

Set Lunch Menu Available

Monday to Friday

2 courses £13

3 courses £15

Evening Market Menu

Available from 6:30 – 9:30pm

Monday to Friday

2 courses £18

3 courses £20

**Also now serving Breakfast
from 8.30am-11am Sat & Sun**

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)
And Sundays (5pm – 8pm)

May

Sun-13th – **Gez Gold**
Tues 15th – **CoCo**
Sun 20th – **Kent DuChaine**
Tues 22nd – **Matt Brooks**
Sun 27th – **Micky Bubbles**
Tues 29th – **Toby Barelli aka King Size Slim**

June

Sun 3rd – **Stox**
Tues 5th – **We Ghosts**
Sun 10th – **And Mack**
Tues 12th – **Dave La**
Sun 17th – **The Starks Family Band** (Father's Day)
Tues 19th – **Frank Statesboro**
Sun 24th – **Under The Wood**
Tues 26th - **Dune**

Fish & Chip Tuesdays!

Every Tuesday Join us for our Live Music, and enjoy some **Fish & Chips** for just **£7** or **£10.50** including a dessert

Thursday Nights

Steak Night!!!

£15 per person

or £28 for 2 people

Rib Eye Steak Dinner

with a Large Glass of House Wine

ask at the bar for more details

Follow us on Twitter...@pearsonsarms
Like us on Facebook... Pearson's Arms
Find us on Instagram...@pearsonsarms

British Small Plates & Snacks

Digestives, Ports and Stickies

APERITIFS & DIGESTIVES

Baileys OR Luxe (Chocolate)	£4
Campari	£4
Frangelico	£4.25
Noilly Prat	£4
Lillet Vermouths	£4
Limoncello	£4
Pimms	£4.25
Ricard	£4
St Germain Elderflower Liqueur	£4.25
Cointreau	£4
Chambord	£4
Licor 43	£4

BRANDIES, COGNACS & ARMAGNACS

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

PORT

Cockburns Ruby	£4
Kopke Fine Tawny	£5
Kopke L.B.V 2012	£6
Kopke Vintage 1996	£8.50

STICKIES

Moscato, Maculan, Dindarello, Veneto, Italy 2011 (37.5cl)	100ml £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

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

Fresh Whitstable Oysters with Sherry Vinegar Shallots, Tabasco **3 each**
Black Pudding Scotch Egg with Piccalilli **4**
Deville Whitebait, Lemon Mayo **4**
Salt & Pepper Squid, Soy Ponzu Sauce **7**
Chorizo, King Prawn & Mussel Paella **9** (enjoy with a Pearson's Sangria + **9**)
Pearson's Ploughman's **8**
Garlic, Chilli & Ginger King Prawns **10**
Spiced Chickpea Dip, Toasted Pitta Bread **4**
Deep Fried Brie, Onion Marmalade **7 (V)**
Crispy Aubergines in Beer Batter Bois Boudrin **4 (V)**
Cod & Ginger Fish Cakes, Garlic Aioli **6**
Minted Lamb Meatballs in Tomato Sauce **7**
Marinated House Olives **3**
Crisp New Season Asparagus Risotto Balls **5**
Roasted Chorizo Sausages, Worcestershire Glaze **5**
Thrice Cooked Chips **4**
Thin Chips **3.50**

We recommend 3-4 Snacks for 2 People Sharing

Sandwiches Served until 6pm (all on Granary Bread)

Fish Finger & Tartare Sauce Sandwich **7.50**
Crab Sandwich on Brown Bread, Lemon Mayonnaise & Rocket **7.50**
Thyme Roast Chicken & Mayonnaise Sandwich, Watercress & Lemon **6.50**
Ashmore Cheddar and Pickle Sandwich **6**
Prawn & Crayfish, Mary-Rose Sauce & Rocket **8**

Pearson's Burger **15** add Blue Cheese **1.50** add Bacon **1.50** add Cheddar **1.50**
add Crushed Avocado **1.50**

Grilled Beef Burger, Lettuce, Tomato, Onion, Toasted Homemade Brioche Bun served with **Thin Chips**

Local Beer Batter Cod, Thrice Cooked Chips, Crushed Minted Peas, Tartare sauce **16**

Fizz by the Glass

	125ml	Bottle
Champagne Testulat, Brut NV	9.50	48.50
Vino Spumante Orobella	6.00	25.00
Prosecco di Valdobbiadene, Itynera, Brut NV		29.00

