Pearson's Arms

A WARM WELCOME TO THE PEARSON'S ARMS, WHITSTABLE SUNDAY 1st OCTOBER

BRITISH SMALL PLATES MENU As a Snack, Starter or While you Wait....

Home Baked Selection of Bread, & Butter 1.50 Please ask for todays freshly baked flavours

Chorizo Scotch Egg with Piccalilly 4.50
Salt and Pepper Squid, Soy Ponzu Sauce 7
Cod & Ginger Fish Cake, Garlic Aioli 6
Monkfish Scampi, Tartare Sauce 8
Devilled Whitebait, Lemon Mayonnaise 4
Crisp Wild Mushroom & Tarragon Risotto Balls **V** 5
Crisp Aubergines In Beer Batter, Bois Boudrin **V** 4

Whitstable PGI Rock Oysters, Sherry Vinegar Shallots 2.75 each

Spiced Chickpea Dip, Toasted Flat Bread **V** 4
Garlic, Ginger & Chilli King Prawns (5) 10
Cured Meat Plate, Pickles, Grilled Sour Dough 8
Whole Baked Camembert, Garlic & Thyme **V** 9
Minted Lamb Meatballs, Red Pepper, Tomato Sauce 5

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

Starters....

Roast Butternut Squash Soup Infused with Rosemary, Crisp Chorizo 6

Slow Cooked Free Range Chicken & Wild Mushroom Terrine, Sweetcorn Puree, Toasted Truffle Brioche 8.5

Roast Local Wood Pigeon, Black Pudding, Heritage Baby Beets, Toasted Hazelnut Crumb, Rich Balsamic Jus 7.5

Carpaccio of Marinated Kentish Beetroot, Fried Golden Cross Goats Cheese, Candied Walnuts, Walnut Dressing V 7

Picked Cornish Crab Salad, Cod, Ginger & Coriander Fish Cakes, Brown Crab Mayonnaise, Crisp Radish, Dill 9

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley Garlic & Cream Sauce, Warm Garlic Bread 8

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

Main Courses

CHICKEN (For 2 to Share)

Free Range Chicken Infused with Garlic & Thyme, Beef Dripping Roast Potatoes, Onion & Tarragon Stuffing, Pig's in Blankets, Thyme and Garlic Roasting Juices 15pp

LAMB (For 2 to Share)

Slow Cooked Shoulder of Kentish Lamb, Homemade Mint Sauce, Beef Dripping Potatoes, Seasonal Vegetables, Rosemary & Garlic Braising Liqueur 17pp

ROAST BEEF

Roast Rump of 32 Day Dry Aged Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Horseradish Cream, Seasonal Vegetables with Red Wine Jus 15

ROAST PORK

Roast Shoulder of Charing Pork, Crackling, Apple Sauce, Beef Dripping Potatoes, Seasonal Vegetables, Red Wine Jus 15

SEA BREAM

Pan Fried Fillet of Wild Sea Bream, Cornish Crab & Chive Rösti, Rainbow Chard, Brown Shrimp, Lemon & Caper Brown Butter ♥ 17

KEDGEREE

Butter Poached Grigg's of Hythe Natural Smoked Haddock, Curried Risotto, Peas, Soft Boiled Hen's Egg, Coriander Oil 16

CALVES' LIVER

Pan Fried Milk Fed Calves' Liver, Creamed Mash Potato, Sage Infused Buttered Savoy Cabbage, Onion Marmalade, Crisp Bacon, Red Wine Jus 16

FISH & CHIPS

Gadd's Beer Battered Fish, Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce 15

SKATE

Roast Local Skate Wing, Squid Bolognese, Butter Spinach, Samphire Tempura, Salsa Verdi 17

PEARSON'S BURGER

Grilled Beef Burger, Lettuce, Tomato, Onion Compote, Toasted Homemade Brioche Bun,

Add Grilled Bacon 1.5 Add Blue Cheese 1.5 Add Ashmore Cheddar 1.5

VEGETARIAN DISH OF THE WEEK

Roasted Local Butternut Squash & Sage Pearl Barley Risotto, Poached Hen's Egg, Shaved Aged Parmesan V 12

Side Dishes £3.50 each

Runner Beans, Red Wine Shallot Dressing ♥
Cauliflower Cheese with Smoked Winterdale Cheese
Selection of Our Vegetables 5
Broccoli with Toasted Almonds ♥
Roast Beef Dripping Potatoes
Yorkshire Puddings 50p

Triple Cooked Chips Kentish New Potatoes, Chives Butter BBQ Sweetcorn, Smoked Butter Thin Chips

All Prices are inclusive of 20% VAT

All of our Ingredients are purchased daily. Please be understanding if something is unavailable

To the best of our knowledge, no genetically modifiedIngredients are used in our cooking.

Food Allergies and intolerances – please speak to one of our front of house team when ordering

To Finish.....

Chocolate & Hazelnut Mousse, Caramelized Hazelnut Ice Cream 8

Sticky Toffee Pudding, Glazed Banana's, Banana Ice Cream 7

Classic Bakewell Tart, Compressed Victoria Plums, Vanilla Ice Cream 7

Treacle Tart, Lime Clotted Cream 7

White Chocolate Cheesecake, Raspberry Sorbet, Local Kentish Raspberries 8

A Selection of British Cheeses, Biscuits & Chutney 9 Roquefort, Isle of Mull, Scrumpy Sussex, Rosary Goats Cheese, Sussex Camembert

Choice of Coffee and Pearson's Chocolate Truffle

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Children's Menu.....

Available for children up to 12 years old

Fish Goujons, Chips, Peas & Tartare Sauce 7

Macaroni Cheese with Kentish Cauliflower 6

Ham Egg & Chips 6

Toad in the Hole, Peas, Gravy 7

Roast Chicken or Beef 7

Served with Roast potatoes, Vegetables & Yorkshire pudding

We have a wide range of ice creams available made fresh daily 4

V = Vegetarian All Prices are inclusive of 20% VAT.

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