



Fuego Fuego Fuego

V / VE / GF
Vegetarian, Vegan,
Gluten Free

NIBBLES

- Classic Tomato Bruschetta **VE** 7.0
- 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** 7.9
- Garlic & Chilli Prawns 9.5

MEDITERRANEAN
INSPIRED DISHES



OVEN/GRILL

All served with wood-fired potatoes or fries.

- GRILLED HALLOUMI SKEWERS**
Greek Salad, Chilli Jam & Tzatziki **V GF** 18.5

- SWORDFISH SKEWERS**
Padron Peppers, Lime, Salsa Verde, Hummus & Flat bread **GF** 22.9

- SOUVLAKI**
Chargrilled Marinated Lamb Skewers, Tzatziki, Greek Salad **GF** 22.5

- MARINATED CHICKEN GYROS**
With Salad & Tzatziki 19.9

- FUEGO BURGER**
Beef Patty, Caramelized Onions, Smoked Cheese, Baby Gem Lettuce & Tomato 18.5

- 100Z SIRLOIN STEAK**
Rocket & Parmesan, Shiitake Mushroom Jus **GF** 29.9

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



WOOD-FIRED
PIZZA

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** 13.5
Fior Di Latte, Parmesan, Fresh Basil

- BUFALA MARGHERITA** 14.5
Buffalo Mozzarella, Parmesan, Fresh Basil

- SALUMI** 15.9
Salami Napoli, Fior Di Latte, Fresh Basil

- GENOVESE** 17.5
Fior Di Latte, Chicken, Courgettes, Sun-dried Tomato, Green Pesto

- FUEGO** 16.5
Fior Di Latte, Spicy Nduja, Chilli, Fresh Basil

- CAPRICCIOSA** 16.9
Fior Di Latte, Prosciutto Cotto, Olives, Mushrooms, Artichoke Hearts, Oregano

- CHORIZO** 16.9
Fior Di Latte, Chorizo, Chicken, Roasted Red Peppers, Red Onion, Oregano

- NAPOLI** 15.5
Fior Di Latte, Anchovies, Capers, Olives

- DIAVOLA** 17.5
Fior Di Latte, Spicy Salami, Fresh Chilli, Red Onion, Feta Cheese, Oregano

- ORTOLANA** **VE** 16.5
Vegan Cheese, Artichokes, Peppers, Red Onions, Grilled Courgettes, Aubergine, Oregano

- FUNGHI** 16.5
Chestnut Mushrooms, Black Truffle Base, Fior Di Latte, Parmesan

- SICILIANA** 16.9
Crispy Aubergine, Bocconcini Mozzarella, Sun Blushed Tomatoes, Pesto, Parmesan Shavings

- AGRO DOLCE** **V** 16.5
Fior Di Latte, Friarielli, Goat's Cheese, Onion Chutney

- BOLOGNA** 17.5
Beef Ragu, Fior Di Latte, Scamorza, Parmesan, Fresh Basil

- QUATTRO STAGIONI** 17.9
A slice of Capricciosa, Napoli, Salumi, Siciliana

- BURRATA** 18.5
Burrata, Parma Ham, Parmesan Shavings, Rocket

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

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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. 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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DRAUGHT 2/3 PINT

Peroni ^{5.1%}	4.5
Cornish Orchards	
Golden Cider ^{4.5%}	4.5
Guest IPA	4.5

BOTTLED BEERS & CIDERS

Peroni Libera Alcohol Free ^{0%}	4.9
Peroni Gluten Free ^{5%}	5.5
Peroni Gran Riserva ^{6.6%}	5.9
Estrella Damm ^{4.6%}	5.0
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

SGL • DBL

Eristoff ^{40%}	5.0 • 7.5
Piston ^{40%}	5.5 • 8.0
Grey Goose ^{40%}	6.0 • 9.5
Beluga Noble ^{40%}	6.0 • 9.5

GIN

SGL • DBL

Seedlip Non Alcoholic ^{0%}	5.5 • 8.0
Bombay Sapphire ^{40%}	5.0 • 7.5
Bombay Citron ^{37.5%}	5.0 • 7.5
Greenall's Pink ^{37%}	5.0 • 7.5
Brisa ^{40%}	5.0 • 7.5
Hendricks ^{40%}	5.6 • 8.1
Puerto de Indias	
Strawberry ^{37.5%}	5.6 • 8.1
Tanqueray 10 ^{47.3%}	6.0 • 9.5
Monkey 47 ^{47%}	7.0 • 10.9

RUM

SGL • DBL

Bacardi Blanca ^{37.5%}	5.0 • 7.5
Bacardi Negra ^{37.5%}	5.5 • 8.0
Sailor Jerry ^{40%}	5.5 • 8.0
Havana 7 Year ^{40%}	6.0 • 9.5
El Dorado 12 Year ^{40%}	6.5 • 10.5

