

**Food Served**  
Monday to Saturday  
12pm – 3pm  
5.30pm – 9pm

# PEARSON'S ARMS

## WHITSTABLE

**Set Menu Available**  
Small Glass of House Wine Included

**Monday & Saturday**  
12pm – 2.30pm  
5.30pm – 9pm

2 courses £28 or 3 courses £34

**Sunday Set Menu Available**  
Sunday's 12 – 5pm

2 courses £30  
3 courses £35

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)**

## **November**

**Friday 1st** – DJ Stretch Silvester (9pm)

**Saturday 2nd** – Takaleed Duet (6pm)  
Richard Millns (9pm)

**Sunday 3rd** – Bill Clift Band

**Saturday 9th** – Tom Wilson (4pm)  
Matt Brooks (9pm)

**Sunday 10th** – Chris Ifill's Funky Fusion

**Saturday 16th** – Freak 90

**Sunday 17th** – Phat Gandalf

**Saturday 23rd** – Kym Ifill

**Sunday 24th** – Play

**Saturday 30<sup>th</sup>** – Ian Ingles

## **Happy Hour**

Join us Every Night  
5pm and 8pm  
2 selected Cocktails for the Price of 1  
Pint of Grolsch at £5.50

## **Wednesday's**

**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 & Tatar Sauce  
with a Pint of Grolsch or 175ml Glass of House Wine**

**£16**

12pm - 3pm    5.30pm – 9pm

## 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!

## Welcome to our Pub!

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  
with choice of Mignonette**

Red Wine Shallot Vinegar **GF**

Pickled Apple & Cucumber Mignonette

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

## SPARKLING BY GLASS

125ml

Bottle

**Spumante, Orobella, Italy, Extra Dry**

7.5

28

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

**Lessini Durello, Casa Defra, Italy, Dry**

8

30

Crisp, refreshing and bursting with green orchard fruits leading to a brioche finish

**Silver Reign, Silverhand Estate, Kent, Dry**

9

45

A Charmat farmed from the Garden of England, filled with citrus and crisp pears

**Leslie's Reserve Rosé, Balfour, Kent**

55

An apricot-pink appearance opens to a nose of rose petals and redcurrants, Delicately balancing with hints of strawberry and a brightening acidity

**Champagne, Barfontarc, France, Dry**

10

60

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

**Champagne, Veuve Clicquot, France, Dry**

95

The finest Pinot Noir grapes form a classic champagne with befitting elegance and age

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
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
<b>Macabeo, Borsao, Spain</b> Light grapefruit & lemon fruit with some nutty stone fruit characters balanced by a fresh, rounded palate	£7	£8.5	£17	£25
<b>Pinot Grigio, Cortefresia, Italy</b> A pretty nose of pears & white peach with a gentle, just-dry palate with subtle fruits & spice bouquet	£7.5	£9.5	£18	£26
<b>Sauvignon Blanc, Alameda, Chile</b> 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
<b>Picpoul de Pinet, Beranger, France</b> Lively and fresh aromas of grapefruit and white flowers along with mineral notes	£8	£10	£19	£28
<b>Côte Mas Blanc, France</b> Fine example of a southern French blend delivering vibrant notes of lemon & apricot with tropical fruits. Fruity, round & smooth	£8	£10	£20	£30
<b>Vermentino, Zagre, Italy</b> 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
<b>Pouilly-Fumé, De La Loge, France</b> 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
<b>Pinot Grigio Rosé, Venezia, Italy</b> Gentle off-dry rosé delivering pear & raspberry fruits	£7.5	£9.5	£18	£26
<b>Côtes De Provence, Ambassadeur, France</b> Delightful aromas and flavours of red berries and hints of citrus	£10	£13	£26	£37
<b>Côtes De Provence, Ultimate Provence, France</b> Bright, vibrant and deliciously dry, the palate dances with citrus, exotic fruits and florals				£45

## RED BY GLASS

	175ml	250ml	Carafe	Bottle
<b>Tempranillo, Viña Arroba, Spain</b> A gentle easy going red delivering a mouthful of red & black plum fruit with an edge of spice	£7	£8.5	£17	£25
<b>Merlot, Torre del Vescovi, Italy</b> A typically smooth Merlot with an abundance of wild berries & pepper spice	£7.5	£9.5	£18	£27
<b>Malbec, Finca Vista, Argentina</b> Bursting with sumptuous red berries, raspberry & chocolate this has a velvet feel & a long, warming finish	£7.75	£9.75	£19	£28
<b>Topo, Casa Santos, Lisboa, Portugal</b> Fruity with velvety notes of red ripe fruits, balanced by notes of spices, chocolate & oak	£8	£10	£20	£30

