

# Pearson's Arms

## Valentine's Day 2019

### Sample Menu

#### To Start.....

##### British Small Plates

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

Home Baked Bread Selection, Butter 3

Salt & Pepper Squid, Soy Ponzu Sauce 7

Crisp Aubergines In Beer Batter, Bois Boudrin ④ 4

Whitstable PGI Rock Oysters, Pickled Shallots 3 each GF

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

#### SOUP

White Onion & Cheddar Soup, Warm Savoury Scone ④ 7

#### CRAB SPRING ROLL

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

#### SCALLOPS

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

#### 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

#### 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 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 ...

### STEAK

Grilled 40 Day Aged Local Sirloin Steak, Grilled Portobello Mushroom, Onion Rings,  
Beef Dripping Chips, Red Wine Sauce 26

### BEEF BOURGUIGNON

Braised Beef Bourguignon, Roast Baby Onions, Mushrooms & Smoked Bacon, Red Wine Sauce 18

### HADDOCK

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

### LIVER

Grilled Calves Liver, Sage Infused Kentish Greens, Creamed Mash, Caramelised Onions,  
Madeira Sauce 16

### PLAICE

Pan Fried Whole Plaice, Buttered Kentish Greens,  
Caper & Lemon Brown Butter, New Potatoes 18

### PEARSONS FISH PIE

Creamed Potatoes & Melted Cheese 15

### 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

Thick Chips GF  
Thin Chips GF  
Leek & Bacon Gratin  
Selection of Our Vegetables 5 GF

*Please ask to see our Vegan menu*

**V** *Vegetarian Dishes*    **ⓧ** *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*

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## To Finish...

### PANNACOTTA

Stem Ginger Pannacotta, British Poached Rhubarb, Rhubarb Granita, Shortbread crumb 8

### CHOCOLATE

Hot Chocolate & Orange Fondant, Marmalade Ice Cream 8

### CHEESECAKE

White Chocolate Cheesecake, Raspberry 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 Sweets 3.50

Liqueur Coffees All at 6.50

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