

FUSO SUNDAY MENU

✓ VEGETARIAN ✓ VEGAN ✗ GLUTEN FREE ✓ VEGAN ON REQUEST ✗ GLUTEN FREE ON REQUEST

APPERTIVO

APEROL SPRITZ 9.50

Aperol | Prosecco | Soda

HUGO SPRITZ 9.50

Elderflower Liqueur | Prosecco | Soda

LIMONCELLO SPRITZ 9.50

Limoncello | Prosecco | Soda

BREAD + NIBBLES

1-2 dips recommended with the Foccacia or Flatbreads

GARLIC BREAD ✓

SMALL LARGE

garlic and herb 4.95 8.95

garlic and tomato 5.50 9.95

garlic and cheese 5.50 9.95

HOMEMADE DIPS 3.50 each ✓ ✗

Sunblush Tapenade

Lebanese Chimichurri

Red Pepper and Feta

Basil Pesto

Plain Hummus

Feta Tzatziki

Harissa Hummus

✓ MIXED PITTED OLIVES 3.95

✓ GRISSINI BREADSTICKS 2.50

✓ FOCACCIA BREAD AND OIL 4.95

✓ GREEK FLATBREADS 5.95

✓ STUFFED PEPPERS 3.95

SHARERS

Recommended for 2 people

BAKED CAMEMBERT 21.95 ✗

camembert baked with garlic, truffle and honey, served with red onion marmalade and toasted focaccia.

ANTI PASTO 21.95 ✗

a selection of quality cured meats and cheeses with olives, stuffed peppers and focaccia bread.

FRITTO MISTO 22.95

calamari, king prawns and zucchini in a light batter. Served with harissa aioli.

CHEESE FONDUE 19.95 ✓

freshly baked dough balls with a creamy four cheese fondue dipping sauce.

All our dishes are freshly prepared and made to order. Due to our cooking processes and kitchen set up, there is a risk of cross contamination across allergens. Please inform a member of staff of any dietary requirements or severe allergens.

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STARTERS

FUNGI RIPIENI 7.95 ✓ ✗

portobello mushroom topped with wilted spinach, goats cheese, pesto and herb crumb.

GAMBERONI 11.95 🌶️ ✗

king prawns cooked in a rich cherry tomato, chilli, white wine, red onion, garlic and parsley sauce, served with toasted focaccia.

BRUCHETTA 7.95 ✓ ✗

with sun blush tomato tapenade, cherry tomatoes, garlic, basil, balsamic and olive oil on toasted sourdough.

HUMMUS & OLIVE FLATBREAD 7.95 ✓ ✓

served with hummus, olive tapenade, pomegranate and pinenuts.

HARISSA CHICKEN 11.95 🌶️ ✗

moroccan harissa spiced chicken skewers served with feta tzatziki and mixed leaf.

PORK BELLY 8.95 ✗

crispy pork belly bites drizzled with chilli honey.

GNOCCHI 7.95 ✓ ✓ 🌶️

cooked in a rich cherry tomato, chilli, white wine, red onion, garlic and parsley sauce, topped with parmesan.

MOULES MARINIERE 11.95 ✗

mussels in a creamy white wine, shallot and garlic sauce with a hint of chilli, served with warm focaccia.

POLPETTE AL FORNO 8.95

handmade beef brisket meatballs, oven baked in a pomodoro sauce, topped with mozzarella.

CALAMARI 9.95

lightly battered squid, served with aioli.

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ROASTS ✗

ROAST PORK LOIN 21.95

slow roasted and served with caramelised apple puree.

ROAST BEEF 23.95

Exmoor national park beef sliced medium.

ROAST TURKEY BREAST 21.95

Norfolk farm turkey breast.

ROAST LAMB SHOULDER 25.95

Exmoor national park lamb served with mint pea puree.

TRIO ROAST 27.95

three meat roast including beef, turkey and pork.

QUAD ROAST 29.95

four meat roast including beef, lamb shoulder, turkey and pork.

BUTTERNUT SQUASH

WELLINGTON ✓ vg 17.95

butternut squash, lentil and almond stuffed wellington.

BRIE AND MUSHROOM

WELLINGTON ✓ 18.95

mushroom, brie and cranberry stuffed wellington.

All served with yorkshire pudding, roasted chantenay carrots, roasted parsnip, sage and carrot puree, mixed green vegetables, mashed potato, roast potatoes and our famous twelve hour house gravy.

ROAST SIDES

Sage and onion stuffing balls 2.95 ✓

Yorkshire pudding 1.50 ✓

Roast potatoes 3.95 ✓ vg ✗

Homemade cauliflower cheese 5.95 ✓ ✗

Pigs in blankets 6.50

Buttered mixed greens 3.95 ✓ vg ✗

House gravy 2.95 ✗

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MAINS

PAN FRIED SALMON FILLET 23.95

in a white wine, spinach and shallot cream sauce, roasted cherry tomatoes on the vine, rocket leaf and garlic crushed new potatoes.

MOULES-FRITES 23.95

mussels in a creamy white wine, shallot and garlic sauce with a hint of chilli, served with fries.

MEDITERRANEAN VEG 18.95 🌱

sautéed mediterranean vegetables in a garlic, sun blushed tomato, and mascarpone sauce, served with pappardelle and finished with rocket and basil oil.

MARGARITA 13.95 🌱

sourdough base, pomodoro sauce, fior di latte, bufala mozzarella and basil oil.

BOSCAIOLA 18.95

sourdough base, garlic butter, fior di latte, mushrooms, tuscan pork and fennel sausage, finished with chilli honey.

POLLO PICANTE 20.95 🌶️

hand torn chicken breast in a spicy chilli and cream sauce with spinach leaves, cherry tomatoes and fresh chilli, served with casarecce pasta.

CARBONARA 20.95

pan-fried pancetta with cream, eggs and parmesan, served with linguine.

ARRABIATA 18.95 🌱 🌱 🌶️ 🌶️

rich tomato, red onion and chilli sauce served with casarecce and finished with parmesan and parsley.

PIZZA

PEPPERONI 16.95

sourdough base, pomodoro sauce, fior di latte, Napoli pepperoni, mixed peppers and red onion.

PICANTE VERDURE 16.95 🌱 🌶️ 🌶️ 🌶️

sourdough base, pomodoro sauce, fior di latte, mixed peppers, mushrooms, red onion, cherry tomatoes, fresh cut chillies and jalapeños, finished with garlic oil.

SIDES

Zucchini fries - 6.50 🌱

crispy battered courgette fries with harissa aioli.

Fondue mac 'n' cheese - 7.95 🌱 🌱

four cheese macaroni topped with breadcrumbs.

Parmesan and truffle fries - 5.95 🌱 🌱

Salted fries - 4.50 🌱 🌱

Rocket parmesan salad - 4.50 🌱 🌱

Mixed tomato salad - 5.50 🌱 🌱 🌱

tomatoes, sourdough croutons, basil, lemon, balsamic, garlic oil and mixed leaf.

House salad - 4.95 🌱 🌱 🌱

mixed leaves, red onion, olives, cucumber.

