

THE GEORGE CHARLES

EVENING MENU
SERVED FROM 5PM

SNACKS

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

MAIN COURSES

LAMB LEG SKEWER

Marinated in Chilli, Lime & Galangal. Served with Sticky Rice or Salt & Pepper Chips, Kimchi Slaw, Mixed Salad 17.5

HALF ROAST CHICKEN

Marinated in Korean Spices. Served with Sticky Rice or Salt & Pepper Chips, Kimchi Slaw, Mixed Salad 16

8OZ RIB EYE STEAK

Marinated in Thai Red Curry Spices. Served with Sticky Rice or Salt & Pepper Chips, Kimchi Slaw, Mixed Salad 22

PLUCKY BIRD BURGER

Katsu Chicken Thigh, Streaky Bacon, Swiss Cheese, Spicy Slaw, BBQ Sauce, Topped with Unagi Bang Bang Wings, Chips 14.5

FISH & CHIPS

Mushy Peas, Tartare Sauce (gf*) 14

GEORGE'S BEEF BURGER

Two 6oz Beef Patties, Streaky Bacon, Swiss Cheese, Gherkins, House Sauce, Onion Ring, Chips 15

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 13

SMALL PLATES

CRISPY FRIED SQUID

Sweet Chilli Sauce, Chilli, Togarashi 9

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 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 (ve)

UNAGI SHARING PLATTER

Bang Bang Chicken Wings, Crispy Fried Squid, Kimchi, Karaage Chicken 18

UNAGI CLASSICS

KATSU

Traditional Japanese java curry sauce, steamed rice, red pickled ginger, salad
 Breaded Chicken 13 Tofu (ve) 12
 Breaded Prawn 14 Breaded Pumpkin (ve) 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 (ve) 12

CHILLI UDON

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

Chicken 13 Prawn 14
 Tofu & Vegetables (ve) 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.*

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**EVENING MENU
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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 52

Forty pieces 64

At busy times, please allow up to 30 mins to prepare

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

DESSERTS

TROPICAL ETON MESS

Coconut, Vanilla, Mango, Pineapple,
Passionfruit, with Vanilla Meringue and
Vanilla Ice Cream (ve, gf) 7.5

UNAGI AFFOGATO

Espresso, Stem Ginger Ice Cream,
Chocolate Mochi (Japanese Chocolate
Truffle) (gf) 5.5

Add a glass of Suntory Toki Whisky (4),
Plum Sake (3) or Yuzu Sake (3)

STRAWBERRIES, CREAM AND WHITE CHOCOLATE CHEESECAKE

Strawberry & Basil Salsa, Vanilla Ice
Cream 7.5

WARM CHOCOLATE BROWNIE

Chocolate Sauce, Vanilla Ice Cream (gf) 6

URAMAKI (10 PIECES)

VEGGIE CRUNCH

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

SALMON

Salmon, Avocado, Japanese
Mayonnaise, Orange Tobiko 12

KATSU

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 14.5

TUNAGI SPECIAL

Spicy Tuna, Tuna, Breaded Prawn,
Cucumber, Japanese Mayonnaise,
Sriracha 16.5

THE THREESOME

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

GREEN HAMACHI

Breaded Prawn, Yellowtail, Asparagus,
Avocado, Jalapeño Mayo, Fresh
Jalapeños 17.5

SALMON DELUXE

Salmon, Sriracha, Spring Onions,
Sesame Seeds, Orange Tobiko 16.5

CRISPY TOFU

Tofu, Cucumber, Red Peppers, Teriyaki
Sauce, Crispy Shallots (ve) 10.5

CALIFORNIA

Crab Meat, Avocado, Mayonnaise,
Sesame Seeds 14

CRISPY DUCK

Crispy Shredded Duck, Cucumber,
Spring Onion, Plum Sauce, Hoisin 14