

PEARSON'S ARMS

WHITSTABLE

Food Served

Monday to Saturday

12pm – 3pm

5.30pm – 9pm

Sunday Set Menu Available

Sunday's 12pm – 5pm

2 courses £30

3 courses £35

Perduret Probitas – 'Let honesty endure'



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 Friday, Saturday & Sunday

July

Thursday 31st – Make Way (8pm)

August

Friday 1st – Fahem (8pm)

Saturday 2nd – Takaleed Duo (4pm)
- Adam Green (8pm)

Sunday 3rd – Tundra (5pm)

Thursday 7th – Jam with Kader (8pm)

Friday 8th – Chloe Loader (8pm)

Saturday 9th – Takaleed Duo (4pm)
- Tom & Holly (8pm)

Sunday 10th – Thomas Abrahams (5pm)

Thursday 14th – Jam with Kader (8pm)

Friday 15th – Jed (8pm)

Saturday 16th – Takaleed Duo (4pm)
- Make Way (8pm)

Sunday 17th – Funky Fusion (5pm)

Happy Hour

Join us Monday - Friday
5pm – 7pm
2 selected Cocktails for the Price of 1
Pint of Grolsch at £6

Wednesday's

Small Plates Deal

3 for £22
5 for £30

5.30pm – 9pm

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

Thursday's

Steak Night

5.30pm – 9pm

2 Steak Meals with a carafe of House Wine
Butcher's Choice Steak with French Fries & Salad

£25pp

Friday's

Fish & Chips, Peas & Tartare Sauce

£12

12pm - 3pm 5.30pm – 9pm

Did you know?

For Every Fish & Chips we sell here at the
Pearson's Arms

We donate
£2
to the RNLI

To celebrate 200 years & to support their lifesaving work at
sea, enjoy a classic while helping heroes



Welcome to our Pub!

The Pearson's Arms is a warm, welcoming, family-run gem that celebrates everything local. Born and raised in the town, we bring that deep rooted pride into everything we do. From the carefully curated local produce on the menu to the expertly crafted cocktails and handpicked wines behind the bar.

We're more than just a place for a drink; it's where friends gather, where newcomers become regulars, and where live music fills the air with energy and soul. Whether it's a cosy midweek pint, a lively weekend cocktail, or a relaxed evening soaking up great music, our pub is the place to be. Independent, passionate, and full of character, just like the town it calls home.

Oysters

Maldon Rock Oysters £3 each

Red Wine Shallot Vinegar **GF**



6 for £15 OR 12 for £28

SPARKLING BY GLASS	125ml	Bottle
Spumante, Orobella, Italy, Extra Dry A wonderfully fresh, floral & aromatic wine balanced by citrus fruits, white peaches & minerality	7.5	28
Lessini Durello, Casa Defra, Italy, Dry Crisp, refreshing and bursting with green orchard fruits leading to a brioche finish	8	30
Silver Reign, Silverhand Estate, Kent, Dry A Charmat farmed from the Garden of England, filled with citrus and crisp pears	9	45
Leslie's Reserve Rosé, Balfour, Kent An apricot-pink appearance opens to a nose of rose petals & redcurrants, Delicately balancing with hints of strawberry and a brightening acidity	9.5	55
Champagne, Barfontarc, France, Dry The nose carries notes of white peaches, fruits & brioche & the palate has a fine, creamy mousse & refreshing citrus character	11	60
Champagne, Veuve Clicquot, France, Dry The finest Pinot Noir grapes form a classic champagne with befitting elegance and age		95

The Pearson's Arms originally stood on Tower Parade in the 1830s. It moved to its location near Horsebridge Road in 1840s. The book "Whitstable and Herne Bay Pubs by Johnny Horner" refers to the "Pearsons Arms" in its current location as once being called the "Whitstable Arms."



At The Pearson's Arms, we pride ourselves on sourcing the freshest local produce to create a menu that celebrates the rich flavours of our region. Our chefs work closely with local farmers & fishermen to ensure that every dish is crafted from the finest ingredients available, reflecting the bounty of the nearby land and sea. From succulent seafood to vibrant seasonal vegetables, each plate is a testament to our commitment to quality & sustainability.

