

Pearson's Arms

To Start....

British Small Plates

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

Home Baked Bread Selection, Butter (May contain nuts)	Crisp Roasted Butternut Squash Risotto Balls ⑤ 5
Scotch Egg with Piccalilli 5	Marinated Queen Olives ⑤ 3
Salt & Pepper Squid, Soy Ponzu Sauce 7	
Cured Meats, Baby Gherkins, Toasted Sour Dough 8	Minted Lamb Meatballs in Tomato Sauce GF 7
Devilled Whitebait, Lemon Mayonnaise 4	Hand Made Pork Pie, Pickle 5
Crisp Aubergines in Beer Batter, Bois Boudrin ⑤ 4	Spiced Chickpea Dip, Toasted Flat Bread ⑤ 4
Mini Chorizo Sausages, Worcestershire Glaze 5	Whitstable PGI Rock Oysters, Pickled Shallots 3 each GF

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

MUSSELS

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

SOUP

White Onion & Cheddar Soup, Warm Savoury Scone ⑤ 7

CRAB SPRING ROLL

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

SCALLOPS

Pan Fried Scottish Scallops, Porcini Mushroom Risotto, Golden Raisins GF 12

SALAD

Salad of Warm Roasted Ironbark Pumpkin Infused with Sage, Red Chicory, Blue Cheese,
Spiced Pumpkin Seeds, Truffle Honey Dressing ⑤ GF 7

⑤ Option Available

MUSHROOMS ON TOAST

Sautéed Mushrooms with Garlic, Shallots & Parsley on Brioche Toast, Fried Egg 7.5

⑤ Option Available

⑤ Vegetarian Dishes ⑤ 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 ...

STEAK

Grilled 40 Day Aged Local Sirloin Steak, Grilled Portobello Mushroom, Onion Rings, Beef Dripping Chips, Red Wine Sauce 26

FISH & CHIPS

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

BEEF BOURGUIGNON

Braised Beef Bourguignon, Roast Baby Onions, Mushrooms & Smoked Bacon, Red Wine Sauce 18

HADDOCK

Poached Natural Smoked Haddock Fillet, Bubble & Squeak, Poached Egg, White Wine & Chive Butter Sauce 16

LIVER

Grilled Calves Liver, Sage Infused Kentish Greens, Creamed Mash, Caramelised Onions, Madeira Sauce 16

DOVER SOLE

Pan Fried Whole Dover Sole, Buttered Kentish Greens, Caper & Lemon Brown Butter, New Potatoes 18

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

PEARSONS FISH PIE

Creamed Potatoes & Melted Cheese, Buttered Purple Sprouting Broccoli 15

VEGETARIAN DISH OF THE WEEK

Spiced Butternut Squash & Spinach Short Crust Pastry Pie, Roasted Butternut, Glazed Baby Onions, Butternut Squash Velouté 15 v

Side Dishes All at 3.50

Garlic Infused Creamed Spinach GF
Cauliflower Cheese with Smoked Winterdale Cheese
Honey Roasted Piccolo Parsnips GF
Buttered Purple Sprouting Broccoli GF

Thick Chips GF
Thin Chips GF
Blue Cheese Dauphinoise Potatoes
Green Beans with Buttered Shallots

Please ask to see our Vegan menu

V Vegetarian Dishes **V** Vegan Dishes

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

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...

PANNACOTTA

Ginger & Vanilla Panna Cotta, Poached Yorkshire Rhubarb, Rhubarb Granita 7.5

CHOCOLATE

Hot Chocolate & Orange Fondant, Marmalade Ice Cream 8

CHEESECAKE

White Chocolate Cheesecake, Raspberry Sorbet, Honeycomb 8

STICKY TOFFEE PUDDING

Caramelised Bananas, Butterscotch Sauce, Vanilla Ice Cream 8

CHEESE PLATE

Selection of Kentish Cheeses, Orchard Chutney, Grapes, Water Biscuits 9

ICE CREAM & SORBET SELECTION

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

Choice of Coffee served with Home-made Sweets 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 Cheddar Cheese, Meat Balls & Tomato Sauce 7

Ham Egg & Chips 6

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

Soup of the Day, Warm Baguette 5

Toad in The Hole, Mashed Potatoes, 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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