



SNACKS

Marinated olives (WF,VG)	£4.2
Padrón peppers (VG)	£5.4
Ham croquette	£2.2 each
Pan con tomate (VG)	£4
Housebaked breads (VG)	£4.5
Garlic & mozzarella sourdough (V)	£8

CHARCUTERIE

Paleta Ibérica	£12.8
aged 2 years, sliced cured meat from the shoulder of the Ibérico pig - Spain (WF)	
Prosciutto di Parma	£7.5
aged 24 months - Italy (WF)	
Morcòn Ibérico Bellota	£5.5
premium cuts of Iberico pork such as Presa, are used similar to chorizo, & then cured longer with less fat - Extreadura, Spain (WF)	
Salame Toscano	£6
made from the best lean cuts of pork & cubed back fat, seasoned with red wine & garlic, Tuscany, Italy (WF)	

CHEESE

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

SHARING BOARDS

Fuego Selection	£23.2
charcuterie, cheese, tortilla, courgette, apple & Ibores salad, falafel, pickled cucumber & mojo picon marinated gordals, pan con tomate	
Mediterranean Selection (V)	£18
courgette & apple salad, marinated olives, marinated feta, tortilla, sweet guindillas, white bean hummus, fennel & crispy chilli, pan con tomate, falafel, pickled cucumber & mojo picon	
Cheese	£16
manchego, gorgonzola, Parmigiano Reggiano, Ibores, rye bread & quince	
Charcuterie (WF)	£17
prosciutto di Parma, Morcòn Ibérico bellota, salame toscano & Paleta Ibérica	

TORTILLA – TRADITIONAL SPANISH OMELETTE

(Please allow 15 minutes cooking time)	
Classic tortilla (V,WF)	£8.3
Tortilla with Morcòn Ibérico, smoked paprika & aioli (WF)	£10.5
Tortilla with fresh picked white crab & brown crab mayonnaise (WF)	£14.5

SEAFOOD

Crispy seabass, kataifi pastry & mojo verde mayonnaise	£10.5
Calamari, chilli, rocket & lemon (WF)	£15.5
Conserva tuna, asparagus & sun-dried tomato niçoise (WF)	£10.5
Crab croquettes with brown crab mayonnaise	£12
Gambas a la plancha, garlic & chilli (WF)	£13.8

MEAT

Picanha steak with salmoriglio (served pink) (WF)	£12.5
Lamb T-bone	£10
nora pepper & walnut romesco with smoked harissa butter (served pink)	
Chicken, pomegranate molasses, sumac with tahini yoghurt (WF)	£8.2
Polpetti	£8.5
Italian meatballs in tomato sauce	
Pork belly pinxos (WF)	£11.5

VEGETABLES

White bean hummus, fennel & crispy chilli (VG,WF)	£6.5
Oven-baked gnocchi with Spring vegetables (V)	£7.9
Heritage tomato salad, black olive tapenade & basil (VG)	£7.5
Patatas bravas (V)	£6.7
Falafel, pickled cucumber & mojo picòn (VG)	£5.7
Charred broccoli, tahini & hazelnut dukkah (WF,VG)	£6.7
Courgette, apple & Ibores salad, Chardonnay dressing & truffle oil (WF)	£6.7

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)	£13.5
fresh basil leaves & extra virgin olive oil	
Prosciutto	£15.5
rocket, cherry tomatoes, shaved Italian cheese & prosciutto di Parma	
Marino	£18.2
calamari, prawns, mussels, chilli, black olives & capers	
Chorizo	£15.5
piquillo peppers, sundried tomatoes, chilli & chorizo	
Pollo	£15
chicken, pesto, piquillo peppers & basil	
Fuego	£16
spicy Italian sausage, nduja, chilli & rocket	

PIZZA BIANCO

Zucchini & Gorgonzola	£14
gorgonzola, courgette ribbons, slow cooked onions & rosemary	
Funghi (V)	£14
oven roasted mushrooms, shaved Italian cheese, rosemary & truffle oil	
Tonno	£15.5
tuna conserva, Manchego, red onion & black olives	

DESSERT

Rice pudding brûlée served chilled with orange & almonds (VG,WF)	£6.5
Churros with warm chocolate sauce (V)	£6.75
Burnt Basque cheesecake with seasonal fruit (WF)	£6.75
Sgroppino lemon sorbet topped with Prosecco (VG,WF)	£6.5
Malaga ice cream	£5.5
vanilla ice cream, PX sherry & raisins (WF,V)	
Affogato	£6
vanilla ice cream with espresso (WF,V)	
– 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.

