

## **Lunch Menu Available**

Wednesday to Saturday

12pm – 2.30pm

2 courses £25

3 courses £30

Includes a Medium Glass of House Wine

## **A La Carte Available**

Tuesday to Friday

12pm – 2.30pm

5.30pm – 9pm

**Saturdays**

12pm – 9pm

## **Sunday Set Menu Available**

Sunday's 12 – 4pm

2 courses £30

3 courses £35

Kids Under 12 eat free on Sunday's

\*1 child per Adult



# **PEARSON'S ARMS**

In accordance with the weights and measures act of 1955 the measure for the sale of Gin, Vodka, Rum and Whisky in these premises is 25ml

All other spirits & liqueurs are served in 25ml or multiples thereof

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**Follow us on Twitter...@pearsonsarms**

**Like us on Facebook... Pearson's Arms**

**Find us on Instagram...@pearsonsarms**

**Live Music**  
**Every Saturday (9pm – Late)**  
**& Sundays (5pm – 8pm)**

**January**

Sat 20<sup>th</sup> – Gracie & The Boomz  
Sun 21<sup>st</sup> – Matt Brooks  
Sat 27<sup>th</sup> – Kym Ifill  
Sun 28<sup>th</sup> – Dune

**February**

Sat 3<sup>rd</sup> – Jess Morris  
Sun 4<sup>th</sup> – High Tide  
Sun 11<sup>th</sup> - Jed  
Sun 18<sup>th</sup> – Thomas Abrahams  
Sat 24<sup>th</sup> – Adam Green  
Sun 25<sup>th</sup> – Sounds of Soul

**March**

Sat 2<sup>nd</sup> – Freak 90  
Sun 3<sup>rd</sup> – Starks Family Band  
Sat 9<sup>th</sup> – Bill Clift  
Sun 10<sup>th</sup> – Gracie & The Boomz  
Sat 16<sup>th</sup> – Dune  
Sun 17<sup>th</sup> – FNKHAUS  
Sat 23<sup>rd</sup> – Sammi G Musical Moobslap  
Sun 24<sup>th</sup> – Phat Gandalf

**2 for 1 Cocktail Night**

Join us Every Wednesday  
between 6pm and 9pm  
2 selected Cocktails for the Price of 1

**Friday Nights**

Join us Every Friday  
Selected Cocktail of the Night £5  
from 9pm

Happy Hour 9pm – 11pm

Live DJ from 9pm – Midnight  
DJ Stretch Silvester

**Wednesday's**

**First Wednesday** of every month is Open Mic Night  
Hosted by Sammy @Musicalmoobslap

**Second Wednesday** of every month is Quiz Night  
Charity Event in Loving Memory of Mia Basford  
£25 Set 3 Course Menu alongside the Quiz

# BAR MENU

Served Wednesday – Friday 12pm - 2.30pm / 5.30pm to 9pm

Served Saturday 12pm – 9pm

Freshly Baked Sourdough, Butter, Olive Oil & Balsamic 4 **V**

Marinated Queen Olives 4 **V** **V** GF

Maldon Rock Oysters, Red Wine Shallot Vinegar **GF** £3.50 each

Beer Battered Maldon Rock Oysters; Homemade Local Beer Batter, Squid Ink Mayonnaise  
£3.50 each

## Pearson's is Biodegradable

Our straws are **100% biodegradable**,  
they are made from paper.

Our Pint Plastics are also **eco-friendly**, Single Use,  
**£2 Deposit**, bring it back for your money back,  
Or keep it as a Souvenir

If you bring back your plastic to be refilled, you will receive  
**10% off** your drink.

**Kids!!!** If you collect 10 items of Plastic Waste from the  
Beach, you will receive a Soft Drink on us!!!

## KEEP WHITSTABLE CLEAN!

### BAO BUNS

Bao Buns, Steamed Bun Served with Pickled Mouli & Carrots

**BEEF** 15

Apple & Beetroot Ketchup Melted Smoked Ashmore, Bavette Steak, Truffle Shavings

**TOFU** 12

Grilled Tofu & Crispy Artichoke with Sticky Soy Sauce Toasted Seeds

**MACKEREL** 12

Grilled Mackerel Served with Crème Fraiche Herbs & Confit Lemon

### BAKED CAMEMBERT 12

Baked Camembert Served With Homemade Bread, Rosemary Infused Honey

### SCOTCH EGGS 10.50

Choose From The Classic Sausage & Black Pudding **Or**

Smoked Mackerel & Salmon Served With Homemade Piccalilli Sauce

### MUSSELS

Starter 11 Main with French Fries 21

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

### FISH & CHIPS 19

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

### BURGERS

#### TRAWLER'S 18

Cod, Salmon & Haddock Patty, Tartare Sauce, Mixed Herbs Salad, Toasted Brioche Bun,  
French Fries & Tartare Sauce

