

Fuego Fuego Fuego

MEDITERRANEAN
INSPIRED DISHES

WOOD-FIRED
PIZZA

OVEN/GRILL

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

GRILLED HALLOUMI SKEWERS
Greek Salad, Chilli Jam & Tzatziki **v GF** 17.5

SWORDFISH SKEWERS
Padron Peppers, Lime, Salsa Verde, Hummus & Flat bread **GF** 21.9

SOUVLAKI
Chargrilled Marinated Lamb Skewers, Tzatziki, Greek Salad **GF** 21.5

MARINATED CHICKEN GYROS
With Salad & Tzatziki 19.9

FUEGO BURGER
Beef Patty, Caramelized Onions, Smoked Cheese, Baby Gem Lettuce & Tomato 17.9

100Z PICANHA RUMP CAP STEAK,
Rocket & Parmesan, Shiitake Mushroom Jus **GF** 27.9

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

PASTA

LINGUINE PESCATORE 19.5
Served with Crab, Mussels & King Prawns

BEEF LASAGNE 18.9
Served with Crusty Bread, Rocket & Parmesan Salad

SALADS

CAPRESE SALAD 12.5
Buffalo Mozzarella, Tomato & Fresh Basil **v GF**

GREEK SALAD 11.9
Tomato, Onion, Feta Cheese, Cucumber, Mixed Leaves **v GF**

ADD BREAD 1.9

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, 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, 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

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

TONNO 15.9
Tuna, Fior Di Latte, Red Onions & Capers

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

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

V / VE / GF
Vegetarian, Vegan, Gluten Free

NIBBLES

Classic Tomato Bruschetta **VE** 6.0
Gordal Spanish Olives **VE GF** 5.5
Home Baked Focaccia, Extra Virgin Olive Oil & Aged Balsamic **v** 5.5

SMALL PLATES

Fuego Antipasti For Two 16.5
Burrata, Fire Roasted Piquillo Peppers, Shallots & Basil Oil **v GF** 8.9
Crispy Halloumi Fritters, Smoked Chilli Dip **v** 8.5
Portuguese Piri Piri Chicken Wings, Piri Piri Spices, Hot Chilli Sauce 8.9
Crispy Calamari, Aioli & Lemon 8.9
Nduja Pizzetta, Fior Di Latte & Honey 7.9
Fried Padron Peppers, Sea Salt & Black Pepper **GF** 7.5
Garlic & Chilli Prawns 8.9

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.

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DRAUGHT 2/3 PINT

Peroni ^{5.1%}	4.2
Cornish Orchards	
Golden Cider ^{4.5%}	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
Hawkstone Pils ^{3.8%}	5.9
Cornish Orchards	
Cherry & Blackberry ^{4%}	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
Coke / Diet / Zero	3.5
Fever Tree Tonic	2.5
Light/Mediterranean/Elderflower	
Fever Tree Mixers	2.5
Lemonade/Soda Water/Ginger Ale	

VODKA

Eristoff ^{40%}	4.5
Piston ^{40%}	4.9
Grey Goose ^{40%}	5.1
Beluga Noble ^{40%}	5.1

GIN

Seedlip Spice Non Alcoholic ^{0%} ..	5.0
Bombay Sapphire ^{40%}	4.5
Greenall's Pink ^{37%}	4.5
Brisa ^{40%}	4.5
Piston London Dry ^{42.5%}	5.1
Hendricks ^{40%}	5.1
Puerto de Indias	
Strawberry ^{37.5%}	5.1
Tanqueray 10 ^{47.3%}	5.5
Monkey 47 ^{47%}	6.1

RUM

Bacardi Blanca ^{37.5%}	4.4
Havana 7 Year ^{40%}	5.2
Bacardi Negra ^{37.5%}	4.8
Sailor Jerry ^{40%}	5.1
El Dorado 12 Year ^{40%}	5.5

