

Pearson's Arms

Sample Menu

To Start.....

British Small Plates

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

Home Baked Bread Selection, Butter 3

Hot Roasted Chestnuts ④ 3

Scotch Egg with Piccalilli 5

Marinated Queen Olives ④ 3

Salt & Pepper Squid, Soy Ponzu Sauce 7

Whitstable PGI Rock Oysters, Pickled Shallots 3 each GF

Cured Meats, Baby Gherkins, Toasted Sour Dough 8

Mushrooms on Toast ④ 4

Devilled Whitebait, Lemon Mayonnaise 4

Crisp Roasted Butternut Squash Risotto Balls ④ 5

Crisp Aubergines In Beer Batter, Bois Boudrin ④ 4

Chorizo, Worcestershire Glaze 5

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 White Wine, Garlic, Thyme & Cream, Warm Garlic Bread

Starter 8 Main Course 15 ♥

SOUP

White Onion & Cheddar Soup, Warm Savoury Scone ④ 7

SALAD

Salad of Warm Roasted Ironbark Pumpkin Infused with Sage, Red Chicory, Blue Cheese, Spiced Pumpkin Seeds, Truffle Honey Dressing ④ GF 7

④ Option Available

TERRINE

Ham Hock Terrine, White Pudding Crumb, Pickled Vegetables, Toasted Onion Brioche 7.5

♥ 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.*

Pearson's Arms

To Follow ...

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

HADDOCK

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

FISH & CHIPS

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

PLAICE

Pan Fried Whole Cornish Plaice, Buttered Kentish Greens, Caper & Lemon Brown Butter, New Potatoes 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 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

Garlic Infused Creamed Spinach GF
Cauliflower Cheese with Smoked Winterdale Cheese
Honey Roasted Piccolo Parsnips GF
Roast Brussel Sprouts, Chestnuts & Bacon GF
Yorkshire Pudding 50p

Thick Chips GF
Thin Chips GF
Beef Dripping Roast Potatoes
Selection of Our Vegetables 5 GF

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

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*

Pearson's Arms

To Finish...

BRANDY SNAP

Brandy Snap, Blackberry Mousse, Spiced Ice Cream, Poached Blackberries 7.5

CHOCOLATE

Hot Chocolate & Orange Fondant, Marmalade Ice Cream 8
(Please Allow 10 Mins to Cook)

CHEESECAKE

White Chocolate Cheesecake, Pomegranate Sorbet, Honeycomb 8

SOUFFLÉ

Kentish Apple Crumble Soufflé, Calvados Ice Cream 8.5 GF
(Please Allow 15 Mins to Cook)

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 Sweets 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

All Prices are inclusive of 20% VAT.

*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 your bill.*