



PEARSON'S ARMS

British Small Plates

*Our small plates will be served staggered as & when they are ready
We recommend 2-3 to share if having as a starter*

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| Home Baked Bread Selection, Butter 3 | Soy & Honey Glazed Crisp Pork Belly 8 |
| Red Pepper Arancini, Pecorino Cheese v 6 | Black Pudding Scotch Egg with Piccalilli 6 |
| Soy & Honey Glazed Crisp Pork Belly 8 | Marinated Queen Olives v GF 3 |
| Salt & Pepper Squid, Soy Ponzu Sauce 8 | Whole Baked Camembert, Honey, Garlic & Thyme 9.50 |
| Grilled Aubergines, Basil Pesto v 5 | Spiced Chickpea Dip, Toasted Flat Bread v v 6 |
| Grilled King Prawns, Chilli, Ginger, Garlic v 7 GF | Deep Fried Panko Crusted Oysters, Sauce Gribiche 8 |
| Breaded Monkfish, Pineapple Chutney 7 | Maldon Rock Oysters, Pickled Shallots v £3 Each |

Starters....

SCALLOPS

Pan Fried Scallops, Yuzu Mayonnaise, Charred Spring Onions, Pak Choi, Radish, 13

CARPACCIO

Fillet of Beef Carpaccio, Shaved Parmesan, Crisp Rocket, Aged Balsamic Dressing GF 9

SALAD

Roquefort & Chicory Salad, Frisse, Toasted Walnuts, Walnut Dressing GF 7

v Vegan option available

MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread
Starter 8 Main Course 16

PARFAIT

Chicken Liver Parfait, Kentish Fig Chutney, Toasted Sourdough 9

v

Vegetarian Dishes

v

Vegan Dishes

GF

Gluten Free

All Prices are inclusive of 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.*



PEARSON'S ARMS

To Follow ...

HOT SEAFOOD PLATTER

Crisp Salt & Pepper Squid, Chilli, Ginger & Garlic King Prawns, Moules Mariniere, Clams, Crab Claws, Panko Breaded Oysters, Asian Crusted Tuna
26 or 48 for two people

TROUT

Pan Fried Fillet of Chalk Stream Trout, Mangetout, Leeks and Fennel, Saffron Fish Sauce,
Tempura Battered Samphire 17

STEAK

Grilled 35 Day Aged Scottish Sirloin Steak with Dijon Mustard & Shallots, Portobello Mushrooms, Beef Tomato,
Triple Cooked Chips, Confit Garlic 28
Served with a choice of Red Wine Jus, Peppercorn or Bearnaise Sauce

GNOCCHI

Roasted Basil Gnocchi, Vegetable Ratatouille, Pesto, Rocket 16

FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Thick Chips, Crushed Peas,
Tartare Sauce 16

CRAB

Local Crab Linguini with Chilli & Lime, Crab Cream Sauce
17

DUCK

Braised Duck & Rosemary Pie, Suet Crust, Glazed
Carrots, Celeriac, Mashed Potato, Duck Jus 18

BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Crisp
Iceberg Lettuce, Beef Tomato, Gherkins, Coleslaw,
French Fries and Burger Sauce 15
Add Melted Blue Cheese, Mature Cheddar or Grilled Bacon for
1.50 each

Side Dishes

All at 3.75

Roasted Squash, Garlic, Rosemary Lemon
Triple Cooked Chips GF 16
Broccoli & Cauliflower Gratin, Herb Crust
Thin Chips GF 16
Grilled Corn, Chilli Flakes GF 16
Dauphinoise Potatoes 16
Selection of Seasonal Vegetables at £5

To Finish...

MILLE-FEUILLE

Poached Apple, Butterscotch Sauce, Vanilla Cream, Granny Smith Sorbet 9

CHOCOLATE

Warm Triple Chocolate Brownie, Crumble, Butterscotch Sauce, Vanilla Ice Cream 8

PANNACOTTA

Blueberry Pannacotta, Blueberry Gel, Meringue, Toasted Pistachio, Buttermilk Sorbet 8

CHEESE

Selection of British & French Cheeses Served with Biscuits & Homemade Chutney 9

ICE CREAM & SORBET SELECTION

Please ask one of our Team for Today's Selection... 1.50 per scoop GF

v

Vegetarian Dishes

16

Vegan Dishes

GF

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