WHISKY & BOURBON

Scotch

Famous Grouse	5
Glenfiddich 12 Year	9
Johnnie Walker Double Black	10
Singleton 12 Year	10

Japanese

Nikka Days	9
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Local

Masthouse, Pot & Column	9
Bankhall, British Single Malt	9
Son of a Gun (Young)	7.5

Irish

Jamesons	5
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Bourbon / Rye

Jack Daniels	5
Makers Mark	7
Monkey Shoulder	7
Bulleit Rye Whiskey	6.5

OTHER

Agwa	4.5
Southern Comfort	5
Pisco	7

TEQUILA/MEZCAL

Cazcabel White	5.5
Cazcabel Honey	5.5
Cazcabel Coffee	5.5
Patron Silver	9.5
Patron Reposado	10
Casamigos Blanco	9
Casamigos Reposado	11

WHITE BY GLASS

	175ml	250ml	Carafe	Bottle
Le Sentier, Gascogne <i>France</i> Zingy & Aromatic with crushed basil leaves, lemons & limes & a hint of tropical pineapple. Medium with Dry finish	7	9	18	28
Pinot Grigio, Orsino, <i>Italy</i> Crisp & Dry, Citrus & Stone fruits & delicate floral notes.	7.5	9.5	19	30
Picpoul de Pinet, Beranger, <i>France</i> Lively and fresh aromas of grapefruit and white flowers along with mineral notes	8	10	20	32
Vermentino, Zagre, <i>Italy</i> Ripe stone fruit aromas with zesty lemon & floral notes. The palate has bright citrus peel and peach characters, an appealing texture & minerality	8	10.5	21	32
Sauvignon Blanc, Earthsong, <i>New Zealand</i> Tropical fruit notes, Passionfruit at fore. Hints of Grapefruit, bright & Zesty palate, lovely crisp mineral finish	11	15	30	45

ROSÉ

	175ml	250ml	Carafe	Bottle
Pinot Grigio Rosé, Venezie, <i>Italy</i> Gentle off-dry rosé delivering pear & raspberry fruits	7.5	9.5	19	30
Côtes De Provence, Ambassadeur, <i>France</i> Delightful aromas & flavours of red berries & hints of citrus	10	13	26	39
Côtes De Provence, Ultimate Provence, <i>France</i> Bright, vibrant and deliciously dry, the palate dances with citrus, exotic fruits & florals				45

RED BY GLASS

	175ml	250ml	Carafe	Bottle
Tempranillo, Viña Arroba, <i>Spain</i> A gentle easy going red delivering a mouthful of red & black plum fruit with an edge of spice	7	9	18	28
Merlot, Torre del Vescovi, <i>Italy</i> A typically smooth Merlot with an abundance of wild berries & pepper spice	7.5	9.5	19	28.5
Malbec, El Cortador, <i>Argentina</i> Bursting with sumptuous red berries, raspberry & chocolate this has a velvet feel & a long, warming finish	8	10.5	20	30
Primitivo, Electric Bee, Manduria, <i>Italy</i> Intense & Complex Body, Aromas of Cherry, Plum & Blackberry Delicate, Fresh & Soft finish	8.5	11	22	32

White by the Bottle

	75cl
Pinot Gris, Outnumbered, New Zealand Clear aromas of pear and guava with a luscious palate of tropical fruits and citrus	30
Bacchus, Chapel Down, Tenterden, Kent, England A crisp and fresh white wine which presents itself with elderflower, grapefruit and melon	34
Sancerre, Domaine Girard, France A ripe & generous style of Sancerre with a real depth of fruit. Showing fruity layers of green apples & lemons.	50

Red by the Bottle

Pinot Noir, Umbrele, Romania A modern approach to Pinot Noir showing violets, dried cherries and a hint of tobacco with a velvety finish	30
Carignan, Mont Rocher, France Juicy and mouthwatering black cherry aromas, vibrant and distinctive of the Pyrénées	32
Beppe Morchetta, Veneto, Italy Perfect Red for all Occasions, Juicy cherry & plum flavours, twist of spices	35
Côtes du Rhône, Laudun, France A red with exceptional character, found here are generous red fruits paired with subtle spice and tannins, indicative of a dedicated winemaker	42
Saint-Émilion Grand Cru, Chateau Milon, France Produced using only the finest grapes from 2020, a perfect embodiment of Saint-Émilion	50

Digestives, Ports & Stickies

APERITIFS & DIGESTIVES	25ml	
Baileys (50ml)	6	
Campari	4.5	
Frangelico	4.5	
Aperol	5	
Chartreuse	7	
Disaronno	5	
Kahlua	5	
Midori	4.5	
Noilly Prat	4.5	
Lillet Rose Vermouth	4.5	
Limoncello	4.5	
Pimms – 50ml	8	
Ricard	4.5	
St Germain Elderflower Liqueur	5	
Cointreau	5	
Chambord	5	
Licor 43	4.5	
BRANDIES, COGNACS & ARMAGNACS		
Janneau VSOP Armagnac	8	
Hennessy VS	7	
PORT	50ml	
Cockburns Ruby	5	
DeLaForce, LBV	6	
DeLaForce, 10 Year	8	
FORTIFIED WINES	50ml	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>		
Pedro Ximenez, Spain (Sweet)	7	
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.		
Côteaux du Layon, France	8	36
A beautiful dessert wine of ripe yellow apple, quince & honey flavours		
Late Harvest, Vistamar, France	9	40
Aromas of ripe tropical fruits, honeyed apricot & hints of citrus, caramelised sugar & delicate floral undertones.		

