

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 NEWCASTLE**
-  **@GEORGESGBK**
-  **@GEORGES\_GBKNEWCASTLE**
-  **GEORGE'S GREAT BRITISH KITCHEN NEWCASTLE**

## SMALL PLATES & STARTERS

### GEORGE'S 'DECONSTRUCTED SCOTCH EGG' £5.95

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

### 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.

### 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 pumpernickel 'soil' served with baby rainbow carrots, baby corn, radish, spring onion, baby fennel, cucumber, celery and crisp tomato flat bread for dipping. (VE)

## 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!

### 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.

### CHARCOAL GRILLED HALLOUMI (V) £5.95

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

### 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' and wild mushroom fritter. (VE)

### PROPER SCAMPI £6.95

Whole tail scampi in a light breadcrumb coating, served with chunky tartare sauce, mixed baby leaves, pea puree and tomato salsa.

### 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.

### 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

### ROAST POTATOES £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 (VE) £1.40

## 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.

### GEORDIE SAVELOY PIE £10.95

Slices of saveloy sausage layered in a crisp pastry case with George's traditional mushy peas, pork-sage and onion stuffing and our own onion gravy topped with a caramelised onion crumble. Served with twice cooked chips and a side of homemade onion gravy.

### 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. (VE)

### 'WINNER WINNER' CHICKEN DINNER PIE £13.95

Grilled chicken fillets, 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 redcurrant jelly.

VE - VEGAN  
V - VEGETARIAN

## 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.

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

VE - VEGAN  
V - VEGETARIAN

### 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 FINGER £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. (VE)  
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.

### PROPER SCAMPI £10.95

Whole tail scampi in a light breadcrumb coating, served with our twice cooked chips, chunky tartare sauce, mint and pea puree and tomato salsa.

### 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.

### 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.

### CHICKEN IN A BASKET £13.95

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.

### CHICKEN WAFFLES £13.95

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.

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

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

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

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!

#### CHARCOAL GRILLED BUTTERFLIED CHICKEN £14.25

Butterflied chicken breast marinated in lemon and thyme, gently grilled and served on champ mash with steamed broccoli, served with a mushroom, white truffle and tarragon 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.

#### 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.

#### 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.

#### FANCY A SURF WITH YOUR TURF? £3.50

Add five breaded Scottish scampi to any meat option.

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

## 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, mango, passion fruit and pineapple and a good dollop of passion fruit sorbet. (V)

## 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. (V)

## WARM CADBURY'S FUDGE

### FINGER ROLLS (V)

£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. (V)

## 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. (V)

## 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. (V)

## 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. (VE)

## 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. (V)

## 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

£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!



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 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.**