



FESTIVE EVENING MENU

Starters

Seasonal Soup of the day with artisan bread- £5.95 (V/GF)

Swiss cheese, butter bean, cranberry and spinach tart with sweet gravlax, pickled greens, scorched tomatoes, balsamic-£6.50 (V.A)

Roasted pepper, spinach, courgette & chestnut pakoras served with citrus salads, sweet chilli & yogurt-£5.95 (main £10.95) (V/GF)

Vietnamese style raw vegetable parcel with a sweet chilli chutney £6.50 (main £11.95) (V/GF)

MAINS

Mexican inspired sweet potato, black bean & corn cake with blackened mango, asparagus & pomegranate salsa £13.95 (V)

Lentil, leek, celeriac, cranberry and woodland mushroom Wellington served with a white wine sauce £13.95

West African style butternut squash, pinto beans, chickpea, groundnut curry, toasted almonds, served with lightly spiced Couscous & citrus slaw £13.50 (V)

Swiss cheese, butter bean, cranberry and spinach tart with sweet gravlax, pickled greens, scorched tomatoes, balsamic £11.50 (V.A)

Fusca's winter salad; artichoke, new potatoes, spinach, red onion, asparagus, mint, orange, walnut & pumpkin seeds £11.95 (V/GF)

SIDES £3.95 EACH- CHOOSE FROM

Sweet Potato chips *Citrus green salad* Pakoras* Citrus raw slaw*
Carrot & orange ceviche*

(V.A-Vegan alternative, V-Vegan, GF- Gluten free)