

# Pearson's Arms

Sample Sunday Lunch Menu

## To Start.....

### British Small Plates

As a Snack, Starter or While You Wait....

Home Baked Bread Selection, Butter 3

Hot Roasted Chestnuts ① 3

Scotch Egg with Piccalilli 5

Marinated Queen Olives ① 3

Salt & Pepper Squid, Soy Ponzu Sauce 7

Deep Fried Brie, Red Onion Chutney V 7

Cured Meats, Baby Gherkins, Toasted Sour Dough 8

Whitstable PGI Rock Oysters, Pickled Shallots 3 each GF

Deville Whitebait, Lemon Mayonnaise 4

Mushrooms on Toast ① 4

Crisp Aubergines In Beer Batter, Bois Boudrin ① 4

Hand Made Pork Pie, Pickle 5

Chorizo, Worcestershire Glaze 5

Crisp Roasted Butternut Squash Risotto Balls ① 5

Spiced Chickpea Dip, Toasted Flat Bread ① 4

*We recommend 2 snacks per person if having as a starter  
Each dish will be served when ready*

## MUSSELS

Mussels Cooked in Kentish Cider, Tomatoes & Tarragon, Warm Garlic Bread  
Starter 8 Main Course 15 ♥

## SOUP

White Onion & Cheddar Soup, Warm Savoury Scone V 7

## TROUT

Home Cured Sea Trout, Scorched Blood Orange, Pickled Shallots, Dill, Yuzu Dressing GF ♥ 7.5

## SCALLOPS

Pan Fried Scottish Scallops, Porcini Mushroom Risotto, Golden Raisins GF 12

## SALAD

Salad of Warm Roasted Ironbark Pumpkin Infused with Sage, Red Chicory, Blue Cheese,  
Spiced Pumpkin Seeds, Truffle Honey Dressing V GF 7

① Option Available

## TERRINE

Ham Hock Terrine, White Pudding Crumb, Pickled Vegetables, Toasted Onion Brioche 7.5

♥ **V** Vegetarian Dishes      ① Vegan Dishes  
Denotes dishes that are low in cholesterol, salt & fats      **GF** Gluten Free

*Because The 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 ...

### 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 17pp

### LAMB (For 2 to Share)

Slow Cooked Shoulder of Kentish Lamb, Homemade Mint Sauce, Beef Dripping Potatoes, Seasonal Vegetables, Rosemary & Garlic Braising Liqueur 19pp

### ROAST BEEF

Roast Sirloin of 32 Day Dry Aged Beef, Beef Dripping Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables with Red Wine Jus 17

### ROAST PORK

Roast Shoulder of Charing Pork, Apple Sauce, Beef Dripping Potatoes, Seasonal Vegetables, Red Wine Jus 16

### HADDOCK

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

### FISH & CHIPS

Whitstable Bay Beer Battered Cod, Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce 16

### DOVER SOLE

Pan Fried Whole Dover Sole, Buttered Kentish Greens, 18  
Caper & Lemon Brown Butter, New Potatoes

### BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Crisp Iceberg Lettuce, Beef Tomato, Gherkins, Coleslaw, French Fries & Burger Sauce 15  
Add Melted Blue Cheese or Grilled Bacon for 1.50 each

### VEGETARIAN DISH OF THE WEEK

Spiced Butternut Squash & Spinach Short Crust Pastry Pie, Roasted Butternut, Glazed Baby Onions, Butternut Squash Velouté 15 v

### Side Dishes All at 3.50

Garlic Infused Creamed Spinach GF  
Cauliflower Cheese with Smoked Winterdale Cheese  
Honey Roasted Piccolo Parsnips GF  
Roast Brussel Sprouts, Chestnuts & Bacon GF  
Yorkshire Pudding 50p

Thick Chips GF  
Thin Chips GF  
Beef Dripping Roast Potatoes  
Selection of Our Vegetables 5 GF

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**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  
we are happy to adapt dishes to suit*

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## To Finish...

### BRANDY SNAP

Brandy Snap, Blackberry Mousse, Liquorice Ice Cream, Poached Blackberries 7.5

### CHOCOLATE

Hot Chocolate & Orange Fondant, Marmalade Ice Cream 8  
(Please Allow 10 Mins to Cook)

### CHEESECAKE

White Chocolate Cheesecake, Pomegranate Sorbet, Honeycomb 8

### SOUFFLÉ

Kentish Apple Crumble Soufflé, Calvados Ice Cream 8.5 GF  
(Please Allow 15 Mins to Cook)

### 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 Home-made Sweets 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

Beef Burger, Ashmore Cheddar, Lettuce & Chips 7

Soup of the Day, Warm Baguette 5

Toad in The Hole, Mashed Potatoes, Onion Gravy 5

Chicken Goujons, Chips, Peas 6

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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