

Pearson's Arms

To Start.....

British Small Plates

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

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

Black Pudding Scotch Egg with Piccalilli 5

Grilled Kentish Asparagus, Hollandaise **V** GF 7

Salt & Pepper Squid, Soy Ponzu Sauce 8

Cured Meats, Baby Gherkins, Toasted Sour Dough 8

Devilled Whitebait, Lemon Mayonnaise 5

Crisp Aubergines In Beer Batter, Bois Boudrin **V** 4

Mini Chorizo Sausages , Worcestershire Glaze 5

Whitstable PGI Rock Oysters, Pickled Shallots £3 each GF

Grilled King Prawns, Chilli, Garlic & Ginger GF 7

Grilled Baby Back Pork Ribs, BBQ Sauce 7

Baked Camembert, Local Honey & Toasted Baguette **V** 8

Minted Lamb Meatballs in Tomato Sauce GF 7

Mini Fish Cakes, Sauce Gribiche 4

Spiced Chickpea Dip, Toasted Flat Bread **V** 4

*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 **♥**

ASPARAGUS

Grilled New Season Kentish Asparagus, Crispy Free Range Egg, Hollandaise Sauce 9

CRAB SPRING ROLL

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

SCALLOPS

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

SALAD

Goats Cheese Parfait, Roast Marinated Beetroots, Walnuts & Fennel, Local Honey Dressing **V** GF 7

CHICKEN TERRINE

Braised Chicken Terrine, Piccalilli Sauce, Toasted Sourdough 7

V Vegetarian Dishes **V** 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.*

Pearson's Arms

To Follow ...

STEAK

Grilled 40 Day Aged Sirloin Steak, Grilled Oyster Mushroom, Spring Greens, Porcini Purée, Roscoff Onion, Red Wine & Shallot Butter & Beef Dripping Chips, 28

BEEF BRISKET

Slow Braised Beef Brisket, Creamed Potato, Smoked Carrot Puree, Buttered Spinach, Crispy Shallot Rings, Red Wine Jus 18

FISH & CHIPS

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

HADDOCK

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

LAMB

Roast Rump of Lamb, New Season Pea, Broad Beans & Feta Ragout, Spring Carrots, Salsa Verde, Boulangère Potatoes. 19

DOVER SOLE

Pan Fried Whole Dover Sole, Buttered Kentish Greens, Caper & Lemon Brown Butter, New Potatoes 19

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

With Creamed Potatoes & Melted Cheese, Buttered Purple Sprouting Broccoli 15

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 All at 3.50

Buttered Purple Sprouting Broccoli GF
Buttered Jersey Royals, Sea Herb Butter GF
Cauliflower Cheese with Smoked Winterdale Cheese
Selection of Our Vegetables 5 GF
Green Beans with Buttered Shallots GF

Honey Roasted Piccolo Parsnips GF
Thick Chips GF
Thin Chips GF

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

Pearson's Arms

To Finish...

STRAWBERRY

Strawberry & Cream Parfait, Strawberry Gel, Elderflower, Fresh Strawberries, Clotted Cream Ice Cream 9

CHOCOLATE (please allow 15 mins)

Hot Chocolate & Orange Fondant, Marmalade Ice Cream 8

CHEESECAKE

White Chocolate Cheesecake, Raspberry Sorbet, Honeycomb 8

GLAZED BANANA CAKE

Warm Maple Glazed Banana Cake, Caramel, Chocolate Snow, Banana 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 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, 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

All Prices are inclusive of 20% VAT.

*To the best of our knowledge, no genetically modified Ingredients are used in our cooking.
Food Allergies and intolerances- please speak to one of our front of house team when ordering
A discretionary service charge of 10% will be added to your bill.*