

# Pearson's Arms

## British Small Plates

*As a Snack, Starter or While You Wait....*

Home Baked Bread Selection, Butter 3  
(may contain nuts)

Whitstable PGI Rock Oysters, Pickled Shallots £3 each GF

Black Pudding Scotch Egg with Piccalilli 6

Marinated Queen Olives ① 3

Grilled Baby Back Pork Ribs, BBQ Sauce 7

Grilled King Prawns, Chilli, Ginger, Garlic 7

Salt & Pepper Squid, Soy Ponzu Sauce 8

Baked Camembert, Local Honey & Toasted Baguette V 10

Ploughman's, Toasted Sourdough 8

Minted Lamb Meatballs in Tomato Sauce GF 7

Mini Fish Cakes, Sauce Gribiche 4

Spiced Chickpea Dip, Toasted Flat Bread ①

Crisp Aubergines In Beer Batter, Bois Boudrin ① 5

Deville Whitebait, Lemon Mayonnaise 5

Mini Chorizo Sausages, Worcestershire Glaze 7

Pearson's Sausage Rolls 4

*We recommend 2 snacks per person if having as a starter  
Each dish will be served when ready*

## Starters....

### MUSSELS

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

### SOUP

Sweetcorn Soup, Crème Fraiche & Chorizo 7

### CURED MEATS

Cured Meat Selection, Duck Rillettes, Cornichons, Fresh Rocket, Toasted Sourdough 9

### PRAWN & CRAYFISH COCKTAIL

Pearson's Prawn & Crayfish Cocktail, Crisp Iceberg Lettuce, Roasted Peppers, Avocado, Mary Rose  
Sauce 9

### SCALLOPS

Hand Dived Scallops Baked in Their Shell, Pak Choi, Ginger Cream Sauce GF 12

### SALAD

Goats Cheese Parfait, Heritage Tomatoes, Basil, Shallot, Sherry Vinegar Dressing, Burnt Onion  
Powder, Local Honey V GF 7

### CRAB SPRING ROLL

Hand Picked Cornish Crab, Ginger & Chive Spring Rolls, Spiced Fresh Mango Chutney 9

♥ **V** Vegetarian Dishes      ① Vegan Dishes  
Denotes dishes that are low in cholesterol, salt & fats      **GF** Gluten Free

*Because Pearson's Arms 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  
A discretionary service charge of 10% will be added to your bill.*

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## To Follow ...

### SEAFOOD PLATTER

Smoked Salmon, Cornish Crab, Mussels, Clams, Oysters, Crevettes, ½ Lobster, Mary Rose Sauce, Pickled Shallots 42 or 68 for two people

### STEAK

Grilled 40 Day Aged Sirloin Steak, Grilled Mushroom, Roasted Onion, Red Wine & Shallot Butter & Beef Dripping Chips 26

### BEEF BRISKET

Slow Braised Beef Brisket, Creamed Potatoes, Smoked Carrot Purée, Buttered Spinach, Crisp Shallot Rings, Red Wine Jus 18

### FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Thick Chips, Crushed Peas, Tartare Sauce 16

### PEARSONS FISH PIE

With Creamed Potatoes & Melted Cheese, Buttered Tender Stem Broccoli 15

### DOVER SOLE

Pan Fried Whole Dover Sole, Buttered Kentish Greens, Capers & Lemon Brown Butter, New Potatoes 20

### HADDOCK

Poached Natural Smoked Haddock Fillet, Bubble & Squeak, Poached Egg, White Wine & Chive Butter Sauce 17

### LOBSTER

Grilled Local Lobster, Mixed Salad & Chips with Garlic or Chilli Butter Half 22 Whole 38

### BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Crisp Iceberg Lettuce, Beef Tomato, Gherkins, Coleslaw, French Fries & Burger Sauce 15

Add Melted Blue Cheese, Mature Cheddar or Grilled Bacon for 1.50 each

### VEGETARIAN DISH OF THE WEEK

Pearl Barley Risotto, New Season Morels, Broad Beans, Shaved Black Truffle, Wild Garlic Oil, Parmesan Crisp v 15

## Side Dishes at 3.75

Mixed Green Salad GF

Beef Dripping Sautéed New Potatoes GF

Cauliflower Cheese with Smoked Winterdale Cheese

Selection of Our Vegetables 5 GF

Runner Beans with Tarragon Butter GF

Thick Chips GF

Thin Chips GF

Grilled Baby Courgettes Amalfi Lemon Oil GF



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Vegan Dishes

**GF**

Gluten Free

### Food Allergies and intolerances-

please speak to one of our front of house team when ordering, we are happy to adapt dishes to suit  
All Prices are inclusive of 20% VAT. A discretionary service charge of 10% will be added to your bill.

To the best of our knowledge, no genetically modified Ingredients are used in our cooking

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## To Finish...

### STRAWBERRY

Strawberry & Vanilla Parfait, Local Strawberries, Elderflower,  
Clotted Cream Ice Cream 9

### ETON MESS

Summer Berries, Chantilly Cream, Crisp Meringue, Vanilla Ice Cream, Mint 8

### GLAZED BANANA CAKE (**contains nuts**)

Warm Maple Glazed Banana Cake, Caramel, Chocolate Snow, Banana Ice-Cream 8

### CHEESECAKE

White Chocolate Cheesecake, Raspberry Sorbet, Honeycomb 8

### CHOCOLATE

Dark Chocolate Tart, Kentish Cherries, Chocolate Snow, Milk Chocolate Ice Cream 9

### ICE CREAM & SORBET SELECTION

*Please ask one of our Team for Today's Selection...* 6 GF

Choice of Coffee served with Chocolate Truffle 3.50

Liqueur Coffees

All at 6.50

## Children's Menu...

Available for children up to 12 years old

Mini Fish & Chips, Peas & Tartare Sauce 6

Spaghetti with Meat Balls & Tomato Sauce 7

Ham Egg & Chips 6

Home Made Beef Burger, Ashmore Cheddar, Lettuce & Chips 7

Toad in The Hole, Mashed Potatoes, Garden Peas, Onion Gravy 7

Chicken Goujons, Chips, Peas 7

Roast Chicken or Beef (served on Sundays) 7

Served with Roast potatoes, Vegetables & Yorkshire pudding

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

*We can make any dish from the main menu smaller and simplify it to meet the children's requirements*

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