More Fizz available by Bottle, see Wine List

White by the Glass

	175ml	75cl
Trebbiano, Pieno Sud, Sicily, Italy 2016	4.50	18.50
Pinot Grigio, Nina, Veneto, Italy 2016	4.75	20.50
Sauvignon Blanc, Santa Alvara, Chile 2017	4.95	21.00
Chenin Blanc Kleinkloof Paarl, South Africa 2017	5.35	22.25
Chardonnay, 770 Miles, California, 2012	5.70	23.95
Picpoul de Pinet, Domaine De La Serre, Languedoc, France 2017	6.75	28.50
Gavi di Gavi, Ricossa, Piemonte, Italy 2016	7.50	33.00

More Spirits

WHISKY & BOURBON

Scotch

Moorland Scotch Blend	£4.25
Macallan 10 Yr	£5.50
Ardbeg 10 Yr	£7

Irish

Jamesons	£4.25
Bushmills	£4.50

Bourbon/ Rye

Jack Daniels	£4.25
Makers Mark	£4.50
Bulleit Rye	£5

Japanese

Suntory Whisky	£8.50
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OTHER

Agwa	£4
Jagermeister	£4
Southern Comfort	£4
Jose Cuervo Tequila	£4
Black Sambuca	£4
White Sambuca	£4
Patron Cafe	£6
Patron Silver	£7.50
Patron Reposado	£8
Patron Agave Anejo	£9

Spirits

VODKA

Eristoff	£4.25
Stolichnaya Citrus	£4.50
Cariel Vanilla	£4.50
Finlandia Grapefruit	£4.25
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	£4.25
Bombay Sapphire	£4.50
Hendricks	£4.50
Haymen's Sloe Gin	£4.50
Brokers Gin	£4.50
Sipsmiths	£5
Anno, Kentish Gin	£5
Greensand Ridge	£5
Bols Genever	£5.00
Gin Mare	£5.50
Monkey 47	£7.00

RUM

Bacardi	£4.25
Havana Club Añejo Especial	£4.50
Havana Club 7yr	£6
Havana Club 15yr	£15.00
Koko Kanu	£4.25
Goslings Black Seal	£4.25
Morgans Spiced	£4.25
Sailor Jerry Spiced	£4.50
Kraken Dark Spiced	£5
Pyrat	£6
Angostura 1919	£5.50
Angostura 1824	£7

White by the Bottle

	75cl
Trebbiano, Pieno Sud, Sicily, Italy 2016	18.50
Macabeo, Valdemoreda, La Mancha, Spain 2016	20.00
Pinot Grigio, Nina, Veneto, Italy 2016	20.50
Sauvignon Blanc, Santa Alvara, Chile 2017	21.00
Fiano, Visconti Della Rocca, Puglia, Italy 2017	22.00
Chenin Blanc, Kleinkloof Paarl, South Africa 2017	22.25
Torrontes, Finca La Colonia, Mendoza, Argentina 2017	23.50
Chardonnay, 770miles, California, 2012	23.95
Pinot Gris Reserve, New Hall Signature, Essex, England 2014	26.50
Picpoul de Pinet, Domaine De La Serre, Languedoc France 2017	28.50
Viognier, Delas, Languedoc, France 2016	29.00
Gavi di Gavi, Ricossa, Piemonte, Italy 2016	33.00
Sauvignon Blanc, Mayfly, Marborough, New Zealand 2016	35.00
Vermentino 'I Fiori', Pala, Sardinia 2016	36.00
Albarino, Rias Baixas, Casal Caeiro, Galicia, Spain 2016	37.50
Chablis 1er Cru, Domaine Hamelin, France 2014	70.00
Chassagne Montrachet, Marc Colin "Les Encegniers", Burgundy France 2014	75.00

Rosé Wine

	175 ml	75cl
Pinot Grigio, Nina, Veneto, Italy	5.00	20.50
Garnacha Rosado Valdemoreda Spain 2016	5.75	23.00
Cotes de Provence, St Roch Les Vignes, France 2016	6.75	28.50

Red by the Glass

	175ml	75cl
Sangiovese, Pieno Sud, Sicily, Italy 2016	4.50	18.50
Syrah, Mannara, Italy 2016	5.50	22.50
Malbec, Finca La Colonia, Mendoza, Argentina 2017	6.25	25.00
Primitivo, Visconti Della Ricossa, Piedmont, Italy 2016	6.50	26.50
Passimientto Nero D'Avola, Baglio Gibellina, Sicily, 2016	7.50	33.00
Cabernet Sauvignon, Lost Angel, California, USA 2016	8.50	36.00