TEQUILA

SGL • DBL

Cazcabel Coffee Tequila ^{34%}	5.5 • 8.0
Patron Silver ^{40%}	6.0 • 9.5
Patron Anejo ^{40%}	6.5 • 10.5
Vivir Bianco ^{40%}	6.5 • 10.5
Vivir Anejo ^{40%}	7.0 • 10.9

WHISKEY

SGL • DBL

Jack Daniels ^{40%}	5.0 • 7.5
Jameson Blended ^{40%}	5.0 • 7.5
Woodford Reserve ^{45%}	6.0 • 9.5
Macallan Gold ^{40%}	6.5 • 10.5
Nikka from the Barrel ^{51%}	7.5 • 11.5

COGNAC, ARMAGNAC, BRANDY

SGL • DBL

Metaxa ^{40%}	5.0 • 7.5
H by Hine ^{40%}	5.5 • 8.0
Hennessy VS ^{40%}	6.5 • 10.5
Davidoff VSOP ^{40%}	9.0 • 15.0

WHITE WINE

175ML / 250ML / BOTTLE

Cipollina Bianco, Puglia, Italy
8.0 / 10.5 / 29.9

Luna Pinot Grigio, Venezie, Italy
8.1 / 10.6 / 30.4

Domaine Madone, Picpoul
De Pinet, France
8.25 / 10.8 / 31

L'Aure Sauvignon Blanc,
Côtes de Gascogne, France
8.5 / 11.1 / 32.0

Pasqua Chardonnay Puglia, Italy
8.5 / 11.1 / 32.0

Allan Scott Sauvignon Blanc,
Marlborough, New Zealand
10.15 / 13.4 / 38.6

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
Earl Grey Tea	3.9
Cranberry & Apple Tea	3.9
Chamomile Tea	3.9
Green Tea	3.9

SANGRIA

RED

Il Carretto, H by
Hine, Chambord,
Cranberry Juice

WHITE

Cipollina Bianco, Bacardi
Blanco, Apricot Liqueur,
Lemonade Top

BLUSH

Amoranza Garnacha,
Rose Syrup, St
Germain, Apple Juice

All 8.9

RED WINE

175ML / 250ML / BOTTLE

Il Carretto Sangiovese,
Puglia, Italy
8.0 / 10.5 / 29.9

Laderas de Unx Tempranillo
Tempranillo, Navarra, Spain
8.1 / 10.6 / 30.4

Roccastella Montepulciano
Abruzzo, Italy
9.0 / 11.8 / 34

Rioja Joven Bodegas
Zugober, Spain
9.25 / 12.1 / 35

Flor De Cardon, Malbec,
2020, Argentina
9.5 / 12.5 / 36

Tres Priors Trepas Merlot
Conca De Barbera, Catalonia, Spain
10.15 / 13.4 / 38.6

Mucchietto Famiglia Pasqua Special
Edition Primitivo, Puglia, Italy
10.15 / 13.4 / 38.6

ROSÉ

175ML / 250ML / BOTTLE

Amoranza Garnacha, Spain
8.0 / 10.5 / 29.9

Pasqua Mater Anna Pinot Grigio,
Venezie, Italy
8.5 / 11.1 / 31.8

CHAMPAGNE

125ML / BOTTLE

Prosecco Borgo Alato, Italy
7.9 / 29.9

Prosecco Rosé Cecilia Beretta,
Treviso, Italy
8.9 / 34.0

Delamotte Brut NV
Champagne, France
49

Laurent Perrier Cuvée Rosé
Champagne, France
99

COCKTAILS

 **TORINO** 11.0
London Dry Gin, St Germain,
Campari

 **VALENCIA** 11.0
Silver Tequila, Orange Juice,
Fresh Lime, Pink Grapefruit
Soda

 **BRUGES** 11.0
Bacardi White & Dark Rum,
White Chocolate Liqueur,
Cinnamon Syrup

 **VENICE** 11.0
Eristoff Vodka, Passion Fruit,
Pineapple Juice, Fresh Lime,
Grenadine

 **MILANO** 11.0
Brisa Gin, Fresh
Lemon, Raspberry

 **RHODES** 11.0
London Dry Gin, Fresh
Grapes, Apple Juice, Sugar
Syrup, Fresh Lemon &
Angostura Bitters

 **PORTO** 11.0
Cachaça, Fresh Cucumber,
Sugar Syrup, Fresh Lime
& Mint

 **ROME** 11.0
Eristoff Vodka, Salted Caramel
Gelato, Mozart Chocolate Liqueur,
Espresso Liqueur, Monin Vanilla

MOCKTAILS

 **SEEDLIP GARDEN** 8.0
Seedlip 0% Alcohol Gin,
Fresh Cucumber, Fever Tree
Elderflower Tonic

 **GINGER & ORANGE
SPRITZ** 8.0
Blood Orange Syrup, Vanilla
Syrup, Fresh Lemon Juice,
Fever Tree Ginger Ale

 **LA TROPICANA** 8.0
Apple, Pineapple, Passion
Fruit, Raspberry & Fresh Lime

CIN CIN!

HAND-MADE IN HOUSE