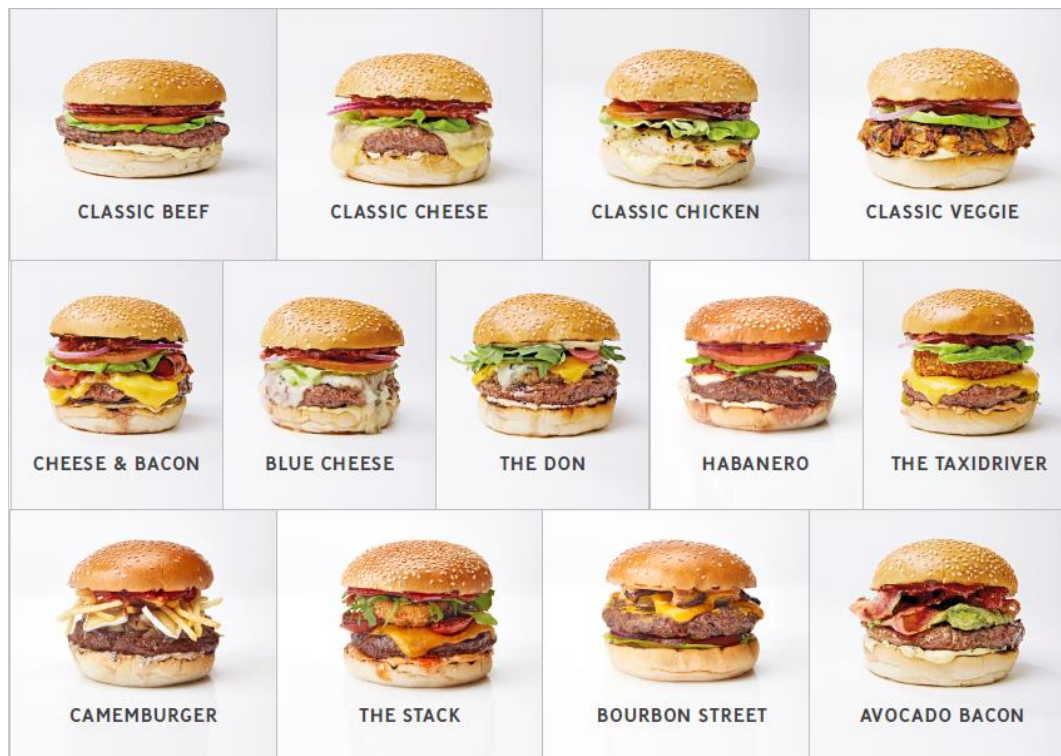


Gourmet Burger Kitchen Food Specification

See below for the food specification guidance on the dishes you may order for on this visit. Note that all food should comply with the following:

- Be served as per the pictures below
- Sides and sauces served separately, not on the same plate as the burger (unless ordering a no-bun burger)

Burgers





- Bun should be toasted and not burnt (no char lines on the top of lid)
- Cheese properly melted in all burgers
- Salad in burgers should look fresh and not be stone-cold
- Burgers should come with a flag in the top
- Beef cooked to your specification (this does not apply for locations in Scotland)

Fries



Sides and Pre Burger



- Fries/onion rings should be served hot
- Fries should be slightly salted (unless requested not to be)
- Corn should be hot, with char marks
- Panko chicken/chilli chicken/onion rings should be golden brown, not too dark