

Pearson's Arms

To Start.....

British Small Plates

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

Home Baked Bread Selection, Butter 3

Black Pudding Scotch Egg with Piccalilli 5

Salt & Pepper Squid, Soy Ponzu Sauce 7

Cured Meats, Baby Gherkins, Toasted Sour Dough 8

Devilled Whitebait, Lemon Mayonnaise 4

Crisp Aubergines In Beer Batter, Bois Boudrin ④ 4

Chorizo, Worcestershire Glaze 5

Spiced Chickpea Dip, Toasted Flat Bread ④ 4

Marinated Queen Olives ④ 3

Whitstable PGI Rock Oysters, Pickled Shallots 3 each GF

Crisp Roasted Butternut Squash Risotto Balls ④ 5

Hand Made Pork Pie, Pickle 5

Minted Lamb Meatballs in Tomato Sauce GF 7

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

SCALLOPS

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

CRAB SPRING ROLL

Hand Picked Cornish Crab, Ginger & Chive Spring Rolls, Spiced Fresh Mango Chutney 9

CAMEMBERT

Baked Camembert, Toasted Bread & Salad v 8

SALAD

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

④ Option Available

MUSHROOMS ON TOAST

Sautéed Mushrooms with Garlic, Shallots & Parsley on Brioche Toast, Fried Egg 7.5

④ Option Available

♥ **V** Vegetarian Dishes ④ 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

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, Caper & Lemon Brown Butter, New Potatoes 18

BURGER

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

Add Melted Blue/Cheddar 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

Green Beans and Buttered Shallots

Cauliflower Cheese with Smoked Winterdale Cheese

Honey Roasted Piccolo Parsnips GF

Selection of Our Vegetables 5 GF

Yorkshire Pudding 50p

Garlic Infused Creamed Spinach GF

Thick Chips GF

Thin Chips GF

Beef Dripping Roast Potatoes

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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...

PANNA COTTA

Ginger & Vanilla Panna Cotta, Poached Yorkshire Rhubarb, Rhubarb Granita 7.5

CHOCOLATE

Hot Chocolate & Orange Fondant, Marmalade Ice Cream 8

(Please Allow 15 Mins to Cook)

CHEESECAKE

White Chocolate Cheesecake, Pomegranate Sorbet, Honeycomb 8

STICKY TOFFEE PUDDING

Caramelised Bananas, Butterscotch Sauce, Vanilla Ice Cream 8

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 Chocolate Truffles 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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