

FUSO A LA CARTE MENU

V VEGETARIAN
 vg VEGAN
 ✕ GLUTEN FREE
 vg 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 V

	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 V ✕

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 V

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

STARTERS ✕

FUNGHI RIPIENI 7.95 V ✕

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

DUKKAH FLATBREAD 7.95 V vg

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

PORK BELLY 8.95 ✕

crispy pork belly bites drizzled with chilli honey.

GAMBERONI 11.95 ✕

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

HARISSA CHICKEN 11.95 ✕

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

MOULES MARINIERE 11.95 ✕

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

CALAMARI 9.95

lightly battered squid, served with aioli.

BRUCHETTA 7.95 vg ✕

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

POLPETTE AL FORNO 8.95

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

GNOCCHI 7.95 V vg ✕

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

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

HANGING SKEWERS

All hanging skewers served with greek flatbread, dip, rocket parmesan and balsamic salad

STEAK SKEWER 25.95

served with Lebanese chimichurri.

CHICKEN AND CHORIZO SKEWER 23.95

served with red pepper feta dip.

MOROCCAN LAMB SKEWER 25.95

served with feta tzatziki dip.

HEAD ON KING PRAWN SKEWER 23.95

served with garlic butter dip.

MEDITERRANEAN VEG AND HALLOUMI SKEWER 19.95

served with harissa hummus dip.

COMBO - STEAK, CHICKEN AND PRAWN SKEWER 25.95

served with garlic butter dip.

STEAKS

28 day matured Exmoor beef steaks.

12 OZ RUMP 27.95

10 OZ SIRLOIN 29.95

10 OZ RIBEYE 31.95

ADD GARLIC KING PRAWNS 4.95

served with chunky chips, portobello mushroom, vine tomato and rocket and balsamic salad.

STEAK SAUCES all 2.95

Lebanese chimichurri 

Blue cheese sauce 

Peppercorn sauce 

Bearnaise sauce 

Garlic butter 



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MAINS

MOROCCAN LAMB TAGINE 23.95

tender lamb shoulder slow cooked in a tomato based sauce with moroccan herbs and spices, chickpeas, apricots, served with couscous and finished with feta tzatziki and sweet potato crisps.

PAN FRIED SALMON FILLET 23.95

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

ROMESCO COD LOIN 23.95

pan fried cod loin, king prawns and chorizo in red pepper, almond and garlic sauce served with green beans and crispy potatoes.

ITALIAN CHICKEN ROULADE 21.95

flattened chicken breast rolled with garlic butter, coated in a parmesan herb crumb served with olive and feta salad and fries.

MOULES-FRITES 21.95

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

PAELLA OF THE WEEK 21.95

our server will inform of todays paella.

PASTA

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.

LAMB RAGU 23.95

tender lamb shoulder braised in a rich tomato, red wine, garlic and herb sauce served with pappardelle and finished with rocket and parmesan.

MEDITERRANEAN VEG 17.95

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

PRAWN AND PANCETTA 21.95

prawns, pancetta, shallots, garlic, spinach in a white wine cream sauce with a hint of chilli, served with pappardelle finished with rocket and parmesan.

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.



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Gluten-free dough and vegan cheese available on request

vg PIZZA

Turn your pizza into a calzone - 2.50

MARGARITA 13.95

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

PEPPERONI 15.95

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

BOSCAIOLA 17.95

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

CAPRINO 16.95

pomodoro sauce base, mozzarella, goats cheese, caramelised red onions, cherry tomatoes, basil, cracked black pepper. Finished with hand-torn bufala, rocket and balsamic glaze.

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.

BRIE AND MUSHROOM 16.95

garlic butter base, mozzarella, mushrooms, brie, finished with honey and parmesan.

CALABRIAN 17.95

pomodoro sauce base, mozzarella and mascarpone, Nduja, salami Milano, mushroom, chilli flakes, finished with hand-torn bufala, rocket and parmesan.

FESTA DELLA CARNE 18.95

pomodoro sauce base, mozzarella, pepperoni, prosciutto ham, salami milano, chicken, mixed peppers and red onion finished with rocket, hand torn bufala, parmesan and chilli oil.

TUSCAN ARRABIATA 17.95

pomodoro sauce base, mozzarella, tuscan pork and fennel sausage, scamorza cheese, red onion, chilli and mixed peppers finished with rocket, parmesan and chilli oil.

LAMB MARRAKECH 18.95

harissa pomodoro sauce base, mozzarella, pulled moroccan lamb, red onion and chilli finished with dukkah, rocket and pomegranate molasses.

SIDES

Patatas bravas - 5.95

crispy potatoes in a smoky tomato sauce topped with aioli and parmesan.

Halloumi fritters - 6.50

crispy halloumi bites with chipotle aioli.

Green beans - 4.50

sauteed green beans in garlic.

Zucchini fries - 6.50

crispy battered courgette fries with harissa aioli.

Fondue mac n cheese - 7.95

four cheese macaroni topped with breadcrumbs.

Greek fries with feta tzatziki - 6.95

fries topped with feta, herbs and garlic.

Parmesan and truffle fries - 5.95

Salted fries - 4.50

Chunky chips - 5.50

Sweet potato fries - 5.50

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.