#### BEEF 18

Grilled Homemade Beef Burger, Grilled Tomato, Parma Ham & Tabasco Jam, Ashmore Cheddar,  
Toasted Bun with Crisp Gem Lettuce, French Fries & Pearson's Burger Sauce

Add Grilled Bacon for 1.50

# Oysters

## Maldon Rock Oysters £3 each

Red Wine Shallot Vinegar **GF**  
Pomegranate & Pink Peppercorn Mignonette  
Siracha & Lemon Juice  
Hendrick's Gin, Cucumber, Dill & Apple  
Pink Ginger Coriander & Shallots  
Citrus & Vodka  
Passionfruit & Chilli  
Blue Curacao, Tequila & Jalapenos  
Deep fried with Black Squid Ink Aioli  
Deep fried with Harissa Mayonnaise

**6 for £15 OR 12 for £28**  
mix & match

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## SPARKLING BY GLASS

175ml

Bottle

### Prosecco, Bella Modella, Italy

8

36

Crisp, Deliciously frothy and filled with ripe apple and citrus fruit character  
it is the model of a perfectly formed prosecco

### Spumante, Orobella, Extra Dry

28

A wonderfully fresh, floral & aromatic wine balanced by citrus fruits, white peaches & minerality

### Chandon Garden Spritz, Orange Peel Blend, Argentina

6

29

Sparkling wine & a unique blend crafted from locally source oranges & a mix of herbs & spices

### Champagne, Barfontarc, Brut, France

10

59

The nose carries notes of white peaches, fruits & brioche & the palate has a fine,  
creamy mousse & refreshing citrus character

# Valentine's Day

## 14<sup>th</sup> February

5.30pm – 9pm

## Sharing Plates with Bottle of Sparkling Rosé

Book now for Restaurant

### In The Bar...

## Charity Date Night Pub Quiz

**3 Course Set Menu**

**£25pp**

**or £5 entry without Set Menu**

## WHISKY & BOURBON

### Scotch

Famous Grouse	<b>£4.80</b>
Glenmorangie	<b>£7</b>

### Local

Masthouse	<b>£9</b>
Son of a Gun (Young)	<b>£7.50</b>

### Irish

Jamesons	<b>£4.50</b>
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### Bourbon/ Rye

Jack Daniels	<b>£4.50</b>
Makers Mark	<b>£7</b>
Monkey Shoulder	<b>£6</b>

### OTHER

Agwa	<b>£4.50</b>
Jagermeister	<b>£4.50</b>
Southern Comfort	<b>£4.50</b>
Pisco	<b>£7</b>

## TEQUILA/MEZCAL

Cazcabel White	<b>£5.50</b>
Cazcabel Honey	<b>£5.50</b>
Cazcabel Coffee	<b>£5.50</b>
Patron Silver	<b>£9.50</b>
Patron Reposado	<b>£10</b>
Ojo De Tigre – Mezcal	<b>£9</b>

## WHITE BY GLASS

	<b>175ml</b>	<b>250ml</b>	<b>Carafe</b>	<b>Bottle</b>
<b>Macabeo, Borsao, Spain</b>	7	8.5	17	25
Light grapefruit & lemon fruit with some nutty stone fruit characters balanced by a fresh, rounded palate				
<b>Pinot Grigio, Cortefresia, Italy</b>	7.5	9.5	18	26
A pretty nose of pears & white peach with a gentle, just-dry palate with subtle fruits & spice bouquet				
<b>Sauvignon Blanc, Alameda, Chile</b>	7.75	9.75	17.75	27
Expressive aromas of fresh fruit, such as grapefruit and green apple with a fresh, vibrant palate, a palate teaser				
<b>Côte Mas Blanc, France</b>	8	10	20	30
Fine example of a southern French blend delivering vibrant notes of lemon & apricot with tropical fruits. Fruity, round & smooth				
<b>Vermentino, Zagre, Italy</b>	8	10	20	30
Ripe stone fruit aromas with zesty lemon & floral notes. The palate has bright citrus peel and peach characters, an appealing texture & minerality				
<b>Pouilly-Fumé, De La Loge, France</b>	9	11	22	32
Ripe stone fruit aromas with zesty lemon & floral notes. The palate has bright citrus peel & peach characters, an appealing texture & minerality				

