





# A GREAT BRITISH MENU

Version 7.18

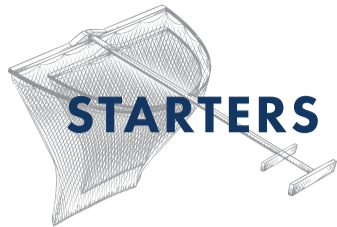
**WE'VE BEEN WORKING HARD OVER THE PAST FEW  
MONTHS CREATING SOME GREAT NEW DISHES! ENJOY!**

*Andrew & Nick*

It'd be lovely for you to join our family on:

-  George's Great British Kitchen Leeds
-  @GeorgesGBK
-  @georges\_gbkleeds
-  George's Great British Kitchen Leeds

Need allergen information? Just ask your server!



## STARTERS

### GEORGE'S 'DECONSTRUCTED SCOTCH EGG'

Handmade pork sausage meat with leek and ginger, coated in breadcrumbs topped with a butter baked runny egg and a drizzle of HP sauce. £5.95

### COD PAKORAS

Bite sized pieces of cod in onion bhaji batter, served with a pot of coriander and mint dip, a wedge of lime and micro chard. £5.65

### MUSHY PEA FRITTERS

Our homemade mushy pea fritters covered in crunchy seaweed crumb and drizzled with creamy horseradish mayo. Garnished with micro chard. £4.85

### CHICKEN GOUJONS

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. £5.65

### CHARCOAL GRILLED HALLOUMI

Halloumi slices grilled using our charcoal grill and served on a bed of sweet potato, spinach and chickpea curry. (V) £5.65

### MINI BANGERS WITH MASH & BACON

Mini British pork bangers under a crispy bacon duvet with bubble and squeak mash and a sweet honey and mustard dressing. £5.80

### CLASSIC GEORGE'S SQUID

A stack of tender squid rings dusted with Old Bay seasoning and drizzled with our spicy sauce. Served with a wedge of lemon. £5.85

## VEGAN

### GEORGE'S POTTING SHED

A plant pot layered with sweet pepper pate and hummus topped with toasted pumpernickel 'soil' served with baby rainbow carrots, radish, spring onion, baby fennel, cucumber, celery and crisp tomato flat bread for dipping. (VE) £5.95

### TOFU PARCELS

Fine layers of caramelised tofu filled with warm quinoa and wild mushrooms served with gauchang chilli 'cream' and wild mushroom fritter. (VE) £6.25

VE - VEGAN  
V - VEGETARIAN



## GOOD OLD CLASSICS

### THE DISH IT ALL BEGAN WITH...

#### TRADITIONAL WILD OCEAN COD

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. £13.25

#### TRADITIONAL FINEST SCOTTISH HADDOCK

The finest 100% sustainable fillet of Scottish haddock, delivered fresh from Peterhead. Served with twice cooked chips, mushy peas and chunky tartare sauce. £14.95

#### WILD OCEAN COD IN SMOKED PAPRIKA BATTER

A tender fillet of cod in smoked paprika batter, drizzled with red wine and honey vinegar and spicy mayo. Served with twice cooked chips. £13.75

#### WILD OCEAN COD IN ONION BHAJI BATTER

A tender fillet of cod in onion bhaji batter, drizzled with coronation mayo. Served with Kashmiri pilau rice and homemade curry sauce. £13.85

### OUR FISH MAY CONTAIN BONES!

#### PROPER SCAMPI

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. £12.95

#### CHICKEN IN A BASKET

Tender chicken fillets in a light lemon pepper breadcrumb coating, served with sugar grilled smoked bacon, sweetcorn pancakes, campfire coleslaw, twice cooked chips and spicy mayo dip. £13.25

#### CHICKEN AND WAFFLES

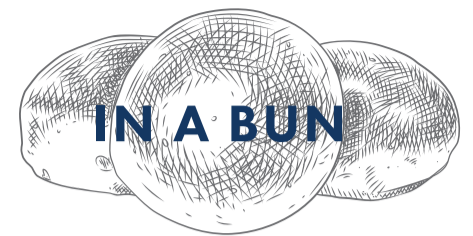
Tender chicken fillets in a light lemon pepper breadcrumb coating, served with grilled smoked bacon, grilled waffles smothered in campfire coleslaw, twice cooked chips, maple-bacon dressing and a spicy mayo dip. £13.95

