sauvignon Blanc, Côtes de Gascogne, France	7.45 / 14.9 / 29.8
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Pasqua Chardonnay Puglia, Italy	7.45 / 14.9 / 29.8
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Terre de Lumière Viognier, Pays d'Oc, France	7.9 / 15.9 / 32
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Allan Scott Sauvignon Blanc, Marlborough, New Zealand	9.15 / 18 / 36.6
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ROSÉ

175ML / CARAFE / BOTTLE

Amoranza Garnacha, Spain	6.95 / 13.9 / 27.8
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Pasqua Mater Anna Pinot Grigio, Venetie, Italy	7.45 / 14.9 / 29.8
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SANGRIA

RED

Il Carretto, H by Hine, Chambord, Fresh Lemon Juice, Cranberry Juice	
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WHITE

Cipollina Bianco, Bacardi Blanco, Apricot Liqueur, Lemonade Top	
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BLUSH

Amoranza Garnacha, Rose Syrup, St Germain, Apple Juice, Fresh Lemon Juice	
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All 8.5

RED WINE

175ML / CARAFE / BOTTLE

Il Carretto Sangiovese, Puglia, Italy	6.95 / 13.9 / 27.8
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Marques de la Musa Tempranillo, Aragon, Spain	7.0 / 13.9 / 28
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L'Ostal del Souquet Carignan Languedoc, France	7.45 / 14.9 / 29.8
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Artesa Crianza Rioja, Spain	8.4 / 16.9 / 33.6
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Roccastella Montepulciano Abruzzo, Italy	8.25 / 16.5 / 33
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Flor De Cardon, Malbec, 2020, Argentina	8.25 / 16.5 / 33
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Mucchetto Famiglia Pasqua Special Edition Primitivo, Puglia, Italy	9.15 / 18.3 / 36.6
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Psi, Ribera Del Duero, Peter Sisseck, 2019, Spain	10.4 / 20.9 / 41.5
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CHAMPAGNE

125ML / BOTTLE

Prosecco Borgo Alato, Italy	7.5 / 29.9
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Delamotte Brut NV Champagne, France	9.5 / 49
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Delamotte Blanc de Blanc NV Champagne, France	75
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HOT DRINKS

Espresso / Double	2.5 / 3.2
Macchiato / Double	2.8 / 3.5
Americano	3.9
Flat White	3.9
Cappuccino	3.9
Latte	3.9
Hot Chocolate	3.9
English Breakfast Tea	3.9
Decaf Tea	3.9
Earl Grey Tea	3.9
Raspberry & Apple Tea	3.9
Chamomile Tea	3.9
Green Tea	3.9

COCKTAILS

PALERMO	9.9
Bergamot Liqueur, Dry Vermouth, London Dry Gin, Pink Grapefruit & Thyme	

GRANADA	9.9
Silver Tequila, Fresh Chilli, Cointreau, Vanilla Syrup & Fresh Lemon	

BRUGES	9.9
Bacardi White & Dark Rum, White Chocolate Liqueur, Cinnamon Syrup	

VENICE	9.9
Eristoff Vodka, Passion Fruit, Pineapple Juice, Fresh Lime, Grenadine	

MILANO	9.9
Brisa Gin, Fresh Lemon, Raspberry	

RHODES	9.9
London Dry Gin, Fresh Grapes, Apple Juice, Sugar Syrup, Fresh Lemon & Angostura Bitters	

PORTO	9.9
Cachaça, Fresh Cucumber, Sugar Syrup, Fresh Lime & Mint	

ROME	9.9
Eristoff Vodka, Salted Caramel Gelato, Mozart Chocolate Liqueur, Espresso Liqueur, Monin Vanilla	

MOCKTAILS

SEEDLIP GARDEN & TONIC	7.5
Seedlip 0% Alcohol Gin, Fresh Cucumber, Fever Tree Elderflower Tonic	

GINGER & ORANGE SPRITZ	7.5
Blood Orange Syrup, Vanilla Syrup, Fresh Lemon Juice, Fever Tree Ginger Ale	

CIN CIN!

HAND-MADE IN HOUSE