

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 | Prosecco | Soda

LIMONCELLO SPRITZ 9.50

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

HOME MADE DIPS 3.50 each ✓ ✗

Sunblush Tapenade
Lebanese Chimichurri
Red Pepper and Feta
Basil Pesto

Plain Hummus
Feta Tzatziki
Harissa Hummus

✓ VG MIXED PITTED OLIVES 3.95

✓ VG GRISSINI BREADSTICKS 2.50

✓ VG FOCACCIA BREAD AND OIL 4.95

✓ VG GREEK FLATBREADS 5.95

✓ V 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

FUNCHI 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 pommegranate 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 MARINIÈRE 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 ✓ vg 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 V

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

MARGARITA 13.95 V

tomodoro 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 X

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 X

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

ARRABIATA 17.95 V VG

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

VG PIZZA X

PEPPERONI 15.95

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

PICANTE VERDURE 15.95 V

tomodoro 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 Parmesan and truffle fries - 5.95

crispy battered courgette fries with harissa aioli.

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.

