

# 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 Piccalilli 5	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
Crispy Garden Pea & Mint Risotto Balls <b>V</b> 5	Cured Meats, Baby Gherkins, Toasted Sour Dough 8
Deville Whitebait, Lemon Mayonnaise 4	Minted Lamb Meatballs in Tomato Sauce 7 <b>GF</b>
Crisp Aubergines In Beer Batter, Bois Boudrin <b>V</b> 4	Roasted Chorizo Sausages, Worcestershire Glaze 5
Hand Made Pork Pie, Pickle 5	
Cold Lemon Infused King Prawns, Chilli Mayonnaise 10	
Whitstable PGI Native Oysters, Sherry Vinegar Shallots 3 each <b>GF</b>	

*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**

Cornish Crab Tian, Avocado Puree, 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 & 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 Smoked Carrot Puree, 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**

### COD

Pan Fried Fillet of Atlantic Cod, Warm King Prawn and Razor Clam Salad, Bunched Spinach,  
Fish Cream and Lobster Oil 19 **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, Mash, Red Wine Jus 18 **GF**

### SEA TROUT

Pan Fried 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

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

## Side Dishes 3.50 each

Garlic Creamed Spinach **GF**

Cauliflower Cheese with Smoked Winterdale Cheese

Selection of Our Vegetables 5 **GF**

Leek & Bacon Gratin

Heritage Tomato & Shallot Salad

Triple Cooked Chips

Creamed Potatoes

Beef Dripping Sautéed Potatoes

Thin Chips

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## To Finish.....

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

Cherry Millefeuille, Macerated Cherries, Cherry Sorbet 7

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

Strawberries & Cream 7

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

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

### **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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