

THE GEORGE CHARLES

LUNCH MENU SERVED FROM 12PM

SNACKS

- EDAMAME** Salted or Spicy (ve) 5
MARINATED OLIVES (ve) 3.5
HONEY MUSTARD CHIPOLATAS 5.5
KAISO SALAD Seaweed, Goma Sauce 5
KIMCHI Korean Pickled Cabbage 5
BOWL OF CHIPS 3.75
SALT & PEPPER CHIPS
Spicy Mayo, Sping Onions, Fresh Chillies (ve) 4.5

MAINS & SANDWICHES

CHICKEN CLUB

Streaky Bacon, Avocado, Tomato, Baby Gem,
Served with Chips or Salad 10.5

IMAM BAYILDI WRAP

Middle Eastern Spiced Aubergine
Hummus (ve)
Served with Chips or Salad 8.5
Add Halloumi 1.50

FISH FINGER SANDWICH

Homemade Fish Fingers, Tartare Sauce, Baby Gem
Served with Chips or Salad 9

PLUCKY BIRD BURGER

Katsu Chicken Thigh, Streaky Bacon, Swiss
Cheese, Spicy Slaw, BBQ Sauce, Topped with
Unagi Bang Bang Wings, Chips 13

FISH & CHIPS

Mushy Peas, Tartare Sauce (gf*) 13

GEORGE'S BEEF BURGER

8oz Beef Patty, Streaky Bacon, Swiss Cheese,
Gherkins, House Sauce, Onion Ring, Chips 14

BAD BOY VEGAN BURGER

Vegan Patty, Pulled Jack Fruit, Vegan Coleslaw,
Vegan Cheese, Vegan Burger Sauce, Baby Gem,
Chips, Onion Rings 13

THE 'O DOG'

Named after our youngest chef, Owen. Foot-long
Grandad's Sausage, Homemade Ketchup,
Mustard, Onion Jam, Crispy Onions, Blacksticks
Blue Cheese, Chips 12

SMALL PLATES

CRISPY FRIED SQUID

Sweet Chilli Sauce, Chilli, Togarashi 8

BANG BANG WINGS

Sweet & Spicy Sauce, Sesame Seeds 6/12

DIPS & FLAT BREADS

For two to share. Houmus, Smashed Avocado,
Imam Bayildi, Crudités (ve) 9.5

KARAAGE CHICKEN

Sweet Chilli Mayo 8

CHICKEN SPRING ROLLS

Sweet Chilli Sauce 8

CRISPY PRAWNS

Sweet Chilli Mayo 9

BREADED PUMPKIN

Tonkatsu Sauce 7

UNAGI TACOS

Two Japanese-style Tacos, Mango & Avocado
Salsa, filled with Salmon or Spicy Tuna 9

GYOZA

Deep fried dumplings, traditional Gyoza sauce
Chicken 8 Duck 8 Veg 7

UNAGI SHARING PLATTER

Bang Bang Chicken Wings, Crispy Fried Squid,
Kimchi, Karaage Chicken 15

UNAGI CLASSICS

KATSU

Traditional Japanese java curry sauce,
steamed rice, red pickled ginger, salad

Breaded Chicken 13 Tofu (v) 12
Breaded Prawn 14 Breaded Pumpkin (v) 12

TERIYAKI

Sweet and sticky Teriyaki sauce,
steamed rice, spring onions, sesame
seeds, salad

Chicken Thigh 13 Salmon 14
Beef 15

YAKISOBA

Sweet and savoury stir-fried noodles,
peppers, red onion, carrots, Chinese
leaves, spring onion, red pickled
ginger, sesame seeds

Chicken 13 Prawn 14
Tofu & Vegetables (v) 12

CHILLI UDON

Spicy stir-fried noodles, peppers, red
onion, carrot, Chinese leaves, spring
onion, red chillies

Chicken 13 Prawn 14
Tofu & Vegetables (v) 12

Food allergies and intolerances: Please speak to a member of staff about the ingredients in our dishes before placing your order. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please ask staff for further information. Gluten free bread available for an additional 30p. V=vegetarian, ve=vegan, ve*=vegan alternative available, gf=gluten free, gf*=has been cooked in our deep fat fryer which is also used to fry non gf foods. An optional 10% service charge will be added to all tables.