## ROSÉ

	<b>175ml</b>	<b>250ml</b>	<b>Carafe</b>	<b>Bottle</b>
<b>Pinot Grigio Rosé, Venezia, Italy</b>	£7.5	£9.5	£18	£26
Gentle off-dry rosé delivering pear & raspberry fruits				
<b>Zinfandel, Rosebud, USA</b>	£7.5	£9.5	£18	£26
Delightful aromas and flavours of red berries and hints of citrus				
<b>Côtes De Provence, Ambassadeur, France</b>	£10	£13	£26	£37
Delightful aromas and flavours of red berries and hints of citrus				

## RED BY GLASS

	<b>175ml</b>	<b>250ml</b>	<b>Carafe</b>	<b>Bottle</b>
<b>Tempranillo, Viña Arroba, Spain</b>	£7	£8.5	£17	£25
A gentle easy going red delivering a mouthful of red & black plum fruit with an edge of spice				
<b>Merlot, Alameda, Chile</b>	£7.5	£9.5	£18	£26
A typically smooth Chilean Merlot with an abundance of wild berries & pepper spice				
<b>Malbec, La Bonita Reserva, Argentina</b>	£7.75	£9.75	£19	£28
Bursting with sumptuous red berries, raspberry & chocolate this has a velvet feel & a long, warming finish				
<b>Côte Mas Rouge, France</b>	£7.75	£9.75	£19	£28
Complex aromas with notes of plum and raspberry evolving into sweet spices				
<b>Topo, Casa Santos, Lisboa, Portugal</b>	£8	£10	£20	£30
Fruity with velvety notes of red ripe fruits, balanced by notes of spices, chocolate & oak				

## White by the Bottle

	75cl
<b>Chardonnay, Stone's Throw, Australia</b> A lovely unoaked Chardonnay delivering plentiful ripe tropical fruits & a touch of cream	£30
<b>Dry Riesling, Quail's Gate, Canada</b> Crisp, dry & refreshing with wonderfully balanced acidity, Lemon, Lime & Orchard Fruit	£30
<b>Pecorino, Terre Di Chieti, Feudo Antico, Italy</b> Dry, crisp and full flavoured, with a bouquet of flowers and pleasant ripe fruit finish. Only organic winemaking techniques are used.	£33
<b>Picpoul-Terret, Vignerons de Florensac, Pique &amp; Mixe, France</b> A fresh and fruity nose marked by notes of lemon & grapefruit; exotic, lively and fresh in the mouth, revealing a beautiful richness supported by citrus flavours	£33
<b>Vinho Verde, Portal Da Calçada, Portugal</b> Nicely balanced palate with great acidity & salinity. Tastes of fresh citrus, Granny Smith apples beautifully blend with honeydew melon and hints of passion Fruit	£34
<b>Bacchus, On The Nod, Yotes' Court, Kent, UK</b> An aromatic beauty offering elderflower, nettle and gooseberry on a Spring fresh palate	£46
<b>Gavi di Gavi, Nuovo Quadro, Italy</b> A wine with a crisp edge delivering fresh & zesty citrus notes balanced with ripe, peachy characters.	£42
<b>Sauvignon Blanc, Ant Moore, Marlborough NZ</b> A true expression of artisanal winemaking; nuanced & beautifully balanced. Gentle leafy aromas, followed by a crisp bite of lime with notes of green pepper & gooseberry.	£40
<b>Viognier, McManis, USA</b> Big, Bright Fruit Aromas of pear and Peach. The wine is viscous and creamy in the mouth with a long finish	£48
<b>Sancerre, Domaine Girard Silex, France</b> Mineral, pure Sauvignon Blanc with grass and herbaceous notes and a firm structure	£64

## Red by the Bottle

	75cl
<b>Cabernet Frank, Old Vine Cabernet Franc, USA</b> A smooth, medium-bodied wine with blackberry, plum and dark cherry characters: so typical of cabernet Franc	£35
<b>Merlot, Jean Claude Mas, La Rivière, France</b> A deep cherry colour with complex aromas. This is a pure and versatile food wine with rich black fruit underpinned by subtle vanilla	£40
<b>St Emilion, Chateau Treytins Montagne, France</b> A lovely nose with hints of sandalwood and liquorice. An elegant attack which opens with plenty of body alongside soft tannin, and a warming finish	£64

