

Pearson's Arms

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

Home Baked Selection of Bread, & Butter 3.00 *Please ask for today's freshly baked Selection*

Black Pudding Scotch Egg with Piccalilli 5	Spiced Chickpea Dip, Toasted Flat Bread V 4
Salt and Pepper Squid, Soy Ponzu Sauce 7	Deep Fried Brie, Red Onion Chutney V 7
Crispy Garden Pea & Mint Risotto Balls V 5	Cured Meats, Baby Gherkins, Toasted Sour Dough 8
Devilled Whitebait, Lemon Mayonnaise 4	Minted Lamb Meatballs in Tomato Sauce 7 <i>GF</i>
Crisp Aubergines In Beer Batter, Bois Boudrin V 4	Hand Made Pork Pie, Pickle 5
Roasted Chorizo Sausages, Worcestershire Glaze 5	
Cold Lemon Infused King Prawns, Chilli Mayonnaise 10 <i>GF</i>	
Whitstable PGI Native Oysters, Sherry Vinegar Shallots 3 each <i>GF</i>	

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

Starters ...

Roast Wood Pigeon, Chicken Liver & Foie Gras Rolled in Toasted Hazelnut,
Balsamic Glazed Beets 8

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

Braised Smoked Berkshire Ham Hock Terrine, White Pudding Crumb, Pickled Vegetables,
Black Pudding & Onion Briche 7.5

Pan Fried Scottish Scallops, Pickled & Shaved Radishes, Lemon Gel, Satay Dressing 12 *GF*

Heritage Tomato & Mozzarella Salad, Basil Mousse, Tomato Jelly, Black Olive Crumb
Confit Shallot Dressing 7 **V** *GF*

Poached Scottish Langoustines, Crab & Dill Crisp Rissoto Balls, Fennel & Crayfish
Remoualde, Lobster mayonnaise 12

Mussels Cooked in Kentish Cider, Tomatoes & Tarragon, Warm Garlic Bread Starter 8.50 Main 16♥

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

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

Please note our food does contain allergens, please ask for more details.
To the best of our knowledge, No Genetically Modified Ingredients have been used
A discretionary service charge of 10% will be added to the bill. All Prices are inclusive of 20% VAT

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 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, Crackling, Apple Sauce, Beef Dripping Potatoes, Seasonal Vegetables, Red Wine Jus 16

HAKE

Pan Fried Fillet of Hake, Compressed Cucumber, Cornish Crab, Lemon Gel, Lemon Grass Consommé 18 GF

FISH & CHIPS

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

PLAICE

Pan Fried Fillet Fillets of Plaice, Buttered Baby Leeks, Salsafly, Crispy Whitstable Oyster, Horseradish Veloute 16 GF

PEARSON'S BURGER

Grilled Beef Burger, Lettuce, Tomato, Onions, Toasted Homemade Brioche Bun, Chips, Homemade Coleslaw & Burger Sauce 15
With Grilled Bacon 1.5 / Blue Cheese 1.5 / Ashmore Cheddar 1.5 / Crushed Avacado 1.5

VEGETARIAN DISH OF THE WEEK

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

Side Dishes 3.50 each

Yorkshire Puddings 50p	Triple Cooked Chips
Cauliflower Cheese with Smoked Winterdale Cheese	Selection of Our Vegetables 5
Roast Beef Dripping Potatoes	Thin Chips
Heritage Tomato & Shallot Salad GF	Crushed Carrot & Swede
Pigs In Blankets (4) 4.5	

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To Finish ...

Chocolate & Orange Mousse, Orange Gel, Marmalade Ice Cream 8

Pineapple Parfait, Coconut & White Rum Mousse, Compressed Pineapple, Coconut Gel 7 GF

Brandy Snap, Blackberry Mousse, Liquorice Ice Cream, Poached Blackberries 7

Kentish Apple Crumble Soufflé, Calvados Ice Cream 7 GF
(Please Allow 15 Mins to Cook)

Ice Cream and Sorbet Selection 5
(Please ask for today's choices)

White Chocolate Cheesecake, Pomegranate Sorbet, Honeycomb 8

A Selection of British Cheeses, Biscuits & Chutney
Roquefort, Canterbury Cobble, Scrumpy Sussex, Stongate Goats Cheese, Barber's 1833

Choice of Coffee and Pearson's Chocolate Truffle 3.50

Dessert Wines

<i>Moscato, Maculan, Italy</i>	6
<i>Sauternes, La Fleur D'or,</i>	7
<i>Tokaji, Cuvée Sauska, Hungary</i>	10

Dessert Cocktails

All at £9.50

Boozy Hot Chocolate – *Choice of Milk, Dark or White Chocolate, Spirit of Choice, Cream Float*
Tiramisu - *White Chocolate & Coffee Liqueur Shaken with a butterscotch cream float*
Espresso Martini - *Coffee Shot, Kahlua & Vanilla Vodka Laced with White Crème de Cacao*
Earl Grey Martini - *Lemon Juice, Simple Syrup and Egg White Shaken with Earl Grey Infused Gin*
Naughty Monkey – *Amarula, White Cacao, Banana Liqueur, Milk & Dark Cacao*

Dessert Beer

Affligem Belgian Blonde, 6.8% abv	3.00 ½ pint
Meantime Chocolate Beer, 6.5% abv, <i>Greenwich</i>	4.50

Dessert Shots – 5.50 each

After Eight – *Crème de Menthe floated onto Baileys Chocolate Lux*
Nutella – *White Crème de Cacao, shaken with Frangelico Hazelnut Liqueur*

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Children's Menu ...

Available for children up to 12 years' old

Fish Goujons, Chips, Peas & Tartar Sauce 7

Macaroni Cheese with Kentish Cauliflower 6

Ham Egg & Chips 7

Toad in the Hole, Mash, Peas, Gravy 7.50

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

Ask Staff for our options on Mocktails

Join Us For ...

Sunday Brunch

Midday- 7pm

Live Music

Sundays from 5pm

Tuesdays from 8pm

Tuesday Night

Fish & Chips 7

Wednesday Lunch & Dinner

Wellington Wednesday, 48 for 2 people

Thursday Night

Steak & Wine Night for 2 28 OR 1 15

Tasting Menu Now Available Monday To Friday Lunch and Dinner, Ask Staff for Details

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