

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

Wednesday 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

W H I T S T A B L E

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

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)

March

Sat 23rd – Sammi G & Jules
Sun 24th – Phat Gandalf
Fri 29th – DJ Stretch Silvester
Sat 30th – The Klicks
Sat 31st – Matt Brooks

April

Sat 6th – High Tide
Sun 7th – Starks & Starks
Sat 13th – TBC
Sun 14th – Project F
Sat 20th – Shut Up & Dance
Sun 21st – TBC
Sat 27th – Thomas Abrahams
Sun 28th – Ian Ingles

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

Last Friday of the Month
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
Or
£10 without the food

Jake, Jerome & Family
would like to welcome you to our Pub!

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!

Nestled in the heart of Whitstable, our pub/restaurant embodies the
essence of coastal charm and culinary excellence.

Our seasonal menus showcase the freshest local ingredients sourced
directly from nearby producers, ensuring each dish bursts with flavour and
supports the community.

From succulent seafood to hearty comfort classics, our menu offers
something to delight every palate.

Complementing our cuisine is a carefully curated selection of cocktails,
wines, beers, and ciders, showcasing both local favourites and
international delights.

Whether you're savouring a sunset cocktail or indulging in a leisurely meal,
our establishment promises an unforgettable dining experience steeped in
coastal allure and gastronomic delight.

Oysters

Maldon Rock Oysters £3 each

Red Wine Shallot Vinegar **GF**
Pomegranate & Pink Peppercorn Mignonette
Sriracha & 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

Easter Weekend

29th March – 1st April

Food served all day!

Friday Night Live DJ in the Bar
DJ Stretch Silvester from 9pm

Live Music Saturday night from 9pm
with The Klicks

Live Music Sunday afternoon from 5pm
with Matt Brooks

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

WHISKY & BOURBON

Scotch

Famous Grouse	£5
Glenmorangie X	£7

Local

Masthouse	£9
Son of a Gun (Young)	£7.50

Irish

Jamesons	£5
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Bourbon/ Rye

Jack Daniels	£5
Makers Mark	£7
Monkey Shoulder	£7
Bulleit Rye Whiskey	£6.50

OTHER

Agwa	£4.50
Jagermeister	£4.50
Southern Comfort	£5
Pisco	£7

TEQUILA/MEZCAL

Cazcabel White	£5.50
Cazcabel Honey	£5.50
Cazcabel Coffee	£5.50
Patron Silver	£9.50
Patron Reposado	£10
Casamigos Blanco	£9
Casamigos Reposado	£11

WHITE BY GLASS

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

ROSÉ

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

RED BY GLASS

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

White by the Bottle

	75cl
Pecorino, Terre Di Chieti, Feudo Antico, Italy	£33
Dry, crisp and full flavoured, with a bouquet of flowers and pleasant ripe fruit finish. Only organic winemaking techniques are used.	
Picpoul-Terret, Vignerons de Florensac, Pique & Mixe, France	£33
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	
Vinho Verde, Portal Da Calçada, Portugal	£34
Nicely balanced palate with great acidity & salinity. Tastes of fresh citrus, Granny Smith apples beautifully blend with honeydew melon and hints of passion Fruit	
Bacchus, On The Nod, Yotes' Court, Kent, UK	£46
An aromatic beauty offering elderflower, nettle and gooseberry on a Spring fresh palate	
Gavi di Gavi, Nuovo Quadro, Italy	£42
A wine with a crisp edge delivering fresh & zesty citrus notes balanced with ripe, peachy characters.	
Viognier, McManis, USA	£48
Big, Bright Fruit Aromas of pear and Peach. The wine is viscous and creamy in the mouth with a long finish	
Sancerre, Domaine Girard Silex, France	£64
Mineral, pure Sauvignon Blanc with grass and herbaceous notes and a firm structure	

Red by the Bottle

Tempranillo, Viña Arroba, Spain	£25
A gentle easy going red delivering a mouthful of red & black plum fruit with an edge of spice	
Merlot, Alameda, Chile	£26
A typically smooth Chilean Merlot with an abundance of wild berries & pepper spice	
Malbec, La Bonita Reserva, Argentina	£28
Bursting with sumptuous red berries, raspberry & chocolate this has a velvet feel & a long, warming finish	
Côte Mas Rouge, France	£28
Complex aromas with notes of plum and raspberry evolving into sweet spices	
Topo, Casa Santos, Lisboa, Portugal	£30
Fruity with velvety notes of red ripe fruits, balanced by notes of spices, chocolate & oak	
Monastrell, Familia Pacheco, Jumilla, Spain	£30
Big, dark & brooding. Red berry aromas on the nose, with a light touch of balsamic. A balanced, full-bodied & fresh wine	

Digestives, Ports & Stickies

APERITIFS & DIGESTIVES

Baileys	£6
Campari	£4.50
Frangelico	£4.50
Aperol	£5
Chartreuse	£7
Disaronno	£5
Disaronno Velvet	£5
Kahlua	£5
King's Ginger	£5
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	£5
Chambord	£5
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
Tio Pepe, Palamino Fino, Portugal (Dry)	£6	
<i>Notes of roasted nuts and spices such as vanilla. On the palate fresh and agile with an easy step.</i>		
Amontillado, Spain (Medium)	£7.5	
Amber colour, fascinatingly complex raisined, nutty, tangy nose and a flavour		
Pedro Ximenez, Spain (Sweet)	£9	
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.		
Late Harvest, Sauvignon Blanc, Chile	£6	£28
Full of honey, cinder toffee & ripe lemon flavours; unctuous & silky with a fresh finish		
Côteaux du Layon, France	£8	£40
A beautiful dessert wine of ripe yellow apple, quince & honey flavours		

VODKA

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

GIN

JJ Whitley London Dry	£4.80
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	£5
El Dorado 3yr	£6
El Dorado 5yr	£7.50
El Dorado 12yr	£10
Aluna Coconut	£5
Goslings Black Seal	£5
Morgans Golden Spiced	£5
Don Papa	£6
Black Tears Spiced	£6.50
Bumbu	£7
Diplomatico	£8

Draught

LAGERS / CIDER

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

Peroni Nastro Azzurro , Italy – 5.1%	£4.75
Peroni, Capri , Italy – 4.2%	£4.75
Peroni, Gluten Free – Italy	£6.50

BOTTLED CIDERS/PERRYS

Old Mout, Watermelon & Lime , New Zealand	£7.50
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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

Rosé Aperol Spritz £10

Aperol, Prosecco, Passionfruit Juice, Soda Water,
Dash of Fresh Lime Juice & Pink Grapefruit Slice to Garnish

Elderflower Springtime Spritz £12

St Germain Elderflower Liqueur, Elderflower Juice,
Prosecco, Soda Water, Squeeze of Fresh Lemon Juice & Fresh Mint to Garnish

Soft Drinks

BOTTLED

Appletiser £4.50

Coca Cola £4.50

Diet Coke £4.50

Coke Zero £4.50

Orangina £4

Fanta £4.50

Simply Fruity (Fruit Shoots) £2.50

DRAUGHT

Pepsi PT/HF £4.50/£3

Diet Pepsi £4.50/£3

Pepsi Max £4.50/£3

Lemonade £4.50/£3

7Up Free £4.50/£3

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, 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, Worchester 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

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 & Apple Martini – £12

Hendricks Gin, Rose Liqueur, Rose Water, Apple 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 Muscovado 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 Muscovado 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 Muscovado 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