

THE EGYPTIAN ORGANIZATION

THE FUGU GRILL



BEVERAGES

VIRGIN CAESAR
Clamato Juice, Worcestershire Sauce, Tabasco, Lime Juice & Celery Salt

9

BLOODY CAESAR
Vodka, Clamato Juice, Worcestershire Sauce, Tabasco, Lime Juice & Celery Salt

15

COLD PRESSED JUICES

C VISION
Carrot, Orange, Ginger, Lime & Turmeric

7

CALIFORNIA SUN
Green Apple, Ginger, Lemon & Turmeric

7

VITAL GREENS
Red Apple, Cucumber, Celery, Romaine Lettuce, Spinach, Mint & Ginger

7

COLD PRESSED IMMUNITY SHOTS

CLARITY
Ginger, Lemon

3.5

IMMUNITY
Turmeric, Green Apple, Ginger, Lemon & Black Pepper

3.5

ENERGY
Matcha, Green Apple, Lemon & Guarana

3.5

JUICES

ORANGE
APPLE
PINK GRAPEFRUIT

5

5

5

BREAKFAST

BAKERY BASKET
A selection of Croissants, Pain au Chocolate, Pain au Raisin, Sourdough Bread & Multi-seeded Bread

5

ORGANIC PORRIDGE (V)
Fresh Berries, Honey & Cinnamon

9

SEASONAL FRUIT SALAD (V)
Mixed Seasonal Fruit

9

GRANOLA POT (V)
Greek Yoghurt, Granola, Fruit Compote, Honey & Fresh Berries

12

CHIA SEED POT (V)
Coconut Milk-Soaked Chia Seeds, Fresh Berries & Passionfruit

10

“BURFORD BROWN” SCRAMBLED EGGS ON BRIOCHE OR SOURDOUGH
Loch Duarte Smoked Salmon Autumn Black Truffles

12

20

25

FULL ENGLISH BREAKFAST
Burford Brown Eggs, Pork and Leek Sausage, Crispy Bacon, Cherry Tomatoes, Laverstoke Black Pudding & Hen of the Woods’ Mushrooms

25

AVOCADO TOAST (V)
Mashed Avocado, Pickled Cherry Tomatoes, Marigold Oil & Sourdough

12

HENNESSEY PANCAKES
Hennessey XO Maple Syrup, Crispy Bacon, Caramelized Banana & Clotted Cream

18

EGGS BENEDICT
Free-Range Poached Eggs, Serrano Ham, Brown Butter Hollandaise & Brioche

16

SPINACH SCRAMBLE
Burford Brown Scrambled Eggs, Fresh Spinach Fennel & Goat’s Cheese

18

SIDES
Half Portion of Avocado, Olive Oil & Sea Salt
Crispy Streaky Hampshire Bacon
Pickled Cherry Tomatoes
Free Range Pork & Leek Sausage
Classic Baked Beans
Mixed Seasonal Mushrooms
Caramelized Banana

4

5

4

5

4

4

4

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients, and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.