

A GOOD & PROPER PLACE
GEORGE'S
GREAT BRITISH KITCHEN

OUR MAIN
MENU

A FIXATION WITH GREAT FOOD IS
QUINTESSENTIALLY BRITISH!

**JUST LIKE THE RED POST BOX, LONDON BUSES, A LOVELY CUPPA,
DECK CHAIRS, MONTY PYTHON, RAIN, OUR QUEEN, GOD BLESS HER!**

Here at George's Great British Kitchen we celebrate this wonderful heritage whilst embracing the diversity of our modern society by lovingly adding a slight contemporary twist to each of our dishes along with a dollop of fun and splash of quintessentially British eccentricity!

We take our ingredients seriously by making sure that we know as much as possible about the source of our food and the journey that it's taken to get to your table.

Our 100% sustainable cod is sourced from the clear waters of the Norwegian and Icelandic sea.

Our haddock is also 100% sustainable and is delivered fresh from Peterhead here in good old Blighty!

Our bacon and sausage come from Sykes House Farm in North Yorkshire, who are famous throughout the UK as 'the chef's butcher'.

Everything is done to make sure that each and every person who walks through our doors has a jolly good time, whether there's something to celebrate with the family, a much-needed catch up with chums, a place to relax after a spot of shopping or before a trip to the cinema or theatre!

IT'D BE LOVELY FOR YOU TO JOIN OUR FAMILY ON:

-  **GEORGE'S GREAT BRITISH KITCHEN NOTTINGHAM**
-  **@GEORGESGBK**
-  **@GEORGES_GBK**
-  **GEORGE'S GREAT BRITISH KITCHEN NOTTINGHAM**

SMALL PLATES & STARTERS

WHEN IT COMES TO OUR RANGE OF STARTERS 'SMALL IS DEFINITELY BEAUTIFUL!'

Pick any of these tasty treats as an appetiser before diving into a main, or choose a selection of small plates and sides! We recommend ordering 2 to 3 plates per person.

Why not order a selection and share with your friends and family?

NEED ALLERGEN INFORMATION? JUST ASK YOUR SERVER!

MUSHY PEA FRITTERS £4.95

Our homemade mushy pea fritters, covered in crunchy seaweed crumb and drizzled with creamy horseradish mayo. Garnished with micro ruby chard.

GEORGE'S POTTING SHED (VE) £5.95

A plant pot layered with sweet pepper pate and hummus topped with toasted pumpkin seed 'soil' served with baby rainbow carrots, baby corn, radish, spring onion, baby fennel, cucumber, celery and crisp tomato flat bread for dipping.

PROPER SCAMPI £6.95

Scottish langoustine tail in a light lemon pepper breadcrumb coating served with chunky tartare sauce, mixed baby leaves, pea puree and tomato salsa.

COD IN SMOKED PAPRIKA WITH RED WINE AND HONEY VINEGAR £6.25

Cod goujons in smoked paprika batter, served with red wine and honey vinegar, our spicy sauce, roast red pepper, edamame bean salad and micro ruby chard.

CUMBERLAND BANGER WITH MASH AND BACON £5.95

British Cumberland pork banger served with crispy bacon, on bubble and squeak mash with a sweet honey and mustard dressing.

CLASSIC GEORGE'S SQUID £6.25

A stack of tender squid rings dusted with Old Bay seasoning and drizzled with our spicy sauce. Served with a wedge of lemon and garnished with micro ruby chard.

CHICKEN GOUJONS £5.65

Chicken fillet coated in George's secret blend of Asian spices and breadcrumbs, served with lashings of sweet curry sauce and a wedge of lime.

QUINOA AND WILD MUSHROOM PARCEL (VE) £6.25

Fine layers of caramelised tofu filled with warm quinoa and wild mushrooms, served with gauchang chilli 'cream'.

GRILLED BLACK PUDDING WITH BUTTER BAKED FREE RANGE EGG (V) £6.50

Vegetarian Bury black pudding brushed with mustard and grilled on our charcoal grill. Served on a toasted roast onion and apple muffin and topped with a butter baked free range egg.

GOAT'S CHEESE FRITTERS £6.25

Goat's cheese coated in smoked paprika and fried, drizzled with honey and served with parsley and red onion salad.

CHARCOAL GRILLED HALLOUMI (V) £5.95

Halloumi slices grilled using our charcoal grill and served on a bed of butternut squash, spinach and chickpea curry.

