

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 Selection

Black Pudding Scotch Egg with Piccalilli 5	Spiced Chickpea Dip, Toasted Flat Bread V 4
Salt and Pepper Squid, Soy Ponzu Sauce 7	Deep Fried Brie, Red Onion Chutney V 7
Crispy Garden Pea & Mint Risotto Balls V 5	Cured Meats, Baby Gherkins, Toasted Sour Dough 8
Deville Whitebait, Lemon Mayonnaise 4	Minted Lamb Meatballs in Tomato Sauce 7 <i>GF</i>
Crisp Aubergines In Beer Batter, Bois Boudrin V 4	Hand Made Pork Pie, Pickle 5
Cold Lemon Infused King Prawns, Chilli Mayonnaise 10 <i>GF</i>	
Whitstable PGI Native Oysters, Sherry Vinegar Shallots 3 each <i>GF</i>	

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

Starters....

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

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

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

Pan Fried Scottish Scallops, Pickled & Shaved Radishes, Lemon Gel, Satay Dressing 12 *GF*

Heritage Tomato & Mozzarella Salad, Basil Mousse, Tomato Jelly, Black Olive Crumb
Confit Shallot Dressing 7 **V** *GF*

Cornish Crab Tian, Avocado Purée, Crisp Radish, Toasted Dill Bread 9

Mussels Cooked in Kentish Cider, Tomatoes & Tarragon, Warm Garlic Bread Starter 8.50 Main 16 ♥

V Denotes, Vegetarian Dishes ♥ Denotes dishes that are low in cholesterol, salt & fat **GF** Gluten Free

*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 Smoked Carrot Purée, Charred Baby Carrots, Beef Dripping Chips, Red Wine Jus

SEAFOOD PLATTER

Selection of Prawns, Half a Lobster, Dressed Crab, Clams, Oysters, Mussels, Cured and Smoked Fish,

Served with Sauce Mary Rose Sauce 34 or 60 2 Share GF ♥

HALIBUT

Pan Fried Fillet of Wild Halibut, Compressed Cucumber, Cornish Crab, Lemon Jelly,

Lemon Grass Consommé 21 GF ♥

POLLOCK

Pan Fried Fillet of Spiced Pollock, Cauliflower & Cumin Puree, Mango Relish,

Pickled Samphire, Curried oil 18 GF

DUCK

Roast Breast of Barbury Duck, Potato Galette, Kentish Peas & Broad Beans, Braised Gem,

Kirsh Jus 19

FISH & CHIPS

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

PORK

Confit Belly of Charing Pork, Parma Ham Wrapped Fillet, Pork Faggot, White & Black Pudding,

Creamed Cabbage, Creamed Potatoes, Red Wine Jus 18 GF

SEA TROUT

Pan Fried Fillet of Sea Trout, Beetroot Ketchup, Rainbow Chard, Clams, Horseradish,

Confit Lemon Oil 16 GF

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 Avacado 1.5

VEGETARIAN DISH OF THE WEEK

Roasted Shallots Stuffed with Basil Infused Summer Vegetables, Wilted Spinach, Tomato Sauce 15 V

Side Dishes 3.50 each

Garlic Creamed Spinach GF

Cauliflower Cheese with Smoked Winterdale Cheese

Beef Dripping Sauteed Potatoes GF

Thin Chips

Selection of Our Vegetables 5 GF

Triple Cooked Chips GF

Creamed Potatoes GF

Leek & Bacon Gratin

Heritage Tomato & Shallot Salad GF

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To Finish.....

Chocolate & Orange Mousse, Orange Gel, Marmalade Ice Cream 8

Lemon Curd & Raspberry Parfait, Mini Meringue's 7 GF

Kentish Strawberries & Cream 7 GF

(Fresh & Poached Strawberries, Pimm's Jelly, Clotted Cream, Meringue)

Ice Cream and Sorbet Selection 5

(Please ask for today's choices)

White Chocolate Cheesecake, Pomegranate Sorbet, 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*

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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

Tuesday Night

Fish & Chips 7

Wednesday Lunch & Dinner

Seafood Platter & Bottle of Fizz 55 for 2 people

Thursday Night

Steak & Wine Night 15

Evening Market Menu Monday – Friday

6.30pm – 9.30pm

2 courses 18

3 courses 20

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