

Pearson's Arms

BRITISH SMALL PLATES MENU *As a Snack, Starter or While you Wait....*

Home Baked Selection of Bread, & Butter 1.50
Please ask for today's freshly baked flavours

Chorizo Scotch Egg with Smoked Ketchup 4.50	Spiced Chickpea Dip, Toasted Flat Bread V 4
Salt and Pepper Squid, Soy Ponzu Sauce 7	Garlic, Ginger & Chilli King Prawns (5) 10
Cod & Ginger Fish Cake, Garlic Aioli 6	Deep Fried Brie, Spiced Cranberry Relish V 7
Deville Whitebait, Lemon Mayonnaise 4	Coconut & Coriander Spiced Chicken Wings 5
Oak Smoked Halibut, Oyster Mayonnaise 7	Crispy Butternut Squash & Sage Risotto Balls V 5
Crisp Aubergines In Beer Batter, Bois Boudrin V 4	
Whitstable PGI Native Oysters, Sherry Vinegar Shallots 3 each	

We recommend 3-4 snacks for 2 people to share if having as a starter

Starters....

Watercress & Spinach Soup, Smoked Berkshire Ham Hock, Garlic Cream 6

Crisp Coronation Chicken Croquette, Pickled Apricots, Curried Mayonnaise,
Coriander Cress 7.5

Roast Local Wood Pigeon, Black Pudding, Heritage Baby Beets, Toasted Hazelnut Crumb,
Rich Balsamic Jus 7.5

Pan Fried Scottish Scallops, Spiced Pulled Pork, Cauliflower Puree, Pickled Apple 12

Deep Fried Crispy Duck Egg, Wild Mushroom & Tarragon Fricassee,
Winter Truffle Dressing 7 **V**

Picked Cornish Crab Salad, Cod, Ginger & Coriander Fish Cakes, Brown Crab Mayonnaise,
Crisp Radish, Dill 9

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley
Garlic & Cream Sauce, Warm Garlic Bread Starter 8 Main 15

V Denotes, Vegetarian Dishes

♥ Denotes dishes that are low in cholesterol, salt & fats

*Because Pearson's only uses ingredients in their prime, the menu can change as often as the weather they're grown in.
Please be understanding if something is unavailable*

Please note our food does contain allergens, please ask for more details.
To the best of our knowledge, No Genetically Modified Ingredients have been used
A discretionary service charge of 10% will be added to the bill
All Prices are inclusive of 20% VAT

Main Courses

STEAKS

40 Day Dry Aged Welsh Black Beef Grilled on the 'Green Egg' Grill

8oz Rib Eye 24

8oz Sirloin 28

Served with Blue Cheese & Truffle Dauphinoise Or Beef Dripping Chips , Smoked Carrot Puree, Garlic & Thyme Infused King Oyster Mushroom, Bacon Jam, Red Wine Jus

CALVES LIVER

Pan Fried Milk Fed Calves Liver, Creamed Mash Potato, Sage Infused Buttered Savoy Cabbage, Onion Marmalade, Crisp Bacon, Red Wine Jus 16

SEA BREAM

Pan Fried Fillet of Sea Bream, Pearl Barley Pudding, Cep Soil, Black Garlic Puree, Charred Baby Fennel, Lemon Grass Oil 16

PLAICE

Roast Whole South Coast Plaice, Seared Scallop, Purple Sprouting Broccoli, Brown Shrimp & Parsley Butter 18

VENISON

Roast Loin of Stour Valley Venison, Spiced Venison Croquette, Beetroot Fondants, Garlic & Thyme Scented Girolles, Blackberry Jus ♥ 24

FISH & CHIPS

Whitstable Bay Beer Battered Cod, Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce 14

PORK

Confit Charing Pork Belly, Chorizo & Harricot Blanc Bean Ragout, Sage Red Wine Jus 17

KEDGEREE

Butter Poached Grigg's of Hythe Natural Smoked Haddock, Curried Risotto, Peas, Soft Boiled Hen's Egg, Coriander Oil 16

PEARSON'S BURGER

Grilled Beef Burger, Lettuce, Tomato, Onions, Toasted Homemade Brioche Bun, Chips, Homemade Coleslaw & Burger Sauce 14

