

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

Grilled Kentish Asparagus, Hollandaise **V** GF 7

Salt & Pepper Squid, Soy Ponzu Sauce 8

Ploughman's, Toasted Sourdough 8

Mini Fish Cakes, Sauce Gribiche 4

Crisp Aubergines In Beer Batter, Bois Boudrin **V** 4

Mini Chorizo Sausages , Worcestershire Glaze 5

Whitstable PGI Rock Oysters, Pickled Shallots £3 each GF

Marinated Queen Olives **V** 3

Grilled Baby Back Pork Ribs, BBQ Sauce 7

Baked Camembert, Local Honey & Toasted Baguette **V** 8

Minted Lamb Meatballs in Tomato Sauce GF 7

Spiced Chickpea Dip, Toasted Flat Bread **V**

Deville Whitebait, Lemon Mayonnaise 5

Grilled king prawns, chilli, ginger, garlic 7

*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 **V**

ASPARAGUS

Buttered New Season Sevenscore Farm Asparagus, Poached Egg, Hollandaise Sauce 9

SCALLOPS

Hand Dived Scallops Baked in Their Shell, Pak Choi, Ginger Cream Sauce GF 12

CRAB SPRING ROLL

Hand Picked Cornish Crab, Ginger & Chive Spring Rolls, Spiced Fresh Mango Chutney 9

SALAD

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

CURED MEATS

Cured Meat Selection, Duck Rillettes, Cornichons, Silverskin Onions, Fresh Rocket, Toasted Sourdough 9

V Vegetarian Dishes **V** Vegan Dishes

V 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 ...

ASSIETTE FRUITS DE MER

Smoked Salmon, Cornish Crab, Mussels, Clams, Oysters, Crevettes, ½ Lobster, Mary Rose Sauce, Pickled Shallots 32 or 58 for two people

STEAK

Grilled 40 Day Aged Sirloin Steak, Grilled Mushroom, Spring Greens, Porcini Purée, Roast Roscoff Onion, Red Wine & Shallot Butter & Beef Dripping Chips 28

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

Butter Poached Local Lobster Linguini, Grilled Courgettes, Slow Cooked Cherry Tomatoes, Chicory Leaves, Lobster Bisque Infused with Cumin 28

HADDOCK

Poached Natural Smoked Haddock Fillet, Bubble & Squeak, Poached Egg, White Wine & Chive Butter Sauce 16

LEMON SOLE

Pan Fried Whole Lemon Sole, Buttered Kentish Greens, Capers & 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

VEGETARIAN DISH OF THE WEEK

Pearl Barley Risotto, New Season Morels, Broad Beans, Shaved Black Truffle, Wild Garlic Oil, Parmesan Crisp v 15

Side Dishes All at 3.50

Mixed Green Salad GF

Beef Dripping Sautéed New Potatoes GF

Cauliflower Cheese with Smoked Winterdale Cheese

Selection of Our Vegetables 5 GF

Green Beans with Buttered Shallots

Thick Chips GF

Thin Chips GF

Garlic Infused Creamed Spinach GF

Please ask to see our Vegan menu

V Vegetarian Dishes **V** Vegan Dishes

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

GF Gluten Free

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 Cream Parfait, Elderflower Gel, Macerated Strawberries,
Clotted Cream Ice Cream 9

ETON MESS

Fresh Berries, Fresh Mint, Chantilly Cream, Meringue, Vanilla Ice Cream 8

CHEESECAKE

White Chocolate Cheesecake, Raspberry Sorbet, Honeycomb 8

GLAZED BANANA CAKE (contains nuts)

Warm Maple Glazed Banana Cake, Caramel, Chocolate Snow, Banana 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

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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