

# Pearson's Arms

## BRITISH SMALL PLATES MENU *As a Snack, Starter or While you Wait....*

Home Baked Selection of Bread, & Butter 1.50  
*Please ask for today's freshly baked flavours*

Black Pudding Scotch Egg with Piccalilly 4.50	Spiced Chickpea Dip, Toasted Flat Bread <b>V</b> 4
Salt and Pepper Squid, Soy Ponzu Sauce 7	Deep Fried Brie, Red Onion Chutney <b>V</b> 7
Cod & Ginger Fish Cake, Garlic Aioli 6	Chorizo, King Prawn, Mussel & Squid Paella 9
Deville Whitebait, Lemon Mayonnaise 4	Cured Meats, Baby Gherkins, Toasted Sour Dough 8
Minted Lamb Meatballs in Tomato Sauce 7	Crispy New Season Asparagus Risotto Balls <b>V</b> 5
Crisp Aubergines in Beer Batter, Bois Boudrin <b>V</b> 4	Roasted Chorizo Sausages, Worcestershire Glaze 5
Garlic, Chilli & Ginger King Prawns (5) 10	
Whitstable PGI Native Oysters, Sherry Vinegar Shallots 3 each	

*We recommend 3-4 snacks for 2 people to share if having as a starter*

### Starters....

Warm Oak Smoked Saltmarsh Lamb Breast Salad, Tomato, Chilli & Soy Dressing,  
Chinese Radish, Rocket, Toasted Sesame Seeds 8

Roast Fillet of Local Mackerel, Cucumber, Radish, Apple Gel, Oyster Mayonnaise 7.5

Crisp Coronation Chicken Croquette, Pickled Apricots, Curried Mayonnaise,  
Coriander Cress 7.5

Pan Fried Scottish Scallops, Pickled Radish, Apple Puree, Red Chilli, Soy & Peanut Dressing 12

Warm Smoked Applewood Cheese Mousse, Pickled & Scored Onions,  
Toasted Onion Brioche 7 **V**

Picked Cornish Crab Cakes, Avocado Puree, Crisp Radish, Toasted Dill Bread 9

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

**V** Denotes, Vegetarian Dishes

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

*Because Pearson's 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*

Please note our food does contain allergens, please ask for more details.  
To the best of our knowledge, No Genetically Modified Ingredients have been used  
A discretionary service charge of 10% will be added to the bill  
All Prices are inclusive of 20% VAT

## Main Courses .....

### STEAKS

40 Day Dry Aged Local Beef Grilled on the 'Green Egg' Grill

8oz Rib Eye 24

8oz Sirloin 28

Served with Ox Cheek Spring Roll, Smoked Carrot Puree, Charred Baby Carrots,  
Beef Dripping Chips, Red Wine Jus

### CHICKEN & HAM PIE

Free Range Chicken, Smoked Ham & Leek Pie, Roasted Celeriac,  
Roasted Baby Onions, Chicken Jus 14

### SEA BREAM

Pan Fried Fillet of Sea Bream, Roasted Salsify Puree, Buttered Baby Leeks,  
Mussel & Saffron Broth 16

### COD

Pan Fried Fillet of Atlantic Cod, Warm King Prawn and Razor Clam Salad, Buttered White Asparagus,  
Fish Cream and Lobster Oil 19

### NEW SEASON LAMB

Roast Best End, Slow Cooked Neck Fillet, Fresh Peas, Heritage Carrots, Lamb Jus Gras 21

### FISH & CHIPS

Whitstable Bay Beer Battered Cod, Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce 16

### VEAL

Chargrilled Loin of Rose Veal, Buttered New Season Peas & Asparagus, Morels,  
Truffle & Maderia Cream 22

### KEDGEREE

Butter Poached Grigg's of Hythe Natural Smoked Haddock, Curried Risotto, Peas,  
Soft Boiled Hen's Egg, Coriander Oil 16

### PEARSON'S BURGER

Grilled Beef Burger, Lettuce, Tomato, Onions, Toasted Homemade Brioche Bun,  
Chips, Homemade Coleslaw & Burger Sauce 15

With Grilled Bacon 1.5 / Blue Cheese 1.5 / Ashmore Cheddar 1.5 / Crushed Avocado 1.5

### VEGETARIAN DISH OF THE WEEK

Local Cauliflower & Truffle Couscous, Poached Hen's Egg, Roasted Cauliflower, Shaved Truffle 14 **V**