With Grilled Bacon 1.5

With Blue Cheese 1.5

With Ashmore Cheddar 1.5

With Crushed Avacado 1.5

VEGETARIAN DISH OF THE WEEK

Local Cauliflower & Truffle Couscous, Poached Hen's Egg, Roasted Cauliflower, Shaved Truffle 12 V

Side Dishes £ 3.50 each

Garlic Creamed Spinach

Cauliflower Cheese with Smoked Winterdale Cheese

Selection of Our Vegetables £5

Roast Honey and Thyme Piccolo Parsnips

Thin Chips

Triple Cooked Chips

Lighty Spiced Braised Red Cabbage

Beef Dripping Roast Potatoes

Purple Sprouting Broccoli with Toasted Almonds

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To Finish.....

Chocolate & Hazelnut Mousse, Caramelized Hazelnut Ice Cream 8

Sticky Toffee Pudding, Glazed Banana's, Banana Ice Cream 7

Clementine Tart, Orange Gel, Milk Sorbet 7

Poached Rhubarb, Set Vanilla Custard, Stem Ginger Crumb 7

White Chocolate Cheesecake, Pomegranate Sorbet, Pomegranate, Honeycomb 8

A Selection of British Cheeses, Biscuits & Chutney 9

Roquefort, Isle of Mull, Scrumpy Sussex, Rosary Goats Cheese, Sussex Camembert

Choice of Coffee and Pearson's Chocolate Truffle 3.50

Dessert Wines

*Moscato, Maculan, **Italy*** 6

Sauternes, La Fleur D'or, 7

*Tokaji, Cuvée Sauska, **Hungary*** 10

Dessert Cocktails

All at £9

Boozy Hot Chocolate – *Choice of Milk, Dark or White Chocolate, Spirit of Choice, Cream Float*

Tiramisu - *White Chocolate & Coffee Liqueur Shaken with a butterscotch cream float*

Espresso Martini - *Coffee Shot, Kahlua & Vanilla Vodka Laced with White Crème de Cacao*

Earl Grey Martini - *Lemon Juice, Simple Syrup and Egg White Shaken with Earl Grey Infused Gin*

Naughty Monkey – *Amarula, White Cacao, Banana Liqueur, Milk & Dark Cacao*

Dessert Beer

Affligem Belgian Blonde, 6.8% abv 3.00 ½ pint

Meantime Chocolate Beer, 6.5% abv, *Greenwich* 4.50

Dessert Shots – 4 each

After Eight – *Crème de Menthe floated onto Baileys Chocolate Lux*

Nutella – *White Crème de Cacao, shaken with Frangelico Hazelnut Liqueur*

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CHILDREN'S MENU...

Available for children up to 12 years' old

Fish Goujons, Chips, Peas & Tartar Sauce 6

Macaroni Cheese with Kentish Cauliflower 5

Ham Egg & Chips 6

Sausage & Mash, Peas, Gravy 7

Mini Steak & Chips, Peas, Pearson's Ketchup 8

Grilled Chicken Strips, New Potatoes, Peas 7

Roast Chicken or Beef (Sundays) 7

Served with Roast potatoes, Vegetables & Yorkshire pudding

We have a wide range of Ice creams available made fresh daily 4

SMOOTHIES - Choose a Base, Yoghurt, Juice, Milk or Green Tea

All at 5

Sweet Sunrise

Raspberries, Orange, Banana & Mango

Tropical Treat

Banana, Strawberries & Mango

Berry Blast

Raspberries, Blueberries, Strawberries & Spinach

Banana Boost

Banana, Ground Almonds drop of Honey

Ask Staff for our options on Mocktails

Join us For.....

Sunday Brunch

Midday- 7pm

Express Lunch Menu Monday– Friday

12 midday – 2.30pm

2 Courses 13

3 Courses 15

Live Music

Sundays from 5pm

Tuesdays from 8pm

Thursday Night

Steak & Wine Night for 2 28

Follow us on Twitter

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Evening Market Menu Monday – Friday

6.30pm – 9.30pm

2 courses 18

3 courses 20

Tuesday Night

Fish & Chips 7

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