



# PEARSON'S ARMS

## To Graze on While you look through the menu...

Freshly Baked Sourdough & Butter 4 **v**  
Marinated Queen Olives 4 **v** **v** GF

## OYSTERS

Maldon Rock Oysters, Red Wine Shallot Vinegar **GF** £2 each  
Beer Battered Maldon Rock Oysters; Homemade Local Beer Batter, Squid Ink Mayonnaise £2 each

## Starters

### SALMON

Gin & Beetroot Cured Smoked Salmon, Toasted Focaccia, Pickled Horseradish & Samphire Butter 10

### PORK

Pork Rilette, Cornichons, Caramelised Onion Marmalade, Toasted Sourdough 8.50

### SCALLOPS

Pan-Fried Scallops, Black Pudding Purée, Fish Cake, Apple Gel, Wild Mushrooms 14.50

### WAGYU

Slow Roasted Brisket Of Wagyu Beef, Infused With Hoisin Sauce & Spices, Celeriac Remoulade, Beef Consomé 12

### MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread

**Starter 11 Main With French Fries 21**

### SOUP OF THE DAY

Seasonal Vegetable Soup Served With Toasted Seeds And Warm Bread 7.50 **v**

**v** Vegetarian Dishes

**v** Vegan Dishes

**GF** Gluten Free

*Food Allergies and intolerances - please speak to one of our Front of House team when ordering.  
An optional service charge of 12.5% will be added to your bill*



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## Main Courses

### STEAK

32 Day, Dry Aged Beef Served with Triple Cooked Chips, Tomato & Shallot Salad  
Served with a choice of Red Wine Jus, Garlic & Herb Butter or Peppercorn Sauce  
Flat Iron 25  
Côte De Boeuf (for two people minimum) 35 pp

### FISH & CHIPS

Beer Battered Deep Fried Cod Fillet, Triple Cooked Chips, Crushed Peas, Tartare Sauce 19

### BOUILLABAISSSE

Pan Fried Seasonal Fish, Mussels, Prawns, Squid, Jersey Royals, Kale, Lobster Bisque,  
Toasted Bread & Rouille 28

### HADDOCK

Poached Smoked Haddock, Bubble & Squeak, Beurre Blanc, Crispy Poached Eggs, Wilted Greens 22

### BOURGUIGNON

Braised Shin of Beef in Red Wine Jus, Silver Skin Onion, Bacon, Mushroom, Creamed Potatoes,  
Sweet Potato Purée 25

### PORK BELLY

Slow Roast Pork Belly, Dupuy Lentils, Seasonal Vegetables, Bacon & Port Cream 22

### ORZOTTO

Wild Mushroom Orzo Pasta Risotto, Seasonal Vegetables, Toasted Nuts **v** 20

### CATCH OF THE DAY

Please ask staff for details and price on this.

## Side Dishes

Selection of Spring Vegetables **v** **V** **GF** 6  
Mixed Leaf Salad **v** **V** **GF** 4.50  
French Fries **v** 4  
Creamed Potatoes 4  
Garlic Butter Fried Mushrooms **v** **GF** 5  
Triple Cooked Chips **v** 6

**v** Vegetarian Dishes

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## Desserts

### **CHEESES (Canterbury Cheesemakers)**

Selection of British Cheeses from our Board, Served with Biscuits, Celery, Walnuts, Fig Chutney **v**

3 Slices 10

5 Slices 14

### **APPLE TART**

Kentish Apple And Calvados Tart, Crème Fraiche 8

### **ÉCLAIR**

Praline Éclair, Salted Caramel, Pecan Nuts 9

### **CRUMBLE**

Pear & Hazelnut Crumble 9

### **ETON MESS**

Kentish Strawberries, Blueberries, Vanilla Chantilly Cream, Meringue 8

### **ICE CREAM & SORBETS**

Please ask for Today's Selection £3.50 per scoop

### **CHOCOLATE**

Warm Chocolate Fondant, Vanilla Ice Cream 9

### **COFFEE, TEAS & INFUSIONS AVAILABLE**

From £3.50

Dairy Free Alternatives Available, please ask staff

### **SPIRITS, LIQUEURS, STICKYS & AFTER DINNER COCKTAILS**

Please See our Bar Menu for List



Vegetarian Dishes



Vegan Dishes

GF

Gluten Free

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