COD PAKORAS £5.65

Cod goujons in smoked bhaji batter, served with a pot of coriander and mint dip, a wedge of lime and micro ruby chard.

STUCK ON WHAT COMBINATION TO ORDER? ASK YOUR SERVER ON WHAT WE THINK WORKS BEST TOGETHER!

SIDES

TENDERSTEM BROCCOLI AND FINE BEANS (V) £2.95

Gently steamed with butter.

GARDEN SALAD (V) £3.75

A salad of crisp baby gem and mixed young leaves, herb grilled tomato and our own pickled red cabbage drizzled with basil oil.

PROPER TWICE COOKED CHIPS £1.95

STILTON CHIPS £2.75

SWEET POTATO FRIES £2.75

STEAMED MUSHROOM QUINOA (VE) £2.75

STACK OF SPICY ONION RINGS £2.95

BUBBLE AND SQUEAK £2.95

CAMPFIRE COLESLAW (V) £1.95

MUSHY PEAS (VE) £1.60

HOMEMADE CURRY SAUCE (VE) £1.60

HOMEMADE ONION GRAVY (VE) £1.60

BREAD AND BUTTER (V) £1.40

We serve unlimited filtered still and sparkling water by Behi in return for £1 discretionary donation per table, for the charity WaterAid.

SPECIALITY PIES

GEORGE'S OWN COTTAGE PIE £11.50

Slow cooked beef with onions, carrots and swede. All served in a shortcrust pastry case topped with champ mash and bubbling Red Leicester. Served with our twice cooked chips, homemade onion gravy and George's own pickled red cabbage.

GEORGE'S 'FULL ENGLISH' PIE £10.95

Heinz baked beans, Cumberland sausage, crispy grilled bacon, mini potato croquettes topped with ketchup and a fried egg all served in a crisp shortcrust pastry case. Served with our twice cooked chips, herb grilled tomato and a pot of HP sauce.

SPICY ASIAN VEGETABLE AND COCONUT CURRY PIE (VE) £11.50

An array of seasonal vegetables, slow cooked with garlic, galangal, red chilli, lime leaf, fresh coriander and coconut milk. All served in a shortcrust pastry case, topped with steamed cauliflower rice and tender stem broccoli. Served with steamed wild rice and a pot of hoisin dip.

'WINNER WINNER' CHICKEN DINNER PIE £14.50

Grilled chicken filets, roast root vegetables, Cumberland sausage, pickled red cabbage, sage and onion stuffing and crispy bacon all served in flaky pastry case topped with a Yorkshire pudding. Served with our twice cooked chips, homemade onion gravy and recurrant jelly.

VE - VEGAN
V - VEGETARIAN

IN A BUN

VE - VEGAN
V - VEGETARIAN

ALL SERVED WITH TWICE COOKED CHIPS! WE ARE ALWAYS HAPPY TO SWAP YOUR CHIPS FOR A SIDE OF YOUR CHOICE. ONLY £1.50 EXTRA.

FANCY IT NAKED?
OUR BURGERS CAN BE SERVED WITHOUT A BUN!

PROPER DIRTY DOUBLE BURGER £12.95

Two 3oz burger patties made using the finest chuck, brisket and rib, grilled using our charcoal grill and topped with Red Leicester cheese. Served in a brioche bun with baby gem lettuce, a slice of tomato, lashings of George's dirty mayo and tomato ketchup on the side... a PROPER burger!

CHICKEN FILLET BURGER £11.75

Tender chicken fillet coated in breadcrumbs, topped with Red Leicester and served in a lightly toasted brioche bun with baby gem lettuce, tomato, campfire slaw and lashings of spicy mayo.

WANT IT DIRTIER?

FRIED EGG • RED LEICESTER
CREAMY STILTON • STREAKY BACON
GRILLED HALLOUMI

ADD ON FOR £1.75 EXTRA

OUR NOW FAMOUS COD DOG £9.95

Crispy battered giant cod finger in a polenta topped brioche roll with a layer of mushy peas and a topping of chunky tartare sauce.

ORIENTAL HOISIN WRAPS (VE) £11.95

Grilled mock duck and bean sprouts with cos lettuce wraps, salted cashews, shredded leek and cucumber served with a pot of our own hoisin dip. Does not include chips.

CHICKPEA, SPINACH AND GOAT'S CHEESE BURGER £11.75

Spiced chickpea and spinach burger topped with goat's cheese and roast peppers, served in a toasted bun with crisp baby gem lettuce, a slice of tomato and lashings of spicy mayo.

