

# 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 Focaccia 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 18.95 ✓

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.

### DUKKAH FLATBREAD 7.95 ✓ ✓

flatbread topped with hummus, nut and seed blended dukkah finished with pomegranate molasses.

### HARISSA CHICKEN 11.95 🌶️ ✗

moroccan harissa spiced chicken skewers served with feta tzatziki and mix 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 GAMMON 20.95

honey and garlic glazed.

### ROAST BEEF 22.95

exmoor beef sliced medium.

### ROAST TURKEY BREAST 20.95

norfolk farm turkey breast.

### ROAST LAMB SHOULDER 24.95

exmoor lamb served  
with mint pea puree.

### TRIO ROAST 27.95

three meat roast  
including beef, turkey  
and gammon.

### QUAD ROAST 29.95

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

### BUTTERNUT SQUASH

#### WELLINGTON ✓ ✓ 17.95

butternut squash, lentils,  
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 gravy

## ROAST SIDES

Sage and onion stuffing balls 2.95

Yorkshire pudding 1.50

Roast potatoes 3.95

Homemade cauliflower cheese 5.95

Pigs in blankets 6.50

Buttered mixed greens 3.95



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## MAINS

### PAN FRIED SALMON FILLET 23.95

in a sun blushed tomato cream sauce served with mediterranean veg and garlic crushed new potatoes.

### MOULES-FRITES 21.95

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

### MEDITERRANEAN VEG 17.95 ✓

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

### MARGARITA 13.95 ✓

pomodoro sauce base and mozzarella. Finished with hand-torn bufala and fresh basil oil.

### BOSCAIOLA 17.95

garlic butter base, mozzarella, mushrooms, Tuscan pork and fennel sausage, finished with chilli honey.

### POLLO PICANTE 19.95 ✗

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

### CARBONARA 19.95 ✗

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

### ARRABIATA 17.95 ✓ ✗

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

## PIZZA ✗

### PEPPERONI 15.95

pomodoro sauce base, mozzarella, Napoli pepperoni, mixed peppers and red onion finished with hand-torn bufala.

### PICANTE VERDURE 15.95 ✓

pomodoro sauce base, mozzarella, mixed peppers, mushroom, red onion, cherry tomatoes, fresh cut chillies and jalapenos finished with hand-torn bufala, oregano and 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

#### Mix tomato salad - 5.50

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

#### House salad - 4.95

mixed leaves, red onion, olives, cucumber.