TEQUILA

Cazcabel Coffee Tequila ^{34%}	5.1
Patron Silver ^{40%}	5.1
Patron Anejo ^{40%}	5.6
Vivir Bianco ^{40%}	5.6
Vivir Anejo ^{40%}	6.1

WHISKEY / WHISKY

Jack Daniels ^{40%}	4.5
Jameson Blended ^{40%}	4.8
Woodford Reserve ^{45%}	5.5
Macallan Gold ^{40%}	5.5
Nikka from the Barrel ^{51%}	6.7

COGNAC, ARMAGNAC, BRANDY

Metaxa ^{40%}	4.6
H by Hine ^{40%}	5.1
Hennessy VS ^{40%}	6.1
Davidoff VSOP ^{40%}	8.6

WHITE WINE

175ML / 250ML / BOTTLE

Cipollina Bianco, Puglia, Italy
6.95 / 9.3 / 27.8

Luna Pinot Grigio, Venetie, Italy
7.1 / 9.5 / 28.4

Domaine Madone, Picpoul
De Pinet, France
7.25 / 9.7 / 29

L'Aure Sauvignon Blanc,
Côtes de Gascogne, France
7.45 / 9.9 / 29.8

Pasqua Chardonnay Puglia, Italy
7.45 / 9.9 / 29.8

Allan Scott Sauvignon Blanc,
Marlborough, New Zealand
9.15 / 12.2 / 36.6

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

SANGRIA

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

All 8.9

RED WINE

175ML / 250ML / BOTTLE

Il Carretto Sangiovese,
Puglia, Italy
6.95 / 9.3 / 27.8

Mas Oliveras
Tempranillo, Catalunya, Spain
7.0 / 9.5 / 28.4

Salterio Menzia Bierzo Adegas Galegas
Galicia, Spain
7.9 / 10.5 / 31.6

Roccastella Montepulciano
Abruzzo, Italy
8.25 / 11.0 / 33

Flor De Cardon, Malbec,
2020, Argentina
8.25 / 11.0 / 33

Mucchietto Famiglia Pasqua Special
Edition Primitivo, Puglia, Italy
9.15 / 12.2 / 36.6

CHAMPAGNE

125ML / BOTTLE

Prosecco Borgo Alato, Italy
7.5 / 29.9

Spumante Rosé Cecilia Beretta,
Treviso, Italy
8.5 / 34.0

Delamotte Brut NV
Champagne, France
49

Delamotte Blanc de Blanc
NV Champagne, France
75


ROSÉ


175ML / 250ML / BOTTLE


Amoranza Garnacha, Spain
6.95 / 13.9 / 27.8


Pasqua Mater Anna Pinot Grigio,
Venetie, Italy
7.45 / 14.9 / 29.8


COCKTAILS

 **TORINO** 10.0
London Dry Gin, St Germain,
Campari


 **VALENCIA** 10.0
Silver Tequila, Orange Juice,
Fresh Lime, Pink Grapefruit
Soda


 **BRUGES** 10.0 ✨
Bacardi White & Dark Rum,
White Chocolate Liqueur,
Cinnamon Syrup

 **VENICE** 10.0 ✨
Eristoff Vodka, Passion Fruit,
Pineapple Juice, Fresh Lime,
Grenadine


 **MILANO** 10.0 ✨
Brisa Gin, Fresh
Lemon, Raspberry

 **RHODES** 10.0
London Dry Gin, Fresh
Grapes, Apple Juice, Sugar
Syrup, Fresh Lemon &
Angostura Bitters


 **PORTO** 10.0
Cachaça, Fresh Cucumber,
Sugar Syrup, Fresh Lime
& Mint

 **ROME** 10.0
Eristoff Vodka, Salted Caramel
Gelato, Mozart Chocolate Liqueur,
Espresso Liqueur, Monin Vanilla

MOCKTAILS

 **SEEDLIP GARDEN** 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

 **LA TROPICANA** 7.5
Apple, Pineapple, Passion
Fruit, Raspberry & Fresh Lime

CIN CIN!

HAND-MADE IN HOUSE