THE GEORGE CHARLES

SUSHI MENU
SERVED FROM 12PM

CHEF'S PLATTERS

8 PIECE MIXED NIGIRI

Chef's selection of the day 15

OMAKASE

Chef's platter of the day, includes Nigiri,
Sashimi, Hosomaki and Uramaki

Thirty pieces 48

Forty pieces 60

Please allow up to 45 mins to prepare at busy times

HOSOMAKI (8 PIECES)

Cucumber 5

Avocado 6

Salmon 7

Tuna 7.5

SASHIMI (4 PIECES)

Salmon 9

Tuna 9

Yellowtail 10

Seabass 10

NIGIRI (3 PIECES)

Salmon 6

Tuna 6

Eel 7

Seabass 6

Prawn 6

Yellowtail 8

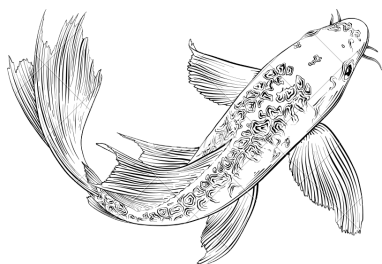
POKE BOWLS

Traditional Hawaiian Rice Bowl with
Avocado, Mango, Cucumber, Fried
Carrot, Lotus Root, Kaiso, Yuzu Wasabi
Dressing

Unagi Threesome (Salmon, Yellowtail, Tuna) 17.5

Poke Classic (Salmon or Tuna) 14

Tofu (ve) 11.5



URAMAKI (10 PIECES)

CALIFORNIA

Crab Meat, Avocado, Mayonnaise,
Sesame Seeds 14

VEGGIE CRUNCH

Cucumber, Mango, Kampyo, Avocado,
Kaiso, Takuan, Sesame (v) 11

SALMON

Salmon, Avocado, Japanese
Mayonnaise, Orange Tobiko 12

KATSU ROLL

Breaded Chicken, Cucumber, Teriyaki,
Japanese Mayonnaise, Togarashi 12

RAINBOW

Avocado, Cucumber, Kampyo,
Tuna, Salmon, Kaiso 13.5

SPIDER

Tempura Soft Shell Crab, Cucumber,
Avocado, Truffle Mayonnaise, Orange
Tobiko 15

SPICY TUNA

Tuna, Siracha, Spring Onion, Spicy
Mayonnaise, Togarashi 12

MUSHU SPECIAL

Breaded Prawn, Avocado, Cucumber,
Seared Salmon, Black Tobiko, Teriyaki
Sauce 15.5

UNAGI SPECIAL

Breaded Prawn, Avocado, Cucumber,
Fresh Water Eel, Black Tobiko, Teriyaki
Sauce 16

PRAWN CRUNCH

Breaded Prawn, Seabass, Cucumber,
Mango, Mayonnaise, Siracha 14

TUNAGI SPECIAL

Spicy Tuna, Tuna, Breaded Prawn,
Cucumber, Japanese Mayonnaise,
Siracha 16

THE THREESOME

Salmon, Tuna, Yellowtail, Avocado,
Teriyaki, Sesame, Japanese
Mayonnaise 17.5

DESSERTS

CHOCOLATE FONDANT

Raspberry Coulis, Vanilla Ice Cream,
Toasted Hazlenuts 6
Add a glass of Frangelico 3

UNAGI AFFOGATO

Espresso, Stem Ginger Ice Cream,
Chocolate Mochi (Japanese Chocolate
Truffle) 5
*Add a glass of Suntory Toki Whisky (4),
Plum Sake (3) or Yuzu Sake (3)*

COCONUT PANNACOTTA

Fresh Passion Fruit, Passion Fruit
Sorbet (ve) 6
Add a glass of Aluna Coconut Rum 3