

Pearson's Shot Twists

Raspberry Cheesecake – White Cacao, Chambord Cream Float

Mudslide – Frangelico served with Lemon coated in Sugar

Bolivian Kiss – Chilled Agwa, served with a fresh lime wedge

Nutella – Frangelico & White Cacao, shaken with ice

After Eight – Crème de Menthe Blanche & Cream Float on Chocolate Baileys

Crème 43 – Licor 43 with a cream float

All £4.00

Set Lunch Menu Available

Monday to Friday

2 courses £13

3 courses £15

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Pearson's Arms

Bar

Menu



PEARSON'S ARMS

In accordance with the weights and measures act of 1955 the measure for the sale of Gin, Vodka, Rum and Whisky in these premises is 35ml

All other spirits & liqueurs are served in 35ml or multiples thereof

Live Music
Every Tuesday (8pm – Late) &
Sunday (5pm – 8pm)

May

Tues 2nd – Big Orange Head

Sun 7th – SouthBank

Tues 9th – Toby Barelli AKA King Size Slim

Sun 14th – Beth George

Tues 16th – Kuschty Rye

Sun 21st – Coco

Tues 23rd – We Ghosts

Sun 28th – Dave La

Fish & Chips/Mussels
Tuesdays!

Every Tuesday Join us for our Live Music, and enjoy a basket of **Fish & Chips/Bowl of Mussels** for just **£5** or **£8** including a dessert

Thursday Nights

Steak Night!!!

£15 per person

Rib Eye Steak Dinner with a Large
Glass of House Wine ask at the bar for more details

2 for 1 Cocktail Night

Join us Every Wednesday and Friday
between 6pm and 9pm to sample 2 selected Cocktails
for the Price of 1.

Digestives, Ports and Stickies

APERITIFS & DIGESTIVES

Baileys OR Luxe (Chocolate)	£4
Campari	£4
Frangelico	£4
Noilly Prat	£4
Lillet Vermouths	£4
Limoncello	£4
Pimms	£4
Ricard	£4
St Germain Elderflower Liqueur	£4
Cointreau	£4
Chambord	£4
Licor 43	£4

BRANDIES, COGNACS & ARMAGNACS

Janneau VSOP Armagnac	£5
Hennessy VS	£4
Courvoisier XO	£12

PORT

Sandemans Ruby	£4
Sandemans Tawny	£5
Sandemans Tawny 20 yr old	£8.50

STICKIES

	100ml
Moscato, Maculan, Dindarello, Veneto, Italy 2011 (37.5cl)	£5.80
Sauternes, La Fleur D'or, France 2010 (37.5cl)	£7.00
Tokaji 'Cuvee Sauska, Hungary 2003 (50cl)	£9.50
Triana Pedro Ximenez	£6
Tio Pepe Fino	£4.95

British Tapas& Light Bites

Served until 9pm Mon– Sat (Sun till 5pm)

Fresh Whitstable Rock Oysters with Sherry Vinegar Shallots, Tabasco **2.75each**
 Black Pudding Scotch Egg with Piccalilli **4**
 Devilled Whitebait, Tartar Sauce **4**
 Salt & Pepper Squid with Chilli, Soy & Miso Dressing **7**Garlic, Ginger & Chilli King
 Prawns (5) **9**
 Minted Lamb Meatballs, Red Pepper & Tomato Sauce **5**
 Heritage Tomato & Shallot Salad **V4**
 Cured Meat, Pickles, Grilled Sour Dough **7**
 Crisp Aubergines in Beer Batter. BoisBoudrin**4 (V)**
 Whole Baked Camembert, Garlic & Thyme, with Bread **8 (V)**
 Salt Cod & Ginger Fish Cakes, Garlic Aioli**6**
 Marinated House Olives **3**
 Crisp Wild Mushroom & Tarragon Risotto Ball **5**
 Beetroot & Orange Cured Salmon, Dill Mayonnaise **6**
 Thrice Chips **3**
 Thin Chips**3**