## Digestives, Ports & Stickies

### APERITIFS & DIGESTIVES

Baileys	£6
Campari	£4.50
Frangelico	£4.50
Aperol	£5
Chartreuse	£7
Disaronno	£4.50
Disaronno Velvet	£4.50
Kahlua	£4.50
King's Ginger	£4.50
Midori	£4.50
Noilly Prat	£4.50
Lillet Vermouths	£4.50
Limoncello	£4.50
Pimms – 50ml	£8
Ricard	£4.50
St Germain Elderflower Liqueur	£5
Cointreau	£4.50
Chambord	£4.50
Licor 43	£4.50

### BRANDIES, COGNACS & ARMAGNACS

Janneau VSOP Armagnac	£8
Hennessy VS	£7

### PORT

Cockburns Ruby	£5
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### FORTIFIED WINES

	70ml	Bottle
<b>Tio Pepe, Palamino Fino, Portugal (Dry)</b> <i>Notes of roasted nuts and spices such as vanilla. On the palate fresh and agile with an easy step.</i>	£6	
<b>Amontillado, Spain (Medium)</b> Amber colour, fascinatingly complex raisined, nutty, tangy nose and a flavour	£7.5	
<b>Pedro Ximenez, Spain (Sweet)</b> The nose seduces with intense dried fruit aromas of raisins, prunes & dates, coupled with brown spices of nutmeg and clove, this becomes reminiscent of Christmas cake.	£9	
<b>Late Harvest, Sauvignon Blanc, Chile</b> Full of honey, cinder toffee & ripe lemon flavours; unctuous & silky with a fresh finish	£6	£28
<b>Côteaux du Layon, France</b> A beautiful dessert wine of ripe yellow apple, quince & honey flavours	£8	£40

## VODKA

JJ Whitley	£4.80
Stolichnaya Citrus	£5
JJ Whitley Vanilla	£5
Grey Goose	£7
Grey Goose Orange	£8
Grey Goose Citron	£8
Grey Goose Poire	£8
Reyka	£6.50
Chase Marmalade	£7
Copper Rivet Distillery – Vela	£6.50

## GIN

JJ Whitley London Dry	£4.50
JJ Whitley Pink Gin	£5
Hendricks	£5.50
Hendricks Neptunia	£7
Hendricks Flora	£7
Anno, Kentish Gin	£5
Bathtub	£6
Brockman's	£5.50
Dockyard	£6
Dockyard Damson	£6
Dockyard Strawberry	£7
Malfy Original	£6.50
Malfy Blood Orange	£6.50
Malfy Grapefruit	£6.50
Malfy Lemon	£6.50
Nordés	£7
Plymouth	£6.50
Plymouth Navy Strength	£7
Silent Pool	£8
Warner's Rhubarb	£7

## RUM

Bacardi	£4.80
El Dorado 3yr	£6
El Dorado 5yr	£7.50
El Dorado 12yr	£10
Aluna Coconut	£5
Goslings Black Seal	£5
Morgans Golden Spiced	£4.80
Kraken Dark Spiced	£5
Black Tears Spiced	£6.50
Bumbu	£7

# Draught

## LAGERS / CIDER

<b>Birra Moretti</b> – 4.6% <i>Italy</i>	£7.10
<b>Pearson's Arms, High Tide, Lager</b> – 4% <i>Kent</i>	£6
<b>Red Stripe</b> – 4.7% <i>Jamaica</i>	£6.80
<b>Beavertown, Neck Oil</b> – 4.3% <i>London, England</i>	£7.50
<b>Cruzcampo</b> – 4.4% <i>Spain</i>	£6.80
<b>Old Mout, Pineapple &amp; Raspberry</b> – 4% <i>New Zealand</i>	£6.80
<b>Inch's Cider</b> – 4.5% <i>England</i>	£6.50
<b>Guinness Stout</b> – 4.1% <i>Ireland</i>	£6.50

## ALES

All from £4.80 - £6

Change almost daily, please ask staff for details.

