

Pearson's Arms

To Start.....

British Small Plates

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

Home Baked Bread Selection, Butter 3
(may contain nuts)

Black Pudding Scotch Egg with Piccalilli 6

Grilled Baby Back Pork Ribs, BBQ Sauce 7

Salt & Pepper Squid, Soy Ponzu Sauce 8

Ploughman's, Toasted Sourdough 8

Mini Fish Cakes, Sauce Gribiche 4

Crisp Aubergines In Beer Batter, Bois Boudrin ⑤ 5

Mini Chorizo Sausages , Worcestershire Glaze 6

Whitstable PGI Rock Oysters, Pickled Shallots £3 each GF

Marinated Queen Olives ⑤ 3

Grilled King Prawns, Chilli, Ginger, Garlic 7

Baked Camembert, Local Honey & Toasted Baguette V 8

Minted Lamb Meatballs in Tomato Sauce GF 7

Spiced Chickpea Dip, Toasted Flat Bread ⑤

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

PRAWN COCKTAIL

Pearson's Prawn Cocktail, Crisp Iceberg Lettuce, Tomato Concasse,
Avocado, Mary Rose Sauce 9

SOUP

Sweetcorn Soup, Crème Fraiche & Chorizo 7

MACKEREL

Wasabi and Ginger Glazed Fillet of Mackerel, Beetroot Slaw, Cucumber, Sesame 9

SALAD

Goats Cheese Parfait, Heritage Tomatoes, Basil, Shallot, Sherry Vinegar dressing, Burnt onion
powder, local honey V GF 7

CURED MEATS

Cured Meat Selection, Duck Rillettes, Cornichons, Fresh Rocket, Toasted Sourdough 9

♥ **V** Vegetarian Dishes ⑤ 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 (To share 2 people)

Large Free Range Chicken Infused with Garlic & Thyme, Beef Dripping Roast Potatoes, Apricot & Sage Stuffing, Pig's in Blankets, Thyme and Garlic Roasting Juices 34

LAMB (For 2 to Share)

Slow Cooked Shoulder of Kentish Lamb, Homemade Mint Sauce, Beef Dripping Potatoes, Seasonal Vegetables, Rosemary & Garlic Braising Liqueur 36

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

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, Capers & Lemon Brown Butter, New Potatoes 19

HADDOCK

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

BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Crisp Iceberg Lettuce, Beef Tomato, Gherkins, Coleslaw, French Fries & Burger Sauce 15

Add Melted Blue Cheese, Mature Cheddar or Grilled Bacon for 1.50 each

VEGETARIAN DISH OF THE WEEK

Pearl Barley Risotto, New Season Morels, Broad Beans, Shaved Black Truffle, Wild Garlic Oil, Parmesan Crisp v 15

Side Dishes All at 3.50

Cauliflower Cheese with Smoked Winterdale Cheese

Thick Chips GF

Yorkshire Pudding 50p

Garlic Infused Creamed Spinach GF

Beef Dripping Sautéed New Potatoes GF

Mixed Green Salad GF

Thin Chips GF

Runner Beans with Tarragon Butter GF

Beef Dripping Roast Potatoes

Grilled Baby Courgettes Amalfi Lemon Oil 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...

STRAWBERRY

Strawberry & Cream Parfait, Strawberry Gel, Elderflower, Fresh Strawberries, Clotted Cream Ice Cream 9

ETON MESS

Fresh berries, Chantilly Cream, Meringue, Vanilla Ice Cream, Mint 8

CHEESECAKE

White Chocolate Cheesecake, Raspberry Sorbet, Honeycomb 8

GLAZED BANANA CAKE (**contains nuts**)

Warm Maple Glazed Banana Cake, Caramel, Chocolate Snow, Banana Ice-Cream 8

CHOCOLATE

Dark Chocolate Tart, Kentish Cherries, Chocolate Snow, Milk Chocolate Ice Cream 9

ICE CREAM & SORBET SELECTION

Please ask one of our Team for Today's Selection... 6 GF

Choice of Coffee served with Chocolate Truffle 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 and chips 6

Toad in The Hole, Mashed Potatoes, Garden Peas, Onion Gravy 7

Home Made Beef Burger, Ashmore Cheddar, Lettuce & Chips 7

Roast Chicken, Beef or Pork (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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