We recommend 3-4 Snacks for 2 People Sharing

Sandwiches Served until 6pm

Fish Finger Sandwich **7**
 Crab Sandwich on Brown Bread, Lemon Mayonnaise & Rocket **7**
 Thyme Roast Chicken Sandwich& Smoked Pancetta, Watercress & Lemon **6**
 Ashmore Cheddar and Pickle Sandwich **6**
 Prawn & Crayfish, Maryrose Sauce & Rocket **8**

Pearson's Burger 14add Blue Cheese **1.50** add Bacon **1.50**add Cheddar **1.50**
 Grilled Beef Burger, Lettuce, Tomato, Onion Compote, Toasted Homemade Brioche Bun

Gadd's Beer Batter Cod, Triple Cooked Chips, Crushed Minted Peas, Tartare sauce **14**

See Our Blackboard in the Bar for Today's Soup & Specials

Fizz by the Glass

	125ml	Bottle
Champagne Testulat, Brut NV	9.50	45.00
Prosecco di Valdobbiadene, Itynera, Brut NV	6.00	28.00
More Fizz available by Bottle, see Wine List		

White by the Glass

	175ml	75cl
Trebbiano, Pieno Sud, Sicily, Italy 2013	4.35	17.50
Pinot Grigio, Nina, Veneto, Italy 2014	4.65	19.50
Sauvignon Blanc, Santa Alvara, Chile 2014	4.85	20.00
Chenin Blanc Kleinkloof Paarl, South Africa 2014	5.25	21.50
Chardonnay, 770 Miles, California, 2012	5.50	23.00
Picpoul de Pinet, Domaine Beauvignac, Languedoc, France 2013	6.25	26.00
Gavi di Gavi, Ricossa, Piemonte, Italy 2013	7.25	30.00

More Spirits

WHISKY & BOURBON

Scotch

Moorland Scotch Blend	£4
Macallan 10Yr	£5.50
Ardbeg 10 Yr	£6

Irish

Jamesons	£4
Bushmills	£4

Bourbon/ Rye

Jack Daniels	£4
Makers Mark	£4.50
Bulleit Rye	£5

Japanese

Suntory Whisky	£8.50
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OTHER

Agwa	£4
Jagermeister	£4
Southern Comfort	£4
Cazcabel Blanco Tequila	£4
Cazcabel Honey Tequila	£4.50
Black Sambuca	£4
White Sambuca	£4
Patron Cafe	£6
Patron Silver	£7.50
Patron Reposado	£8
Patron Agave Anejo	£9

Spirits

VODKA

Russian Standard	£4
Stolichnaya Citrus	£4
Cariel Vanilla	£4
Finlandia Grapefruit	£4
Chase English Potato Vodka	£5
Chase Marmalade Vodka	£5
Grey Goose	£5.50
Anno Kentish Elderflower Vodka	£5
Ketel One	£5
Grey Goose VS	£10

GIN

Beefeater	£4
Sloane's	£4.50
Blackdown	£4.50
Bombay Sapphire	£4.50
Hendricks	£4.50
Haymen's Sloe Gin	£4.50
Brokers Gin	£4.50
Sipsmiths	£5
Anno, Kentish Gin	£5
Brighton Gin	£5
Greensand Ridge	£5
BolsGenever	£5.00
Gin Mare	£5.50
Monkey 47	£7.00

RUM

Havana Club Añejo Blanco	£4
Havana Club Añejo Especial	£4
Havana Club 3yr	£4
Havana Club 7yr	£4.50
Havana Club 15yr	£15.00
Koko Kanu	£4
Goslings Black Seal	£4
Morgans Spiced	£4
Sailor Jerry Spiced	£4
Kraken Dark Spiced	£4
Pyrat£6	
Angostura 1919	£5.50
Angostura 1824	£7