## VEGAN

### SPICED SWEET POTATO DUMPLINGS

Served on bhaji battered crispy courgette noodles, grilled courgettes, coconut yoghurt raita and smooth mango chutney. (VE) £9.95

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



## IN A BUN

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

#### PROPER DIRTY DOUBLE BURGER

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, lashing of George's dirty mayonnaise and tomato ketchup on the side... a PROPER burger! £12.45

#### CHICKEN FILLET BURGER

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. £11.75

FANCY IT NAKED? TELL US IF YOU'D LIKE ANY OF OUR BURGERS TO BE SERVED WITHOUT A BUN!

WANT IT DIRTIER? ADD ON FOR £1.75 EXTRA:

#### FRIED EGG

#### EXTRA RED LEICESTER

#### CREAMY STILTON

#### STREAKY BACON

#### GRILLED HALLOUMI

#### OUR NOW FAMOUS COD DOG

Crispy battered giant cod finger in a polenta topped brioche roll with a layer of mushy peas and a topping of chunky tartare sauce. £9.95

#### ULTIMATE BBQ COD SUB

A tender fillet of cod coated in BBQ rub and dipped in a smoked paprika batter. Served in a polenta topped brioche roll with baby gem lettuce, campfire coleslaw, slices of tomato and a pot of spicy smoked chilli dressing. £11.50

#### CHICKPEA AND GOAT'S CHEESE BURGER

Spiced chickpea and fresh roast sweet pepper burger topped with goat's cheese, served in a toasted bun with crisp baby gem lettuce, a slice of tomato and lashings of spicy mayo. £11.50

## VEGAN

### ORIENTAL HOISIN WRAPS

Grilled mock duck and bean sprouts with cos lettuce, salted cashews, shredded leek and cucumber served with a pot of our own hoisin dip. (VE) £11.95

Does not include chips.

# FROM THE CHARCOAL GRILL



## SPECIALITY PIES

### GEORGE'S OWN COTTAGE PIE

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. £10.95

### GEORGE'S 'FULL ENGLISH' PIE

*Our very own creation. I love it. - Andrew*  
Heinz baked beans, mini bangers, crispy grilled bacon, mini potato croquettes and topped with ketchup and a fried egg all served in a crisp short pastry case. Served with our twice cooked chips, herb grilled tomato and a pot of HP sauce. £10.95

### VEGAN

#### SPICY ASIAN VEGETABLE AND COCONUT CURRY PIE

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. (VE) £11.50

VE - VEGAN  
V - VEGETARIAN



## 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. ONLY £1.50 EXTRA.**

### STEP 1: CHOOSE YOUR FISH

#### SEA BASS

Specially selected fresh sea bass, finish on our charcoal grill. £14.75

#### FRESH SALMON

The finest 100% sustainable Scottish sea reared salmon. £15.95

#### SCOTTISH HADDOCK

The finest 100% sustainable fillet of Scottish Haddock, delivered fresh from Peterhead. £14.75

#### WILD OCEAN COD

100% sustainable tender fillet of cod, sourced from the clear waters of the Norwegian and Icelandic seas. £13.75

### 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

Sweet potato, 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!**

### GEORGE'S HOME SMOKED BANGER & MASH

Charcoal grilled sausage served with champ mash, pickled red cabbage, sweet caramelised onions and homemade onion gravy. £9.95

### CHARCOAL GRILLED BUTTERFLY CHICKEN

Butterflied chicken breast, marinated in thyme and lemon, gently grilled and served on champ mash, caramelised cos lettuce, grilled tomatoes and green beans. With grain mustard, thyme and honey dressing. £13.95

### GRILLED DUCK BREAST

Served with jewelled cous cous, caramelised orange, steamed tenderstem broccoli and smooth mango sauce. £16.50

### RUMP STEAK

28 day aged British 8oz rump, served with lamb's leaf, herb grilled tomato and twice cooked chips. £15.95

### T-BONE

28-day aged 14oz T-bone steak, served with lamb's leaf, herb grilled tomato, onion rings and twice cooked chips. £24.50

