

# Pearson's Arms

A WARM WELCOME TO THE PEARSON'S ARMS, WHITSTABLE  
SUNDAY 19<sup>th</sup> of AUGUST

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

Home Baked Selection of Bread, & Butter 1.50  
*Please ask for today's freshly baked flavours*

Black Pudding Scotch Egg with Piccalilli 5	Spiced Chickpea Dip, Toasted Flat Bread <b>V</b> 4
Salt and Pepper Squid, Soy Ponzu Sauce 7	Deep Fried Brie, Red Onion Chutney <b>V</b> 7
Crispy Garden Pea & Mint Risotto Balls <b>V</b> 5	Cured Meats, Baby Gherkins, Toasted Sour Dough 8
Deville Whitebait, Lemon Mayonnaise 4	Minted Lamb Meatballs in Tomato Sauce 7 <i>GF</i>
Crisp Aubergines In Beer Batter, Bois Boudrin <b>V</b> 4	Hand Made Pork Pie, Pickle 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....

Warm Crisp Oak Smoked Saltmarsh Lamb Salad, Tomato, Chilli & Soy Dressing,  
Chinese Radish, Rocket, Toasted Sesame Seeds 8 *GF*

Roast Fillet of Local Mackerel, Cucumber, Radish, Apple Gel, Oyster Mayonnaise 7.5 *GF*

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

Cornish Crab Tian, Avocado Puree, Crisp Radish, Toasted Dill Bread 9

Golden Cross & Truffle Honey Ballantine Rolled in Candied Walnuts, Beetroot Ketchup,  
Baby Beets, Pickled Walnuts, Toasted Sour Dough 7 **V**

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

**V** Denotes, Vegetarian Dishes

*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 17

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

### SEA TROUT

Pan Fried Sea Trout, Beetroot Ketchup, Buttered Kale, Clams, Horseradish,  
Confit Lemon oil 16

### FISH & CHIPS

Gadd's Beer Battered Fish, Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce 16

### HALIBUT

Pan Fried Fillet of Wild Halibut, Compressed Cucumber, Cornish Crab, Lemon Jelly,  
Lemon Grass Consommé 21 GF ~

### POLLOCK

Pan Fried Fillet of Spiced Pollock, Cauliflower & Cumin Puree, Mango Relish,  
Pickled Samphire, Curried oil 19

### 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 Avocado 1.5

### VEGETARIAN DISH OF THE WEEK

Roasted Shallots Stuffed with Basil Infused Summer Vegetables, Wilted Spinach, Tomato Sauce 15 V

## Side Dishes £3.50 each

Yorkshire Puddings 50p

Cauliflower Cheese with Smoked Winterdale Cheese

Roast Beef Dripping Potatoes

Heritage Tomato & Shallot Salad GF

Triple Cooked Chips

Selection of Our Vegetables 5

Thin Chips

Crushed Carrot & Swede

### 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 modified Ingredients are used in our cooking.

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

**A discretionary service charge of 10% will be added to the bill**

**Our menu does contain ALLERGENS**

## To finish.....

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

Cherry Millefeuille, Macerated Cherries, Cherry Sorbet 7

Lemon Curd & Raspberry Parfait, Mini Meringue's 7 GF

Kentish Strawberries & Cream 7 GF

(Fresh & Poached Strawberries, Pimm's Jelly, Clotted Cream, Meringue)

Ice Cream and Sorbet Selection 5

(Please ask for today's choices)

White Chocolate Cheesecake, Pomegranate Sorbet, Honeycomb 8

A Selection of British & French Cheeses, Biscuits & Chutney 9

Roquefort, Canterbury Cobble, Scrumpy Sussex, Stongate Goats Cheese, Barber's 1833

**Choice of Coffee and Pearson's Chocolate Truffle**

3.5

## Dessert Wines

*Moscato, Maculan, **Italy*** 6

*Sauternes, La Fleur D'or,* 7

*Tokaji, Cuvée Sauska, **Hungary*** 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 – *Baileys, White Cacao, Banana Liqueur, Milk & Dark Cacao*

## Dessert Beer

Affligem Belgian Blonde, 6.8% abv 3.00 ½

Meantime Chocolate Beer, 6.5% abv, *Greenwich* 5

## 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- 6pm

Roast 15

### **Express Lunch Menu Monday– Friday**

12 midday – 2.30pm

2 Courses 13

3 Courses 15

### **Live Music**

Sundays from 5pm

Tuesdays from 8pm

### **Tuesday Night**

Fish & Chips 7

### **Wednesday All Day**

Seafood Platter and Bottle of Fizz 55

### **Thursday Night**

Steak & Wine Night for 2 28

for 1 15

### **Evening Market Menu Monday – Friday**

6.30pm – 9.30pm

2 courses 18

3 courses 20

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