

# THE GEORGE INN SOUTHWARK – LUNCH MENU – 10 FEBRUARY 2026

## Starters

**PEA & MINT SOUP (V)** - A vibrant pea & mint soup, served with warm ciabatta and butter (Available as a vegan option)

**6 CHICKEN WINGS** - Succulent chicken wings tossed in your choice of sauce: Korean BBQ, peri-peri, East Coast IPA BBQ

**BATTERED HALLOUMI (V)** - Battered halloumi bites topped with a red chilli and spring onion garnish, dressed with peri-peri mayo

**SALT & PEPPER SQUID** - Salt & pepper seasoned crispy squid served with a Korean BBQ sauce

## Classics

**STEAK & ALE PIE** - Steak & Ale pie served with a charred Hispi cabbage wedge, Merlot beef dripping gravy and your choice of buttered mash or triple-cooked chips

**FISH & CHIPS** - Hand-battered Atlantic cod with crushed peas, chunky tartare sauce, triple-cooked chips and charred lemon

**CHICKEN KYIV** - Freshly breaded chicken fillets topped with a garlic & herb butter, served with house seasoned fries and dressed leaves

**VINTAGE CHEDDAR MAC & CHEESE (V)** - With 1833 Barber's Vintage Cheddar and fresh side salad

**PULLED MUSHROOM CHILLI (VE)** - Pulled smoky mushroom chilli served with parsley basmati rice, guacamole and pickled red onion

## Burgers

**VINTAGE CHEDDAR & BACON BURGER** - Glazed linseed bun, aged beef burger, Beechwood smoked bacon and a melting slice of 1833 Barber's Vintage Cheddar. Served with house seasoned fries and East Coast IPA BBQ relish

**BEYOND MEAT® BURGER (VE)** - Glazed linseed bun, Beyond Meat® burger, melting vegan slice and BBQ roasted red onions. Served with house seasoned fries and a peri-peri mayo dip

**KOREAN CHICKEN BURGER** - Glazed linseed bun, crispy chicken fillet, Korean BBQ sauce, spring onion and red chilli. Served with house seasoned fries and East Coast IPA BBQ relish

## Desserts

**CHOCOLATE CARAMEL TORTE (V)** - A luscious chocolate & salted caramel torte served with Jersey clotted cream ice cream

**PEAR FRANGIPANE WITH PISTACHIO (V) (N)** - Encased in a flaky pastry, served with fresh double cream. Available as a vegan option (VE) (N)

**BLACKBERRY & ELDERFLOWER ETON MESS (V)** - Freshly whipped double cream mixed with meringue shards, elderflower and a sharp blackberry curd, finished with lime zest

**STICKY TOFFEE PUDDING (V)** - Indulgent and rich classic served with Jersey clotted cream ice cream or custard