White by the Bottle

75cl

Trebbiano, Pieno Sud, Sicily, Italy 2014	17.50
Macabeo, Valdemoreda, La Mancha, Spain 2014	18.50
Pinot Grigio, Nina, Veneto, Italy 2014	19.50
Sauvignon Blanc, Santa Alvara, Chile 2015	20.00
Fiano, Visconti Della Rocca, Puglia, Italy	21.00
Chenin Blanc, Kleinkloof Paarl, South Africa 2015	21.50
Torrontes, Finca La Colonia, Mendoza, Argentina 2014	21.50
Chardonnay, 770miles, California, 2012	23.00
Picpoul de Pinet, Domaine Beauvignac, Languedoc, France 2014	26.00
Pinot Gris Reserve, New Hall Signature, Essex, England	26.50
Viognier, Delas, Languedoc, France 2014	29.00
Gavi di Gavi, Ricossa, Piemonte, Italy 2014	30.00
Sauvignon Blanc, Featherdrop Hill, Marlborough, New Zealand 2014	31.00
Vermentino 'I Fiori', Pala, Sardinia	34.00
Albarino, Rias Baixas, CasalCaeiro, Galicia, Spain 2013	36.00
Chablis 1er Cru, Domaine Hamelin, France 2013	70.00
Chassagne Montrachet, Marc Colin "Les Encegniers", Burgundy France 2013	75.00

Rosé Wine

175 ml		75cl
Pinot Grigio, Nina, Veneto, Italy	4.75	19.50
Gran Hacienda, Cabernet Sauvignon Rose, Chile	5.25	21.50
Cotes de Provence, St Roch Les Vignes, France 2014	6.75	27.00
Whispering Angel, Cotes de Provence Rose, France	10.00	43.00
Chapel Down, English Rose, Kent, England		30.00

Red by the Glass

175ml	75cl	
Sangiovese, Pieno Sud, Sicily, Italy 2013	4.35	17.50
Syrah, Mannara, Italy	5.00	21.00
Malbec, Finca La Colonia, Mendoza, Argentina 2014	5.75	23.00
Primitivo, Visconti Della Ricossa, Piedmont, Italy	6.00	25.00
Chianti 'Single Vignard Le Maetrelle', Antinori, Tuscany	7.50	30.00
Cabernet Sauvignon, Lost Angel, California, USA	8.50	35.00

Bottled Beers

BOTTLED LAGERS

Peroni Nastro Azzurro, Italy – 5.1%	£4
Leffe Blonde, Belgium – 6.6%	£4.50
Red Stripe, Jamaica – 4.7%	£4
Viru, Estonia – 5%	£4.50

BOTTLED ALES & STOUTS

Gadd's Black Pearl Oyster Stout Ramsgate, Kent – 4.5%	£5
Meantime Chocolate Beer Greenwich – 6.5%	£5
Craft Beer of the Week – ask staff	£4
Curious IPA, Kent, Chapel Down Tenterden - 5.6%	£4.50
Gadd's No. 3 Ramsgate, Kent – 5%	£5.50
Gadd's No. 5 Ramsgate, Kent – 4.4%	£5.50
Gadd's Dog Bolter Ramsgate, Kent – 5.6%	£5.50

BOTTLED CIDERS/PERRYS

Old Mout, Passion Fruit & Apple, New Zealand	£5
Old Mout, Kiwi & Lime, New Zealand	£5
Old Mout, Summer Berries, New Zealand	£5
Old Mout, Strawberry & Pomegranate, New Zealand	£5
Curious Apple, Kent, Chapel Down Tenterden - 5.2%	£4.50