Bottled Beers

BOTTLED LAGERS

Peroni Nastro Azzurro, Italy – 5.1%	£4.25
Corona, Mexico – 4.5%	£4.25
Leffe Blonde, Belgium – 6.6%	£4.50
Viru, Estonia – 5%	£4.50
Racing Tiger, The BAD Beer Company, Folkstone, Kent – 4.2%	£5
Bombay Social, The BAD Beer Company, Folkstone, Kent – 4.2%	£5
Curious Brew, Chapel Down, Tenterden, Kent – 4.7%	£5

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	£5
Curious IPA, Chapel Down, Tenterden, Kent, - 5.6%	£5
Gadd's No. 3, Ramsgate, Kent – 5%	£5.50

BOTTLED CIDERS/PERRYS

Old Mout, Passion Fruit & Apple, New Zealand	£5.50
Old Mout, Kiwi & Lime, New Zealand	£5.50
Old Mout, Summer Berries, New Zealand	£5.50
Old Mout, Strawberry & Pomegranate, New Zealand	£5.50
Curious Apple, Chapel Down, Tenterden, Kent, - 5.2%	£5
Kentish Pip, Skylark, Canterbury, Kent – 5.5%	£5

Draught

LAGERS / CIDER

Nastro Azzurro Peroni – 5.1% <i>Italy</i>	£5.95
Pearson’s Arms Whitstable Lager – 4% <i>Kent</i>	£4.80
Whitstable Bay Blonde – 4.5% <i>Faversham, Kent</i>	£5.25
Birra Moretti – 4.6% <i>Italy</i>	£5.75
Kozel – 5% <i>Czech</i>	£5.25
Red Stripe – 4.7% <i>Jamaica</i>	£5.45
Meantime London Pale Ale – 4.6% <i>London, England</i>	£5.80
Affligem Blonde – 6.8% <i>Belgium</i>	£3 a half
Angels & Demons, changes regularly, ask staff <i>Folkestone, Kent</i>	£5.80
Aspall’s Cider – 5.5% <i>Suffolk, England</i>	£5
Guinness Stout – 4.1% <i>Ireland</i>	£5

ALES

All from £4 - £4.50

Change almost daily, please ask staff for details.

Red by the Bottle

	75cl
Sangiovese, Pieno Sud, Sicily, Italy 2016	18.50
Tempranillo, Valdemoreda, Spain 2015	20.00
Barbera, Visconti Ricossa, Piedmont, Italy 2015	24.00
Malbec, Finca La Colonia, Mendoza, Argentina 2017	25.00
Primitivo, Visconti Della Rocca, Puglia, Italy 2016	26.50
Montepulciano d’Abruzzo, Italy 2015	29.00
Passimientto Nero D’Avola, Baglio Gibellina, Sicily, 2016	33.00
Rioja Crianza Valdemar Spain 2013	34.00
Barrel Aged Merlot, La Forge Estate, Pay’s d’ Oc 2016	35.00
Cabernet Sauvignon, Lost Angel, California, USA 2016	36.00
Brouilly, Chateau de la Perriere, Beaujolais, France 2014	38.50
Vieux Chateau de la Perriere, Beaujolais, France 2014	39.00
Malbec ‘Single Vineyard’, Decero, Mendoza, Argentina 2014	40.00
Pinot Noir, Coopers Creek, Marlborough, New Zealand	41.00
Zinfandel, Sebastiani, Sonoma, California, USA 2014	46.00
Chateauneuf du Pape Domaine de Beaugrenard, Rhone, France 2013	78.00
Brunello Di Montalcino, Pian Delle Vigne, Antinori, Tuscany 2012	90.00
Amarone Della Valpolicella ‘Costera’, Masi, Veneto, Italy 2012	95.00

Pearson's Gin & Tonics

Silent Pool Gin, with Fever Tree Elderflower Tonic, served with edible flowers & fresh lime slices **£9.50**

Warner Edwards Rhubarb Gin, with Fever Tree Ginger Ale, Fresh Raspberries & Edible Flowers, & a stick of Rhubarb **£9**

Anno Kentish Gin, with Fever Tree Naturally Light Tonic, Salty Fingers (Samphire) and Lemon Wedges **£8.50**

Gin Mare Mediterranean Gin, with Mediterranean Fever Tree Tonic, Slice of Lemon, a Sprig of Rosemary & some Thyme **£9**

