

FUEGO

bar and restaurant

APERITIF

Basil Grande - Chambord, Absolut, Cointreau, cranberry, strawberries, black pepper	£9.5
Negroni Sbagliato - Lakes gin, Campari, sweet vermouth, prosecco	£9
Hugo - Prosecco, elderflower liqueur, fresh mint	£9
Kir Royal - Crème de Cassis, Champagne	£12
Aperol Spritz - Prosecco, Aperol, soda	£9
Bellini - Prosecco, peach puree	£8.5
Mint Spritz - Apple juice, lime, mint, soda (non-alcoholic)	£4.5

HOUSE RECOMMENDATIONS

Malfy Limone - Mint, lemon and elderflower tonic	£8.5
Hepple Douglas Fir Vodka Martini - Noilly Prat, rosemary	£9.5
Puerto de Indias Strawberry Gin - Lemon, pink peppercorn, Indian tonic	£9
Lakes Vodka - Cranberry juice, grapefruit juice and lime slice	£8.5
Nordes Gin - Grapes, basil, Mediterranean tonic	£9
Edinburgh Liqueur - Rhubarb & Ginger Liqueur, Fevertree Sicilian lemonade	£8.5
Mare Gin - Dry vermouth, olive, thyme	£9
Absolut Raspberri - Elderflower liqueur, Fevertree ginger ale	£8.5
Seedlip Garden - Seedlip, apple juice, watermelon and cucumber tonic water (non-alcoholic)	£5

FUEGO HOUSE WINE

RED	Bottle	175ml	125ml
Montepulciano d’Abruzzo – Italy	£22	£5.5	£4.5
WHITE			
Trebbiano d’Abruzzo – Italy	£22	£5.5	£4.5
ROSÉ			
Familia Castaño, Organic Monastrell - Spain	£22	£5.5	£4.5

SPARKLING AND CHAMPAGNE

	Bottle	125ml
Nyetimber Rose NV – England	£75	£13
Nyetimber – Multi Vintage Cuvee – England	£70	
Prosecco – Ca di Alte – Veneto, Italy	£30	£7
Rosé Cava - Mas Macia – Odena, Spain	£30	
Champagne – Gremillet Brut Côtes des Bar, France	£50	£10.5

BEER AND CIDER

Estrella Galicia, 4.7%, (draught) 2/3 pint - Spain	£4.2
Estrella Daura, 5.4%, 330ml (gluten-free) - Spain	£4.8
Birra Moretti, 4.6%, 330ml – Italy	£4.4
Maeloc, Cider, 4.0%, 330ml – Spain	£4
Bitter & Twisted, Craft Ale, 4.2%, 330ml – UK	£4.4
Menabrea Amber, 5.0%, 330ml	£4.8
Estrella Galicia (non-alcoholic), 250ml – Spain	£2.8

SOFT DRINK

San Pellegrino 250ml/750ml	£3/£4.5
Acqua Panna 250ml/750ml	£3/£4.5
Coca Cola/Diet Coke/Sprite 330ml	£2.8
Fevertree – ginger ale / ginger beer / Sicilian lemonade	£2.4
Fevertree tonic – Indian / light / Mediterranean / elderflower	£2.4
San Pellegrino – aranciata / limonata / blood orange	£3
Fruit juices – apple/orange/cranberry/tomato	£3.3

GIN

Hepple	£7.5
Lakes Distillery	£7.7
Bombay Sapphire	£5.5
Edinburgh Rhubarb & Ginger	£5.5
Puerto de Indias Strawberry Gin	£6
Mahon Gin	£6.5
Malfy - limone, or pink grapefruit	£6.2

VODKA

Hepple Douglas Fir	£7.5
Absolut	£4.5
Poetic License Graceful	£6
Reyka	£5
Chase Rhubarb	£8.5

SHERRY AND PORT

	Bottle	100ml	50ml
Fino, Bodegas Cesar Florido – Spain	£22	£5.5	£4.5
Oloroso, Cruz Del Mar – Spain			£2.8
White Port, Churchill’s, Douro – Portugal			£3.5

OTHERS SPIRITS

Dalmore 12 Years Whisky – Scotland	£8.5
Remy Martin ‘1738’ Cognac – France	£8
Havana Especial Rum	£6
Havana 7 Years Rum	£7

COFFEE

Double espresso	£2.5
Americano	£2.8
Flat white	£3
Cappuccino	£3
Latte	£3
Macchiato	£2.8
Hot chocolate	£3
Liqueur coffee – Baileys/Tia Maria/ Disaronno 25ml	£6

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our servers on every visit to our restaurant. All prices include VAT. A discretionary 10% service charge will be added to your bill.