# Bottled Beers

## BOTTLED LAGERS

<b>Peroni Nastro Azzurro</b> , Italy – 5.1%	£4.75
<b>Sol</b> , Mexico – 4.5%	£4.75
<b>Peroni, Gluten Free</b> – Italy	£6.50

## BOTTLED CIDERS/PERRYS

<b>Old Mout, Kiwi &amp; Lime</b> , New Zealand	£7.50
<b>Old Mout, Berries &amp; Cherries</b> , New Zealand	£7.50
<b>Old Mout, Watermelon &amp; Lime</b> , New Zealand	£7.50
<b>Old Mout, Strawberry &amp; Apple</b> , New Zealand	£7.50

## Pearson's Gin & Tonics

**Dockyard Strawberry Gin** £11

with Fever Tree Ginger Ale, Fresh Strawberries & Edible Flowers

**Anno Kentish Gin** £11

with Fever Tree Naturally Light Tonic, Salty Fingers (Sapphire) & Lemon Wedges

**Malfy Original Gin** £12

with Mediterranean Fever Tree Tonic, Slice of Lemon, a Sprig of Rosemary & Thyme

## Pearson's Rum Drinks

**Bumbu** £11

with Fever Tree Ginger Ale & Slice of Lime

**Black Tears, Spiced Rum** £12

Dash of Disaronno with 3 Cents Cherry Soda

**El Dorado 12yr, Old Fashioned** £14

Stirred continuously with Ice, Brown Sugar Cube,  
Dash of Orange & Angostura Bitters, Maraschino Cherry & Orange Slice Garnish

## Pearson's Spritz Suggestions

**Winter Aperol Spritz** £10

Aperol, Prosecco, Cranberry Juice, Soda Water,  
Dash of Orange Bitters & Rosemary

**Spiced Spritz** £12

Passionfruit Purée, Orange Juice, Passoa, Winter Spiced Syrup,  
Prosecco, Soda Water

**Mulled Spritz** £12

Mulled Syrup, Spiced Rum, Sparkling Red, Soda Water

## Soft Drinks

### BOTTLED

Appletiser £4.50

Coca Cola £4.50

Diet Coke £4

Coke Zero £4

Fanta £4.50

Simply Fruity (Fruit Shoots) £2.50

### DRAUGHT

Pepsi PT/HF £4.50/£3

Diet Pepsi £4/£2.50

Pepsi Max £4/£2.50

Lemonade £4.50/£3

7Up Free £4/£2.50

### TONIC

Fever Tree Range (Ask Staff for full Range) £4

3 Cents (Ask Staff for full Range) £4.50

### JUICES

Folkington's Range (Ask Staff for full Range) £4.25

## Hot Drinks

**Speciality Teas** Green Tea, Lemon & Ginger, Camomile £4

**English Breakfast Tea** £3

**Earl Grey Tea** £3

**Americano** £3

**Latté** £4

**Cappuccino** £4

**Mocha** £4

**Espresso** £2

**Double Espresso** £3

**Macchiato** £2

**Double Macchiato** £3



## Low & No Alcohol

WE DO A MASSIVE RANGE OF COCKTAILS TOO, ALL NON ALCOHOLIC

### DRAUGHT LAGER

Lucky Saint, *England* – 0.05%

£6.80

### BOTTLED CIDER

Old Mout, Berries & Cherries, *New Zealand* – 0.05%

£7

### SPARKLING WINE

Nozecco, *Italy* – 0.05%

175ml

£6.80

### 'SPIRITS'

Lyre's, Large Range, **Ask bar staff for more info**

## Mocktails (Lyre's Range)

All at **£10** (ask staff for the rest of our Mocktails)

### Virgin Mojito

Fresh Mint, Fresh Lime, Muscovado Sugar muddled, Crushed Ice, topped with Apple Juice & Soda Water

### Bloody Shame, Virgin Mary

Tomato Juice, with Tabasco, Worcester Sauce, Celery Bitters, Salt & Pepper and Lemon with a Celery Stick

### Whitstable Sunrise

Orange Juice & Pineapple Juice, with Grenadine

### Cranberry-Apple Cider Punch

Appletiser, Cranberry Juice, Ginger Ale with Apple Slice Garnish & Sprig of Rosemary

## Shooters

### Baby Guinness

Kahlua with a Baileys

£5.50

### Jam Doughnut

Chambord with Baileys Float

£5.50

### Japanese Slipper

Midori Melon Liqueur, Cointreau, Lime Juice

£5

### Bolivian Kiss

Agwa Coca Leaf Liqueur, served with a Wedge of Lime.