### FANCY A SURF WITH YOUR TURF?

Add five lemon pepper coated Scottish scampi to any meat option. £3.50

### STEAK SAUCES

CREAMY BLACK PEPPERCORN £1.95

TARRAGON BUTTER SAUCE £1.95

## SIDES

### REGULAR SIDES

PROPER TWICE COOKED CHIPS £1.95

STILTON CHIPS £2.75

SWEET POTATO FRIES £2.75

KASHMIRI PILAU RICE £1.75

STACK OF CRISPY ONION RINGS £2.95

BUBBLE & SQUEAK £2.95

CAMPFIRE COLESLAW £1.95

### LIGHTER SIDES

#### GARDEN SALAD

A salad of crisp baby gem and mixed young leaves, herb grilled tomato and our own pickled red cabbage drizzled with basil oil. (V) £3.75

#### TENDERSTEM BROCCOLI AND FINE BEANS

Gently steamed with butter. (V) £2.95

### CHIP SHOP SIDES

MUSHY PEAS £1.60

HOMEMADE CURRY SAUCE £1.60

HOMEMADE ONION GRAVY £1.60

BREAD & BUTTER £1.45



## PUDDINGS & SWEETS

### ICE CREAM:

#### MILKY BAR KID, STRAWBERRY SHORTCAKE, DAILY SPECIAL, CHOCOLATE, VANILLA

We've gone nostalgic and come up with a range of various flavours! All served with Chantilly cream and a unique topping... enjoy! (V) £4.95

### DOUGHNUTS

Fresh homemade doughnuts with a chocolate dipping sauce, raspberry dipping sauce and candyfloss on the side. £4.95

### APPLE & CARAMAC

#### HIGGLEDY - PIGGLEDY CRUMBLE PIE

British bramley apple and caramac pie with a higgledy - piggedly crumble top, salted caramel sauce and a good dollop of vanilla ice cream. (V) £5.95

#### GEORGE'S WARM CHERRY BAKEWELL

A true British classic, cherry jam topped with almond frangipane in a pastry case, served warm with custard and a dollop of vanilla ice cream. (V) £5.75

#### STEAMED STICKY GINGER PUDDING

Our own hot steamed sticky ginger sponge pudding, served with a jug of vanilla custard and vanilla ice cream. (V) £5.75

#### CHAR GRILLED TOFFEE BANANA 'SPLIT'

Whole banana, halved and baked until caramelised through our charcoal grill served with caramel sauce, vanilla ice cream and whipped cream. (V) £5.95

#### WARM CADBURY'S FUDGE FINGER ROLLS

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. £5.95

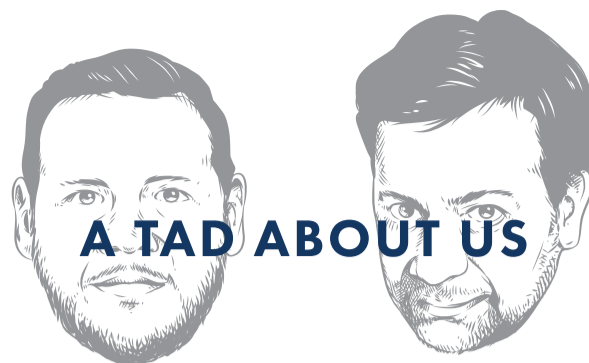
#### OUR FAMOUS DESSERT SHARER

Ice cream with Chantilly cream and a unique topping, served with doughnuts, chocolate dipping sauce, raspberry dipping sauce and candyfloss on the side. £8.95

### VEGAN

#### CHOCOLATE & ORANGE TART

A rich chocolate and orange truffle in buttery pastry, served with a good dollop of vegan chocolate ice cream and chocolate sauce. (VE) £5.95



## 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 became best friends nearly 35 years ago 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 with a twist!

## WHAT DO WE STAND FOR?

### REINVENTING CLASSICS!

### BRITISH CUISINE

RESPECTFULLY FUSING GLOBAL FLAVOURS

NEVER DO WE ALLOW STABILISERS, ADDITIVES OR ANY OTHER NASTIES IN ANY OF OUR FOOD.

### FRESHLY COOKED

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

EACH DISH SHOULD ALWAYS HAVE OUR OWN UNIQUE TWIST.

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

**GOOD HONEST FOOD.**