Pearson's Rum Drinks

Westerhall Estate Rum No.3, with Fever Tree Ginger Ale **£7.00**

Westerhall Estate Rum No.5, with Fever Tree Madagascan Cola **£7.50**

Westerhall Estate Rum No.7 Old Fashioned
Stirred continuously with Ice, Brown Sugar Cube, Dash of Orange & Angostura Bitters, Maraschino Cherry and Orange Slice Garnish **£9.00**

Westerhall Estate Rum No.10, served over Ice with a squeeze & wedge of Lime **£8.50**

Hot Drinks

TEAS & COFFEES

Speciality Teas	
Green Tea, Lemon & Ginger, Camomile	£3.50
English Breakfast Tea	£3.00
Earl Grey Tea	£3.00
Americano	£3.00
Latte	£3.50
Cappuccino	£3.50
Mocha	£3.50
Espresso	£2.00
Double Espresso	£3.00
Macchiato	£2.00
Double Macchiato	£3.00

Hot Cocktails

All at £9.00

Bumbu Rum Hot Toddy

Bumbu Rum, Maple Syrup, Fresh Lemon, Hot Water, Ginger Bitters and Cinnamon Stick

Pearson's Boozy Hot Chocolate

Choice of 3 types of Chocolate, Melted, and choice of Spirit, We recommend either Cointreau or Bailey's

Hot Gin, Pear & Ginger Cup

Beefeater Gin, Local Pear Juice, Dash of Ginger Bitters and Kings Ginger Liqueur, Steamed

Liqueur coffees also available £6.50

Mocktails

All at £5.00

Virgin Mojito

Fresh Mint, Fresh Lime, Muscovado Sugar muddled, Crushed Ice, topped with Apple Juice & Soda Water

Virgin Mary

Tomato Juice, with Tabasco, Worchester Sauce, Celery Bitters, Salt & Pepper and Lemon with a Celery Stick

Whitstable Sunrise

Orange Juice & Pineapple Juice, with Grenadine

Cranberry-Apple Cider Punch

Appletiser, Cranberry Juice, Ginger Ale with Apple Slice Garnish & Sprig of Rosemary

Smoothies

All at £5.00

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

**Choose a Base, Yoghurt, Juice, Milk or Green Tea
add Porridge Oats if you like**

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 £5.50

2 for 1 Cocktail Night

Join us Every Wednesday and Friday

between 6pm and 9pm

2 selected Cocktails for the Price of 1

Beer Flights

Try 3 of our draught lagers, cider, or ales for just £6.20

Pimp Your Prosecco

For £34, Grab a bottle of Prosecco and a selection of Garnishes & Syrups, Pimp your own Prosecco with friends. £20 per bottle after first bottle

Coming in May 2018

Cocktails

BUBBLES

Champagne Charlie - £11.50

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 - £11.50

Crème de Cassis, Champagne

Bellini - £9.50

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

Sloe Fizz - £11.50

Sloe Gin, Bombay Sapphire, Orange Bitters topped with Champagne & Orange Twist

CLASSICS

Mojito Criollo - £9.50

Limes, Muscovado & Fresh Mint Muddled then Churned with Bacardi & Crushed Ice Topped with Soda Water

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

Cosmopolitan - £9.50

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

Bramble - £9

Beefeater Gin, Sugar & Lemon. Shaken with Ice dash of Soda Water Laced with Crème de Mure

Old Fashioned - £9.50

Choice of Spirit Stirred with Maraschino, Orange Bitters and Sugar

Ultimate Margarita - £9.50

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

Long Island Ice Tea - £11.50

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

Pearson's Sour - £9.50

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

Cocktails

MARTINIS

Pearson's Martini

£10.50

Stolichnaya Vanilla Vodka, Passoa, Dash of Vanilla Bitters, Passion Fruit Juice, Shaken & Side shot of Champagne

All at £9.50

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

Pearson's 'Sangria'

£9

Licor 43, Red Wine, Fresh Orange Juice, Dash of Lemonade and a Dash of Vanilla Bitters

Pearson's Pina Colada

£9.50

Koko Kanu Coconut Rum, Bacardi, Pineapple Juice, Milk, with Crushed Ice

Rhubarb 75

£11.50

Rhubarb Gin, Fresh Lemon Juice & Simple Syrup, a Dash of Vanilla Bitters and of Orange Flower Water, Shaken and Topped with Champagne

Salted Caramel White Russian

£9.50

Salted Caramel Stoli Vodka, Kahlua, Cream & Milk, serve over Ice

We also have a whole Range of Hot Cocktails, Winter Warmers,
a Couple of Pages on from here.