CLASSICS

THE DISH IT ALL BEGAN WITH... TRADITIONAL WILD OCEAN COD £13.75

100% sustainable tender fillet of cod, sourced from the clear waters of the Norwegian and Icelandic seas. Served with twice cooked chips, mushy peas and chunky tartare sauce.

TRADITIONAL FINEST SCOTTISH HADDOCK £15.45

The finest 100% sustainable fillet of Scottish haddock, delivered fresh from Peterhead. Served with twice cooked chips, mushy peas and chunky tartare sauce.

WILD OCEAN COD IN SMOKED PAPRIKA BATTER £14.25

A tender fillet of cod in smoked paprika batter, drizzled with red wine and honey vinegar and spicy mayo. Served with twice cooked chips.

WILD OCEAN COD IN ONION BHAJI BATTER £13.85

A tender fillet of cod in onion bhaji batter, drizzled with coronation mayo. Served with Kashmiri pilau rice and homemade curry sauce.

PROPER SCAMPI £12.95

Scottish langoustine tail in a light lemon pepper breadcrumb coating, served with our twice cooked chips, chunky tartare sauce, mint and pea puree and tomato salsa.

CHICKEN IN A BASKET £13.95

Tender chicken filets in a light lemon pepper breadcrumb coating, served with sugar grilled smoked bacon, sweet corn pancakes, campfire coleslaw, twice cooked chips and spicy mayo dip.

QUINOA AND VEGETABLE BOWL WITH SWEET POTATO FALAFEL (VE) £12.95

Steamed red and white quinoa with roast mushrooms. Served with heritage carrots, edamame beans, grilled baby corn and spring onion, cashew nuts, cucumber, roast shallot and sweet potato falafel with a warming pot of spicy coconut milk 'tea'.

CHICKEN WAFFLES £13.95

Tender chicken filets in a light lemon pepper breadcrumb coating, served with grilled smoked bacon, grilled waffles smothered in campfire coleslaw, maple-bacon dressing and a spicy mayo dip.

WE ARE ALWAYS HAPPY TO SWAP YOUR CHIPS FOR A SIDE OF YOUR CHOICE. ONLY £1.50 EXTRA

OUR FISH MAY CONTAIN BONES!

FROM THE CHARCOAL GRILL

FISH

All our fish dishes are served with twice cooked chips. We are always happy to swap your chips for a side of your choice for only £1.50.

STEP 1: CHOOSE YOUR FISH

WILD OCEAN COD £14.45

100% sustainable tender fillet of cod, sourced from the clear waters of the Norwegian and Icelandic seas.

SEA BASS £15.25

Specially selected fresh sea bass, finished on our charcoal grill.

SCOTTISH HADDOCK £15.25

The finest 100% sustainable fillet of Scottish haddock, delivered fresh from Peterhead.

FRESH SALMON £15.95

The finest 100% sustainable Scottish sea reared salmon.

STEP 2: CHOOSE YOUR BASE OPTION

BASE OPTION 1

Bubble and squeak mash served with tomato and tarragon butter sauce.

BASE OPTION 2

A salad of crisp baby gem lettuce, mixed baby leaves, herb grilled tomato and our own pickled red cabbage, dressed with basil oil.

BASE OPTION 3

Butternut squash, chickpea and spinach curry with smooth mango chutney, spiced black sesame, baby red chard and a wedge of lime.

MEAT

We'll do our best to cook your steak to your liking, but due to the 400°C temperatures our grill cooks at, we'll tend to cook our steaks to be either rare, medium or well done! There's not much in-between folks!

CHICKEN WITH CHESTNUT MUSHROOMS, WHITE TRUFFLE AND TARRAGON £14.25

Raised in North Yorkshire, a butterflied chicken breast, marinated in lemon and tarragon, charcoal grilled and served on champ mash with steamed broccoli, fine beans and a light mushroom, white truffle and tarragon butter sauce.

SIRLOIN £22.95

28 day aged British 8oz sirloin, served with lamb's leaf, herb grilled tomato, chilli and coriander battered onion rings and twice cooked chips.

FANCY A SURF WITH YOUR TURF? £3.50

Add five lemon pepper coated Scottish scampi to any meat option.

GEORGE'S HOME SMOKED BANGER & MASH £10.95

Charcoal grilled sausage served with champ mash, pickled red cabbage, sweet caramelised onions and homemade onion gravy.