VODKA	25ml
JJ Whitley	5
Stolichnaya Citrus	5.5
JJ Whitley Vanilla	5.5
Grey Goose	7
Grey Goose Flavours	8
Reyka	6.8
Copper Rivet Distillery – Vela	6.8
Copper Rivet Distillery – Dockyard Vodka	6.8

GIN	
JJ Whitley London Dry	5
JJ Whitley Pink Gin	5
Hendricks	6
Hendricks Neptunia	7
Hendricks Flora	7
Brockman's	6
Dockyard	6.5
Dockyard Damson	6.5
Dockyard Strawberry	7
Malfy Original	7
Malfy Blood Orange	7
Malfy Grapefruit	7
Malfy Lemon	7
Chase Apple & Rhubarb	7.5

RUM	
Bacardi	5
El Dorado 3yr	6.5
El Dorado 5yr	8
El Dorado 12yr	10
Koko Kanu (Coconut Rum)	5
Morgans Golden Spiced	5.5
Don Papa Baroko	7
Gosling's Navy Black	6.5
Black Tears Spiced	7
Bumbu	8

Draught

LAGERS / CIDER

Peroni – 5.1%	7.8
<i>Italy</i>	
Grolsch – 3.4%	6.5
<i>Netherlands</i>	
Cornish Orchards Apple – 4.5%	7
<i>Cornwall, England</i>	
Gravity Theory, Pineapple Haze Cider – 3.4%	7
<i>London, England</i>	
Meantime Anytime IPA – 4.7%	7.5
<i>London, England</i>	
Harbour Brewing, Singlefin Lager – 4%	7
<i>Cornwall, England</i>	
Harbour Brewing, Arctic Sky, IPA – 4.3%	7
<i>Cornwall, England</i>	
Guinness Stout – 4.1%	7.5
<i>Ireland</i>	

ALES

All from £4.80 - £6

Change almost daily, please ask staff for details.

Bottled Beers

Peroni Nastro Azzurro , Italy – 5.1%	5
Peroni Capri , Italy – 4.2%	5
Peroni Gluten Free , Italy – 5%	6.5
Blue Moon , Belgian Style Wheat Ale, USA – 5.4%	5.5
Balfour Lager , Jake's Reserve, Kent, England – 5%	5.5
Balfour IPA , Jake's Reserve, Kent, England – 4.3%	5.5
Leffe Blonde , Belgium – 6.6%	6.5

BOTTLED CIDERS/PERRYS

Balfour Cider , Jake's Reserve, Kent, England – 5.4%	5.5
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Pearson’s Gin & Tonics

Dockyard Gin with Fever Tree Ginger Ale, Fresh Blackberries & Slice of Orange	11
Hendrick’s Neptunia Gin with Fever Tree Naturally Light Tonic, Cucumber Slices & Lemon Wedges	11
Malfy Gin with Mediterranean Fever Tree Tonic, Slice of Lemon & Sprig of Rosemary	12

Pearson’s Rum Drinks

Bumbu with Fever Tree Ginger Ale & Slice of Lime	11
El Dorado 12yr, Old Fashioned Stirred continuously with Ice, Brown Sugar Cube, Dash of Orange & Angostura Bitters, Maraschino Cherry & Lime Slice Garnish	14

Pearson’s Spritz Suggestions

Rosé Aperol Spritz Aperol, Prosecco, Passionfruit Juice, Soda Water, Dash of Fresh Lime Juice & Slice of Pink Grapefruit	12
Summer Spritz Aperol, Cranberry Juice, Prosecco, Soda Water, Squeeze of Fresh Orange Juice & Slice of Orange	12
Lillet Spritz Lillet Rosé, Passionfruit Juice, Prosecco, Soda Water, Squeeze of Fresh Lime Juice & Slice of Orange	12

Soft Drinks

BOTTLED	
Appletiser	4.5
Coca Cola	4.5
Diet Coke	4.5
Coke Zero	4.5
Orangina	4.5
Simply Fruity (Fruit Shoots)	3
DRAUGHT	PT/HF
Pepsi	4.5/3
Diet Pepsi	4.5/3
Pepsi Max	4.5/3
Lemonade	4.5/3
Tonic	4.5/3
TONICS	
Fever Tree Range (Ask Staff for Full Range)	4.5
JUICES	
Folkington’s Mango Juice	4.75
Folkington’s Elderflower Juice	4.75

