

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)	Whitstable PGI Rock Oysters, Pickled Shallots £3 each GF
Black Pudding Scotch Egg with Piccalilli 5	Marinated Queen Olives ④ 3
Grilled Kentish Asparagus, Hollandaise ④ GF 7	Mini Fish Cakes, Sauce Gribiche 4
Salt & Pepper Squid, Soy Ponzu Sauce 8	Mini Chorizo Sausages , Worcestershire Glaze 5
Cured Meats, Baby Gherkins, Toasted Sour Dough 8	Minted Lamb Meatballs in Tomato Sauce GF 7
Deville Whitebait, Lemon Mayonnaise 5	Baked Camembert, Local Honey & Toasted Baguette ④ 8
Crisp Aubergines In Beer Batter, Bois Boudrin ④ 4	Spiced Chickpea Dip, Toasted Flat Bread ④ 4

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

MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce,
Warm Garlic Bread Starter 8 Main Course 15 ♥

ASPARAGUS

Grilled New Season Kentish Asparagus, Crisp Free Range Egg, Hollandaise Sauce 9

CRAB SPRING ROLL

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

SCALLOPS

Hand Dived Scallops Baked in Their Shell, Pak Choi, Ginger Cream Sauce GF 12

SALAD

Goats Cheese Parfait, Roast Marinated Beetroots, Walnuts & Fennel, Local Honey Dressing ④ GF 7

CHICKEN TERRINE

Confit Free Range Chicken Terrine with Piccalilli & Toasted Sour Dough 7

♥ Denotes dishes that are low in cholesterol, salt & fats ④ Vegetarian Dishes ④ Vegan Dishes **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/Cheddar Cheese 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

Honey Roasted Piccolo Parsnips GF

Yorkshire Pudding 50p

Buttered Tenderstem Broccoli GF

Beef Dripping Roast Potatoes

Thin Chips GF

Thick Chips GF

Selection of Our Vegetables 5 GF

Buttered Jersey Royals, Sea Herb Butter GF

V Vegetarian Dishes **Ⓥ** Vegan Dishes

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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...

POSSET

Sicillian Lemon Posset, Raspberry Gel, Fresh Raspberries, Rosemary Shortbread 7.5

CHOCOLATE (please allow 15 mins)

Hot Chocolate & Orange Fondant, Marmalade Ice Cream 8

CHEESECAKE

White Chocolate Cheesecake, Raspberry Sorbet, Honeycomb 8

GLAZED BANANA CAKE

Warm Maple Glazed Banana Cake, Caramel, Chocolate Snow, Banana 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 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

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

Toad in The Hole, Mashed Potatoes, Onion Gravy 7

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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