TANDOORI LAMB CUTLETS £23.95

Yorkshire Lamb (served pink) cutlets marinated in coriander, mint, garlic, chilli and yoghurt. Served with crispy potato cake, coriander and mint salad, raita, smooth mango chutney and grilled lime.

T-BONE £27.95

28-day aged 14oz T-bone steak, served with lamb's leaf, herb grilled tomato, onion rings and twice cooked chips.

STEAK SAUCES
CREAMY BLACK PEPPERCORN £1.95
TARRAGON BUTTER SAUCE £1.95

PUDDINGS & SWEETS

ICE CREAM

£4.95

Welcome to the quirky ice cream world of George's where the best of nature, authentic taste and traditional craftsmanship come together, creating seductive ice creams of gourmet quality. Immerse yourself and find your own ice cream bliss.

Choose from:

- Vanilla
- Strawberry Shortcake
- Chocolate Chunk
- Milky Bar
- Daily Special
- Sorbet

HORN OF PLENTY (V)

£6.50

Caramelised puff pastry horn filled with autumn fruit compote and whipped cream. Served with raspberry sauce, fresh strawberries, caramelised banana, passion fruit and pine apple and a good dollop of passion fruit sorbet.

DOUGHNUTS

£4.95

Homemade doughnuts, served with chocolate and raspberry dipping sauces and candyfloss on the side.

WARM SALTED

CARAMEL PROFITEROLES (V)

£5.95

Profiteroles filled with vanilla ice cream served on warm salted caramel sauce and drizzled with chocolate sauce.

WARM CADBURY'S FUDGE FINGER ROLLS

£5.95

Two Cadbury's fudge bars coated in breadcrumbs, deep fried until crisp on the outside and melting in the middle, served with vanilla ice cream, salted caramel and chocolate sauces.

STEAMED STICKY

GINGER PUDDING (V)

£5.95

Our own hot steamed sticky ginger sponge pudding, served with a jug of vanilla custard and vanilla ice cream.

CARAMELISED YORKSHIRE PUDDING WITH AUTUMN BERRIES (V)

£5.95

Warm Yorkshire pudding filled with vanilla ice cream served with a warm spiced compote of blackcurrants, blackberries and raspberries.

APPLE & CARAMAC HIGGLEDY

PIGGLEDY CRUMBLE PIE (V)

£5.95

British bramley apple and caramac pie with a higgledy - piggedly crumble top, salted caramel sauce and a good dollop of vanilla ice cream.

CHOCOLATE AND ORANGE TART (VE)

£5.95

A rich chocolate and orange truffle in shortcrust pastry, served with a good dollop of vegan chocolate ice cream and chocolate sauce.

OUR FAMOUS DESSERT SHARER

£8.95

Your choice of ice cream flavour, topped with Chantilly cream and a unique topping. Served with doughnuts, chocolate and raspberry dipping sauces and candyfloss on the side.

GEORGE'S WARM

CHERRY BAKEWELL (V)

£5.95

A true British classic. cherry jam topped with almond frangipane in a pastry case, served warm with a dollop of vanilla ice cream and custard.

NEED ALLERGEN INFORMATION? JUST ASK YOUR SERVER!



A TAD ABOUT US

Where do we start? The whole story really began with just two young chaps, Andrew (myself) and my closest friend, Nick. We have been best friends for nearly 35 years and together we are absolutely obsessed with good, honest food! My father, George, first introduced me to traditional fish and chips we all know and love over 40 years ago.

After opening his first chip shop in the 60's, his love and passion for fish and chips really inspired me and Nick. After years of preparing CLASSIC fish and chips, we decided to go on an adventure and share our love for food with the nation. Taking inspiration from around the world, combining new flavours for you all to explore!

LET'S REKINDLE OUR LOVE FOR STAPLE BRITISH FAVOURITES
BUT ALWAYS SOME WITH A UNIQUE TWIST!

WHAT DO WE STAND FOR?
REINVENTING CLASSICS!

MEALS THAT WE
WOULD BE HAPPY SERVING
TO OUR OWN FAMILY.
ENJOY!

GOOD HONEST
FOOD.

FRESHLY COOKED
POTATOES GROWN BY OUR VERY
GOOD FRIENDS THE WARNER
FAMILY FROM SHROPSHIRE.

EACH DISH SHOULD ALWAYS HAVE
OUR OWN UNIQUE TWIST.