

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 ⑤ 3

Grilled King Prawns, Chilli, Ginger, Garlic 7

Salt & Pepper Squid, Soy Ponzu Sauce 8

Grilled Baby Back Pork Ribs, BBQ Sauce 7

Pearsons Sausage Rolls 4

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 ⑤

Crisp Aubergines In Beer Batter, Bois Boudrin ⑤ 5

Deville Whitebait, Lemon Mayonnaise 5

Mini Chorizo Sausages, Worcestershire Glaze 7

Baked Camembert, Local Honey & Toasted Baguette V 10

*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

Butternut Squash Soup with Sage, Crème Fraiche, Toasted Pumpkin Seeds V 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 Roast Scallops, Salt Baked Celeriac, Crisp Parma Ham, Pistachio Crumb 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 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 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

LOBSTER

Grilled Local Lobster, Mixed Salad & Chips with Garlic or Chilli Butter Half 22 Whole 34

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

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

Grilled Cauliflower Steak, Vegetable Ratatouille, Wilted Spinach, Crisp Egg, Red Chicory 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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*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 Meatballs & 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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