

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** 5.9

SMALL PLATES

- Fuego Antipasti For Two 17.9
- Burrata, Fire Roasted Piquillo Peppers, Shallots & Basil Oil **V GF** 9.9
- Crispy Halloumi Fritters, Smoked Chilli Dip **V** 8.9
- Portuguese Piri Piri Chicken Wings, Piri Piri Spices, Hot Chilli Sauce 9.5
- Crispy Calamari, Aioli & Lemon 9.9
- Nduja Pizzetta, Fior Di Latte & Honey 8.5
- Fried Padron Peppers, Sea Salt & Black Pepper **GF** 8.5
- Garlic & Chilli Prawns 9.9

MEDITERRANEAN
INSPIRED DISHES

OVEN/GRILL

All served with wood-fired potatoes or fries.

- GRILLED HALLOUMI SKEWERS
Greek Salad, Chilli Jam & Tzatziki **V GF** 19.9

- SWORDFISH SKEWERS
Padron Peppers, Lime, Salsa Verde, Hummus & Flat bread **GF** 24.5

- SOUVLAKI
Chargrilled Marinated Lamb Skewers, Tzatziki, Greek Salad **GF** 24.5

- MARINATED CHICKEN GYROS
With Salad & Tzatziki 22.5

- FUEGO BURGER
Beef Patty, Caramelized Onions, Smoked Cheese, Baby Gem Lettuce & Tomato 18.9

- 100Z SIRLOIN STEAK
Rocket & Parmesan, Shiitake Mushroom Jus **GF** 32.5

SIDES

- Fries **VE** 5.5
- Wood-fired Potatoes **VE GF** 5.9
- 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 **VE** 6.9

WOOD-FIRED
PIZZA

PASTA

- LINGUINE PESCATORE 22.5
Served with Crab, Mussels & King Prawns
- BEEF LASAGNE 19.9
Served with Crusty Bread, Rocket & Parmesan Salad

SALADS

- CAPRESE SALAD 14.5
Buffalo Mozzarella, Tomato & Fresh Basil **V GF**
- GREEK SALAD 13.9
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 14.5
Fior Di Latte, Parmesan, Fresh Basil

- BUFALA MARGHERITA 15.5
Buffalo Mozzarella, Parmesan, Fresh Basil

- SALUMI 16.9
Salami Napoli, Fior Di Latte, Fresh Basil

- GENOVESE 18.5
Fior Di Latte, Chicken, Courgettes, Sun-dried Tomato, Green Pesto

- FUEGO 17.5
Fior Di Latte, Spicy Nduja, Chilli, Fresh Basil

- CAPRICCIOSA 17.9
Fior Di Latte, Prosciutto Cotto, Olives, Mushrooms, Artichoke Hearts, Oregano

- CHORIZO 17.9
Fior Di Latte, Chorizo, Chicken, Roasted Red Peppers, Red Onion, Oregano

- NAPOLI 16.5
Fior Di Latte, Anchovies, Capers, Olives

- DIAVOLA 18.5
Fior Di Latte, Spicy Salami, Fresh Chilli, Red Onion, Feta Cheese, Oregano

- ORTOLANA **VE** 17.5
Vegan Cheese, Artichokes, Peppers, Red Onions, Grilled Courgettes, Aubergine, Oregano

- FUNGHI 17.5
Chestnut Mushrooms, Black Truffle Base, Fior Di Latte, Parmesan

- SICILIANA 17.9
Crispy Aubergine, Bocconcini Mozzarella, Sun Blushed Tomatoes, Pesto, Parmesan Shavings

- AGRO DOLCE **V** 17.5
Fior Di Latte, Friarielli, Goat's Cheese, Onion Chutney

- BOLOGNA 18.5
Beef Ragu, Fior Di Latte, Scamorza, Parmesan, Fresh Basil

- QUATTRO STAGIONI 18.9
A slice of Capricciosa, Napoli, Salumi, Siciliana

- BURRATA 19.5
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

1/2 • PINT

Peroni ^{5.1%}	3.5 • 6.8
Cornish Orchards	
Golden Cider ^{4.5%}	3.5 • 6.8
Guest IPA	3.5 • 6.8

BOTTLED BEERS & CIDERS

Peroni Libera Alcohol Free ^{0%}	4.9
Peroni Gluten Free ^{5%}	5.5
Alhambra, Especial Cerveza ^{5.4%}	5.9
Estrella Damm ^{4.6%}	5.5
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, Venezia, 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
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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
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
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ROSÉ

175ML / 250ML / BOTTLE

Amoranza Garnacha, Spain	8.0 / 10.5 / 29.9
Pinot Grigio Delle Venezie, Italy	8.5 / 11.1 / 31.8

CHAMPAGNE

125ML / BOTTLE

Prosecco Borgo Alato, Italy	7.9 / 29.9
Prosecco Rosé Le Colture, Italy	8.9 / 34.0
Delamotte Brut NV Champagne, France	49
Laurent Perrier Cuvée Rosé Champagne, France	119

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