Hot Drinks

Speciality Teas Green Tea, Camomile	4
English Breakfast Tea	3.5
Earl Grey Tea	3.5
Americano	3.5
Latté	4.5
Cappuccino	4.5
Mocha	4.5
Espresso	3
Double Espresso	4

Low & No Alcohol

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

DRAUGHT

Lucky Saint, *England* – 0.5%

Guinness 0%, *Ireland*

7

6.8

BOTTLED LAGER

Peroni Nastro Azzurro Libera, *Italy* – 0.0%

4.5

BOTTLED CIDER

Old Mout, Berries & Cherries, *New Zealand* – 0%

7

SPARKLING WINE

Nozeco, *Italy* – 0.05%

125ml

6.80

‘SPIRITS’

Lyre’s 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, Muddled Muscovado Sugar, Crushed Ice, Topped with Apple Juice & Soda Water

Bloody Shame, Virgin Mary

Big Tom Tomato Juice with Tabasco, Worcestershire Sauce, Salt & Pepper and Lemon with a Celery Stick

Whitstable Sunrise

Orange Juice & Pineapple Juice, with Grenadine

Cran-Apple Punch

Apple Juice, Cranberry Juice, Lemonade with Sprig of Rosemary & Dried Orange

Shooters (3 FOR £12)

Baby Guinness

Kahlua with Baileys Float

5.5

Jam Doughnut

Chambord with Baileys Float

5.5

Japanese Slipper

Midori Melon Liqueur, Cointreau, Lime Juice

5

Bolivian Kiss

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

5

Pearson’s Bloody Mary’s

Classic Bloody Mary

12

JJ Whitley Vodka, Cockburn’s Ruby Port, Lemon Juice, Lea & Perrins, Celery Bitters, Salt & Pepper, Tabasco, ‘Big Tom’ Tomato Juice

Red Snapper

15

Chatham Dockard’s Gin, Tomato Juice, Lemon Juice, Worcester Sauce, Chipotle Hot Sauce, Salt & Pepper, Served with an Oyster

Oyster Caesar

15

Vela Vodka, Clamato Juice, Lemon Juice, Worcester Sauce, Garlic Pepper Tabasco, Seasoning, Celery Bitters, Served with an Oyster

Mexican Michelada

15

Cazcabel White Tequila, Clamato Juice, Habanero Hot Sauce, Worcester Sauce, Lime Juice, Salt & Pepper, Topped with Peroni Capri

Cocktails

PEARSON'S CLASSIC TWISTS

(WE CAN MAKE THE CLASSICS TOO, JUST ASK ONE OF OUR TALENTED BAR TENDERS)

Ultimate Margarita – 14

Silver Tequila, Cointreau, Agave Syrup, Orange Bitters, Fresh Lime Juice

Cosmopolitan Ocean Twist – 14

Citrus Vodka, Blue Curacao, Dash of St Germaine Elderflower Liqueur, Lime Juice. Shaken, garnished with Lemon Twist & Edible Seaweed

Coastal Bramble – 12

Dockyard Gin, Muddled Foraged Wild Berries, Sugar Syrup & Squeezed Lemon Juice. Laced with Crème de Mure, Dash of Soda

Pearson's Pornstar – 14

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

Tropical Island Ice Tea – 15

Vodka, Gin, Coconut Rum, Tequila, Blue Curacao, Lime Juice. Poured over Pineapple Juice

Rose & Apple Martini – 14

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

Pearson's Espresso Martini – 14

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

Martini Françoise – 14

Grey Goose Vodka, Muddled Fresh Mint & Raspberries, Raspberry Liqueur, Pineapple Juice. Freeze Dried Raspberry Garnish

Cocktails

Pearson's Mai Tai – 14

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

Negroni – 12

Choice of Gin, Campari, Martini Rosso Sweet Vermouth

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

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

Pearson's Sour – 12

Choice of Spirit, Egg White, Lemon, Sugar

Old Fashioned – 14

Brown Sugar, Angostura Bitters, Orange Bitters, Choice of Rum or Whiskey

Blackberry Whiskey Smash – 14

Fresh Blackberries, Crème de Mure, Brown Sugar Syrup, Shaken with Fresh Lemon Juice & Masthouse Column Whisky

Strawberry Elder-Sour – 14

Copper Rivet Kentish Strawberry Gin, St Germaine Elderflower Liqueur, Lemon Juice, Sugar Syrup, Egg White

Lavender Spritz – 14

Home-Infused Lavender Gin, Elderflower Liqueur, Honey, Lemon Juice, Topped with Soda Water

Pearson's Tequila Oyster Martini - 15

Cazcabel Silver Tequila, Noilly Pratt Dry Vermouth, stirred over ice. Strained & Served with an Oyster & Lemon Twist