Draught Beers

LAGERS / CIDER

NastroAzzurroPeroni – 5.1% £5.85
Italy

Whitstable Bay Blonde – 4.5% £5
Faversham, Kent

Hophouse 13 – 5% £5.25
Ireland

Blue Moon– 5.4% £5.50
USA

Aspall's Cider – 5.5% £5
Suffolk, England

Guinness Stout – 4.1% £5
Ireland

ALES

Timothy Taylor – 4.3% £4.00
Keighley, West Yorkshire

Harvey's Best Bitter – 4% £4.00
Sussex

Gadd's £4.00
Ramsgate, Kent

GUEST ALE £4.00

Guest Ale of the week, please ask the bar staff for details

Red by the Bottle

75cl

Sangiovese, Pieno Sud, Sicily, Italy 2014 17.50

Tempranillo, Valdemoreda, Spain 18.50

Merlot, Domaine de la Prade, Languedoc, France 2014 22.50

Malbec, Finca La Colonia, Mendoza, Argentina 2014 23.00

Barbera, Visconti Ricossa, Piedmont, Italy 23.50

**Carmenere, Gran Hacienda, Santa Rita,
Central Valley, Chile 2014** 24.00

Primitivo, Visconti Della Rocca, Puglia, Italy 2014 24.00

Montepulciano d'Abruzzo, Italy 2014 27.00

**Chianti 'Single Vignard Le Maestrelle', Antinori,
Tuscany, Italy** 30.00

Rioja Crianza Valdemar Spain 2011 31.00

Cabernet Sauvignon, Lost Angel, California, USA 35.00

**Brouilly, Chateau de la Perriere,
Beaujolais, France 2013** 36.50

Vieux Chateau de la Perriere, Beaujolais, France 2013 38.00

Malbec 'Single Vineyard', Decero, Mendoza, Argentina 2013 39.00

Pinot Noir, Coopers Creek, Marlborough, New Zealand 2013 39.50

**Zinfandel, Sebastiani,
Sonoma, California, USA 2012** 41.00

**Chateauneuf du Pape Domaine de Beurenard,
Rhône, France 2011** 70.00

Cocktails

BUBBLES

All at £9.95

Champagne Charlie

St Germaine Elderflower Liqueur, Bombay Sapphire and Agwa Coca Leaf Liqueur, Shaken with Fresh Lemon, Caster Sugar and Egg White topped with Champagne

Kir Royale

Crème de Cassis, Champagne

Bellini

Peach or Strawberry Purée, Peach or Strawberry Liqueur Lengthened with Prosecco

SohoFizz

Vanilla Vodka, Cointreau and Vanilla Bitters topped with Champagne & Orange Twist

CLASSICS

All At £9.00

Mojito Criollo

Limes, Muscovado & Fresh Mint Muddled then Churned with Havana 3yr & Crushed Ice Topped with Soda Water

Make it 'Royale' for £3 extra (champagne instead of soda)

Cosmopolitan

Belvedere Citrus Vodka, Cointreau & Cranberry Juice. Shaken with a Lime Squeeze

Bramble

Tanqueray Gin, Sugar & Lemon. Stirred with Ice & Soda Water
Laced with Crème de Mure

Old Fashioned

Choice of Spirit Stirred with Maraschino, Orange Bitters and Sugar

Ultimate Margarita

Silver Patron Tequila, Cointreau, Agave Syrup & Fresh Lime Juice

Long Island Ice Tea

Vodka, Gin, Rum, Tequila, Cointreau.
Shaken With Orange Bitters, Lemon, Lime & Sugar
Topped over Pepsi

Pearson's Sour

Choose Your Spirit/Liqueur shaken with Lemon, Egg White & Bitters)

Cocktails

MARTINIS

Pearson's Martini

£9.95

Stolichnaya Vanilla Vodka, Dash of Vanilla Bitters, Passion Fruit Juice, Fresh Lime Juice
Shaken & Topped with Champagne

All at £9.00

French Martini

Russian Standard Vodka, Chambord & Pineapple Juice - Shaken

Espresso Martini

Coffee Shot, Vanilla Vodka, Coffee Liqueur & White Cacao Shaken

Naughty Monkey

Amarula, Banana Liqueur & Milk Shaken Hard with Ice, served in a Martini Glass & Dark Cacao Added at the End to Layer

Rose & Lychee Martini

Hendrick's Gin, Rose Liqueur, a dash of Rose Water, Lychee Juice & a Dash of Grenadine

SEASONALS

All at £9.00

Aperol Spritz

Aperol with Prosecco & Soda Water

Pearson's Negroni

Anno Kentish Cranberry Gin, Campari and Lillet Rouge, stirred with Ice

Pineapple Mojito

Havana 3yr, Pineapple Juice, Fresh Mint, Fresh Lime, Light Muscovado, Soda Water
& Fresh Pineapple (when possible).

Pearson's Dark & Stormy

Freshly Squeezed Lime Juice, Ginger Bitters, Ginger Beer and topped with a Large Goslings Black Seal Rum