£4.50

## In House Cocktails

### Poirot Particular

Hennessy Cognac, Disaronno, Cranberry Juice, Lime Juice, Sugar Syrup, Orange Bitters

£12

### Pear & Elder Martini

Grey Goose Pear Vodka, stirred with Dry Vermouth & St Germaine Elderflower Liqueur

£12

### Star Anise Sazerac

Star Anise Infused Cognac, Bourbon, Crème de Cassis, Orange Bitters & Fresh Orange

£14

### Wildfire

Aperol, Kentish Amaretto, Egg White, Lemon Juice, Sugar, Cranberry Juice, Rhubarb Bitters

£14

## Blood Mary's

### Pearson's Classic

Vodka, Ruby Port, Lemon Juice, Tomato Juice, Worcester Sauce, Salt & Pepper, Tabasco, Celery Bitters

£10

### Mexican Michelada

Tequila, Sol, Clamato Juice, Habanero Hot Sauce, Lime Juice, Worcester Sauce, Salt & Pepper

£15

### Pearson's Red Snapper

Anno Gin, Tomato Juice, Lemon Juice, Worcester Sauce, Chipotle Hot Sauce, Salt & Pepper, Served with an Oyster

£15

# Cocktails

## CLASSICS

### **Ultimate Margarita – £14**

Silver Patron Tequila, Cointreau, Agave Syrup, Fresh Lime Juice

### **Cosmopolitan – £12**

Citrus Vodka, Cointreau, Cranberry Juice. Shaken with Lime Wedges

### **Bramble – £10**

Dockyard Gin, Sugar & Squeezed Lemon Juice. Laced with Crème de Mure

### **Pearson's Pornstar – £12**

Vanilla Vodka, Passionfruit Liqueur, Passionfruit Purée, Rubicon Passionfruit.  
Served with Prosecco Shooter

### **Long Island Iced Tea – £14**

Vodka, Gin, White Rum, Tequila, Cointreau, Lime Juice. Poured over  
Pepsi or Cranberry Juice

### **Rose & Lychee Martini – £12**

Hendricks Gin, Rose Liqueur, Rose Water, Lychee Juice, Dash of Grenadine

### **Espresso Martini – £12**

Vanilla Vodka, Son of a Gun Coffee Liqueur, White Cacao, Double Espresso

### **French Martini – £12**

House Vodka, Chambord, Pineapple Juice. Freeze Dried Raspberry Garnish

### **Pearson's Mai Tai – £12**

Black Tears Spiced Rum, El Dorado 3yr Rum, Cointreau, Orgeat Syrup,  
Orange Juice, Pineapple Juice

### **Negroni – £12**

Plymouth Navy Strength Gin, Campari, Martini Rosso Sweet Vermouth

*\*Make it Sbagliato, top with Prosecco + £2*

*\*Make it a Kentish Strawberry Negroni + £2*

# Cocktails

## CLASSICS

### **Pearson's Sour – £12**

Choice of Spirit, Egg White, Lemon, Sugar

### **Mojito Criollo – £10**

Fresh Mint muddled with Lime Wedges and Muscavado Sugar. Topped up with  
Crushed Ice and Bacardi White Rum. Finished with a Fresh Mint Sprig  
and Splash of Soda

*\*Make it Royale, finish with Champagne + £3*

### **Bloody Mary – £12**

Vela Vodka, Ruby Port, Lemon Juice, Worcester Sauce, Tomato Juice, Tabasco,  
Celery Bitters, Salt & Pepper. Garnished with a Lemon Wedge and Celery Stick

## TWISTS

### **Cuban Orange Mojito – £14**

Fresh Mint muddled with Orange Wedges and Muscavado Sugar. Topped up with  
Crushed Ice, Black Tears Spiced Rum and Orange Juice. Finished with a Fresh  
Mint Sprig and Splash of Soda

### **Strawberry & Balsamic Mojito – £14**

Fresh Mint muddled with Lime Wedges and Muscavado Sugar. Topped up with  
Crushed Ice, El Dorado 5yr Rum, Strawberry Purée, Woodland Strawberry  
Liqueur. Finished with a Fresh Mint Sprig and Balsamic Glaze

### **Orange & Chilli Margarita – £14**

Home-Infused Chilli Tequila, Cointreau, Orange Bitters, Orange Juice,  
Lime Juice

### **Mexican Michelada – £15**

Cazcabel White Tequila, Sol, Clamato Juice, Habanero Hot Sauce, Worcester  
Sauce, Lime Juice, Salt & Pepper