

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