

FUEGO

BY
Fenwick

SNACKS

Marinated olives (WF,VG)	£4.2
Padrón peppers (VG)	£5.2
Ham croquettes	£2 each
Pan con tomate (VG)	£4
Harissa-roasted squash, feta & pistachio toast (V)	£3 each
Housebaked breads (VG)	£4.5
Garlic & mozzarella sourdough (V)	£8

CHARCUTERIE

Jamon Ibérico Bellota aged 3 years black footed pigs that are feed an acorn (bellotas) only diet, giving the ham a unique aroma and flavour - Spain (WF)	£14
Prosciutto di Parma aged 24 months - Italy (WF)	£7.5
Morcòn Ibérico Bellota premium cuts of Iberico pork such as Presa, are used similar to chorizo, and then cured longer with less fat - Extreadura, Spain (WF)	£5.5
Cecina beef lightly smoked over oak, cured for over a year - Leòn, Spain (WF)	£6
Salame Toscano made from the best lean cuts of pork and cubed back fat, seasoned with red wine and garlic, Tuscany, Italy (WF)	£6

CHEESE

Manchego from Manchega sheep, aged 6 months - La Mancha, Spain (WF)	£5.5
Parmigiano Reggiano aged 24 months - Italy (WF)	£5.5
Gorgonzola Piccante aged 3 months - Italy (WF)	£4.5
Ibores goats cheese aged 2 months, rubbed with paprika - Extremadura, Spain (WF)	£5

SHARING BOARDS

Fuego Selection charcuterie, cheese, tortilla, courgette, apple & Ibores salad, beetroot salad, molasses & yoghurt, marinated gordals, harissa-roasted squash & feta toast	£23
Mediterranean Selection (V) courgette & apple salad, marinated olives, marinated feta, tortilla, sweet guindillas, harissa-roasted squash & feta toast, beetroot salad, molasses & yoghurt, falafel, pickled cucumber & mojo picon	£17.5
Cheese manchego, gorgonzola, Parmigiano Reggiano, Ibores, rye bread & quince	£15.5
Charcuterie (WF) prosciutto di Parma, Morcòn Ibérico bellota, salame toscano & cecina	£15.5

TORTILLA – TRADITIONAL SPANISH OMELETTE

(Please allow 15 minutes cooking time)

Classic tortilla (V,WF)	£8
Tortilla with Morcòn Ibérico, smoked paprika & aioli (WF)	£10
Tortilla with fresh picked white crab & brown crab mayonnaise (WF)	£14.5

SEAFOOD

Crispy seabass, kataifi pastry & mojo verde mayonnaise	£10
Calamari, chilli, rocket & lemon (WF)	£15.5
Mackerel, piquillo ketchup & gremolata (WF)	£9.5
Crab croquettes with brown crab mayonnaise	£12
Gambas a la plancha, garlic & chilli (WF)	£13.5

MEAT

Rib-eye with salmoriglio (Served pink) (WF)	£14.5
Lamb tagine pastilla	£11.5
Chicken saltimbocca, crispy polenta with jamon & sage butter	£8
Polpetti - Italian meatballs in tomato sauce	£8.5
Pork belly pinxo (WF)	£6.5 each

VEGETABLES

Beetroot salad, yoghurt, almonds & molasses (V,WF)	£6
Aubergine hummus, smoked paprika & flatbread (V)	£6
Heritage tomato salad, black olive tapenade & basil (VG)	£7.5
Patatas bravas (V)	£6.5
Falafel, pickled cucumber & mojo picòn (VG)	£5.5
Charred broccoli, tahini & dukkah (WF,VG)	£6.5
Courgette, apple & Ibores salad, Chardonnay dressing & truffle oil (WF)	£6.5

NAPOLI STYLE PIZZA

Our pizzas have a thin crisp base and are topped with Fior di Latte mozzarella. Cooking in our wood-stone oven ensures an authentic 'Napoli Style' blister on the crust. San Marzano tomatoes and fresh basil are used in our Rosso pizza sauce and home made béchamel sauce provides the base for our Biancos.

PIZZA ROSSO

Margherita (V) fresh basil leaves & extra virgin olive oil	£13
Prosciutto rocket, cherry tomatoes, shaved Italian cheese & prosciutto di Parma	£15
Marino calamari, prawns, mussels, chilli, black olives & capers	£18
Chorizo piquillo peppers, sundried tomatoes, chilli & chorizo	£15
Pollo chicken, pesto, piquillo peppers & basil	£14.5
Fuego spicy Italian sausage, nduja, chilli & rocket	£15.5

PIZZA BIANCO

Zucchini & Gorgonzola gorgonzola, courgette ribbons, slow cooked onions & rosemary	£13.5
Funghi (V) oven roasted mushrooms, shaved Italian cheese, rosemary & truffle oil	£13.5
Tonno tuna conserva, Manchego, red onion & black olives	£15

DESSERT

Rice pudding brûlée served chilled with orange & pistachio (VG,WF)	£6.5
Churros with warm chocolate sauce (V)	£6.75
Burnt Basque cheesecake with sangria poached pear	£6.75
Sgroppino lemon sorbet topped with Prosecco (VG,WF)	£6.5
Malaga ice cream vanilla ice cream, PX sherry & raisins (WF,V)	£5.5
Affogato vanilla ice cream with espresso (WF,V)	£6
– add a shot of Amaretto	£8

(V) Vegetarian (VG) Vegan (WF) Wheat Free

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 restaurant colleagues on every visit to our restaurant. All prices include VAT. A discretionary 10% service charge will be added to your bill.

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