

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

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 ④ 4

Mini Chorizo Sausages , Worcestershire Glaze 5

Mini Fish Cakes, Sauce Gribiche 4

Marinated Queen Olives ④ 3

Baked Camembert, Local Honey & Toasted Baguette V 8

Minted Lamb Meatballs in Tomato Sauce GF 7

Whitstable PGI Rock Oysters, Pickled Shallots 3 each GF

Spiced Chickpea Dip, Toasted Flat Bread ④ 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 ♥

SOUP

New Season Pea & Ham Soup 7

④ Option available

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

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

CHICKEN TERRINE

Confit Free Range Chicken Terrine with Piccalilli & Toasted Sour Dough 7

V Vegetarian Dishes ④ 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 Oyster Mushroom, Spring Greens, Porcini Purée, Roscoff Onion, Red Wine & Shallot Butter & Beef Dripping Chips, 28

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

LAMB

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

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
Dauphinoise Potatoes GF
Green Beans with Buttered Shallots GF

Please ask to see our Vegan menu

v Vegetarian Dishes **Ⓥ** Vegan Dishes

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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...

PANNA COTTA

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

CHOCOLATE (please allow 15 mins)

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 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

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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