

# 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
...tomato and garlic	5.50	9.95
...garlic and rosemary	4.95	8.95
...garlic and rosemary	5.50	9.95

cheese

**HOMEMADE DIPS** 3.50 each 🌱 🚫

Sunblush Tapenade 🌿	Lemon and Tarragon
Harissa Hummus 🌿	Butter 🌿
Basil Pesto	Pesto Hummus
Lebanese Chimichurri 🌿	Plain Hummus
Red Pepper and Feta Dip	Feta Tzatziki
	Garlic Butter

🚫 🌿 **MIXED PITTED OLIVES** 3.50

🌿 **GRISSINI BREADSTICKS** 2.50

🌿 **FOCACCIA BREAD AND OIL** 4.95

🌿 **GREEK FLATBREADS** 4.95

🚫 **STUFFED OLIVES** 3.95

🚫 🌱 **STUFFED PEPPERS** 4.50

🚫 🌿 **SUNBLUSH TOMATOES** 3.50

## SHARERS

Recommended for 2 people

**ANTI PASTO** 18.95 🚫

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

**FRITTO MISTO** 21.95

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

**CHEESE FONDUE** 15.95 🌱

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

## STARTERS

### PORTOBELLO MUSHROOMS 7.95

with blue cheese, mozzarella and toasted bread crumbs.

### BURRATA BRUCHETTA 9.95

served with hummus, tomato tapenade and rocket on toasted sourdough, finished with basil oil.

### CALAMARI 9.95

lightly battered squid, served with aioli.

### BRUCHETTA 7.50

with tomato, garlic, basil, balsamic and olive oil on toasted sourdough.

### POLPETTE AL FORNO 7.95

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

### GAMBERONI 9.95

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

### KING PRAWNS 11.95

head on king prawns in a white wine garlic cream sauce with a hint of chilli, served with tomato tapenade and rocket salad.

### MOULES MARINIERE 10.95

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

### GNOCCHI 7.95

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

### PORK BELLY 8.50

crispy pork belly bites drizzled with chilli honey.

## ROASTS

**ROAST GAMMON** 19.95  
honey and garlic glazed

**ROAST BEEF** 21.95  
sliced medium rare beef

**LAMB SHANK** 24.95  
slow cooked lamb  
shank served with mint  
pea puree

**TRIO ROAST** 25.95  
three meat roast  
including beef, turkey  
and gammon

**ROAST TURKEY BREAST** 19.95  
Norfolk farm turkey breast

**BUTTERNUT SQUASH  
WELLINGTON**   16.95  
butternut squash, lentils,  
almond stuffed wellington

**BRIE AND MUSHROOM  
WELLINGTON**  17.95  
mushroom, brie and cranberry  
stuffed wellington

All served with yorkshire pudding, roasted honey chantenay carrots,  
parsnip 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

## MAINS

### PAN FRIED SALMON FILLET 22.95

in a sun-blush tomato, shallot, garlic, white wine cream sauce served with sauteed green beans, garlic parmesan and mash potato.

### MOULES-FRITES 19.95

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

### GOATS CHEESE AND BEETROOT 16.95

roasted beetroot puree and topped with crumbled goats cheese, candied walnuts, rocket and balsamic glaze, served with tagliatelle.

### MARGARITA 12.95

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

### BOSCAIOLA 16.95

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 topped with parmesan and parsley, served with casarecce

## PIZZA

### PEPPERONI 14.95

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

### PICANTE VERDURE 15.50

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

sourdough croutons, capers, basil, lemon and garlic oil.

House salad - 4.95

mixed leaves, red onion, olives, cucumber.