## Side Dishes 3.50 each

Garlic Creamed Spinach

Cauliflower Cheese with Smoked Winterdale Cheese

Selection of Our Vegetables 5

Leek & Bacon Crumble

Thin Chips

Butter New Season English Asparagus 5.5

Triple Cooked Chips

Creamed Potatoes

Beef Dripping Sauteed Potatoes

Purple Sprouting Broccoli with Toasted Almonds

Local Bunched Carrots, Tarragon Butter

**V**

*Denotes, Vegetarian Dishes*



*Denotes dishes that are low in cholesterol, salt & fat*

To the best of our knowledge, No Genetically Modified Ingredients have been used

A discretionary service charge of 10% will be added to the bill

## To Finish.....

Chocolate & Orange, Orange Gel, Marmalade Ice Cream 8

Sticky Toffee Pudding, Glazed Banana's, Banana Ice Cream 7

Lemon Tart, White Chocolate Snow, Raspberry Sorbet 7

Poached Rhubarb, Set Vanilla Custard, Stem Ginger Crumb 7

White Chocolate Cheesecake, Pomegranate Sorbet, Pomegranate, Honeycomb 8

A Selection of British Cheeses, Biscuits & Chutney 9

Roquefort, Canterbury Cobble, Scrumpy Sussex, Stongate Goats Cheese, Barber's 1833

**Choice of Coffee and Pearson's Chocolate Truffle** 3.50

## Dessert Wines

*Moscato, Maculan, **Italy*** 6

*Sauternes, La Fleur D'or,* 7

*Tokaji, Cuvée Sauska, **Hungary*** 10

## Dessert Cocktails

All at £9.50

Boozy Hot Chocolate – *Choice of Milk, Dark or White Chocolate, Spirit of Choice, Cream Float*

Tiramisu - *White Chocolate & Coffee Liqueur Shaken with a butterscotch cream float*

Espresso Martini - *Coffee Shot, Kahlua & Vanilla Vodka Laced with White Crème de Cacao*

Earl Grey Martini - *Lemon Juice, Simple Syrup and Egg White Shaken with Earl Grey Infused Gin*

Naughty Monkey – *Amarula, White Cacao, Banana Liqueur, Milk & Dark Cacao*

## Dessert Beer

Affligem Belgian Blonde, 6.8% abv 3.00 ½ pint

Meantime Chocolate Beer, 6.5% abv, *Greenwich* 4.50

## Dessert Shots – 4 each

After Eight – *Crème de Menthe floated onto Baileys Chocolate Lux*

Nutella – *White Crème de Cacao, shaken with Frangelico Hazelnut Liqueur*

Please note our food does contain ALLERGENS, please ask for more details.

To the best of our knowledge, No Genetically Modified Ingredients have been used

A discretionary service charge of 10% will be added to the bill

All Prices are inclusive of 20% VAT

## **CHILDREN'S MENU...**

**Available for children up to 12 years' old**

Fish Goujons, Chips, Peas & Tartar Sauce 6

Macaroni Cheese with Kentish Cauliflower 5

Ham Egg & Chips 6

Sausage & Mash, Peas, Gravy 7

Grilled Beef Burger, Ashmore Cheddar, Lettuce, Tomato, Onions, Chips 8

Grilled Chicken Strips, New Potatoes, Peas 7

Roast Chicken or Beef (Sundays) 7

Served with Roast potatoes, Vegetables & Yorkshire pudding

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

## **SMOOTHIES - Choose a Base, Yoghurt, Juice, Milk or Green Tea**

All at 5

### **Sweet Sunrise**

Raspberries, Orange, Banana & Mango

### **Tropical Treat**

Banana, Strawberries & Mango

### **Berry Blast**

Raspberries, Blueberries, Strawberries & Spinach

### **Banana Boost**

Banana, Ground Almonds drop of Honey

**Ask Staff for our options on Mocktails**

## **Join us For.....**

### **Sunday Brunch**

Midday- 7pm

### **Express Lunch Menu Monday– Friday**

12 midday – 2.30pm

2 Courses 13

3 Courses 15

### **Live Music**

Sundays from 5pm

Tuesdays from 8pm

### **Thursday Night**

Steak & Wine Night 15

### **Follow us on Twitter**

@pearsonsarms

### **Evening Market Menu Monday – Friday**

6.30pm – 9.30pm

2 courses 18

3 courses 20

### **Tuesday Night**

Fish & Chips 7

### **Like Us on Facebook**

/Pearsons Arms