## White by the Bottle

	75cl
<b>Pinot Gris, Matahiwi, Wairarapa, New Zealand</b> Clear aromas of pear and guava with a luscious palate of tropical fruits and citrus	£30
<b>Bacchus, Chapel Down, Tenterden, Kent, England</b> A crisp and fresh white wine which presents itself with elderflower, grapefruit and melon	£34
<b>Chardonnay, Monstablé, Languedoc, France</b> Fresh & Fruity, Yellow Fruits & White Flowers with hint of Vanilla	£35
<b>Gavi di Gavi, Nuovo Quadro, Italy</b> The ultimate expression of Gavi; fresh citrus and pineapple aromas couple with ripe fruits to stand against a crisp acidity	£40
<b>Sancerre, Domaine Girard, France</b> A ripe & generous style of Sancerre with a real depth of fruit. Showing fruity layers of green apples & lemons.	£50

## Red by the Bottle

<b>Pinot Noir, Umbrele, Romania</b> A modern approach to Pinot Noir showing violets, dried cherries and a hint of tobacco with a velvety finish	£30
<b>Carignan, Mont Rocher, France</b> Juicy and mouthwatering black cherry aromas, vibrant and distinctive of the Pyrénées	£32
<b>Tannat, El Porvenir de Cafayate, Valle de Cafayate, Argentina</b> An honest and sustainable product of the terroir, this Tannat exudes an intense ruby colour with ripe red berries accompanied by spice, figs and eucalyptus	£40
<b>Côtes du Rhône, Laudun, France</b> A red with exceptional character, found here are generous red fruits paired with subtle spice and tannins, indicative of a dedicated winemaker	£42
<b>Saint-Émilion Grand Cru, Chateau Milon, France</b> Produced using only the finest grapes from 2020, a perfect embodiment of Saint-Émilion	£50

## Digestives, Ports & Stickies

APERITIFS & DIGESTIVES	25ml
Baileys	£6
Campari	£4.50
Frangelico	£4.50
Aperol	£5
Chartreuse	£7
Disaronno	£5
Kahlua	£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

## FORTIFIED WINES

	50ml	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>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>Côteaux du Layon, France</b> A beautiful dessert wine of ripe yellow apple, quince & honey flavours	£8	£40

## VODKA

	25ml
JJ Whitley	<b>£4.80</b>
Stolichnaya Citrus	<b>£5</b>
JJ Whitley Vanilla	<b>£5</b>
Grey Goose	<b>£7</b>
Grey Goose Flavours	<b>£8</b>
Reyka	<b>£6.50</b>
Chase Marmalade	<b>£7</b>
Copper Rivet Distillery – Vela	<b>£6.50</b>

## GIN

JJ Whitley London Dry	<b>£4.80</b>
JJ Whitley Pink Gin	<b>£5</b>
Hendricks	<b>£5.50</b>
Hendricks Neptunia	<b>£7</b>
Hendricks Flora	<b>£7</b>
Brockman's	<b>£5.50</b>
Dockyard	<b>£6</b>
Dockyard Damson	<b>£6</b>
Dockyard Strawberry	<b>£7</b>
Malfy Original	<b>£6.50</b>
Malfy Blood Orange	<b>£6.50</b>
Malfy Grapefruit	<b>£6.50</b>
Malfy Lemon	<b>£6.50</b>
Warner's Rhubarb	<b>£7</b>

## RUM

Bacardi	<b>£5</b>
El Dorado 3yr	<b>£6</b>
El Dorado 5yr	<b>£7.50</b>
El Dorado 12yr	<b>£10</b>
Koko Kanu (Coconut Rum)	<b>£5</b>
Morgans Golden Spiced	<b>£5</b>
Don Papa	<b>£6</b>
Black Tears Spiced	<b>£6.50</b>
Bumbu	<b>£7</b>

# Draught

## LAGERS / CIDER

<b>Peroni</b> – 5.1% <i>Italy</i>	<b>£7.50</b>
<b>Grolsch</b> – 3.4% <i>Netherlands</i>	<b>£6</b>
<b>Cornish Orchards Apple</b> – 4.5% <i>Cornwall, England</i>	<b>£6.80</b>
<b>Cornish Orchards Cherry &amp; Blackberry</b> – 4% <i>Cornwall, England</i>	<b>£7</b>
<b>Meantime Anytime IPA</b> – 4.7% <i>London, England</i>	<b>£7</b>
<b>Harbour Brewing, Singlefin Lager</b> – 4% <i>Cornwall, England</i>	<b>£7</b>
<b>Harbour Brewing, Arctic Sky, IPA</b> – 4.3% <i>Cornwall, England</i>	<b>£7</b>
<b>Guinness Stout</b> – 4.1% <i>Ireland</i>	<b>£7</b>

## 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>Peroni, Capri</b> , Italy – 4.2%	£4.75
<b>Peroni, Gluten Free</b> , Italy – 5%	£6.50
<b>Blue Moon</b> , Belgian Style Wheat Ale, USA – 5.4%	£5.50
<b>Leffe Blonde</b> , Belgium – 6.6%	£6.50

## BOTTLED CIDERS/PERRYS

<b>Curious Apple</b> , Kent, England	£5.50
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## Pearson's Gin & Tonics

<b>Dockyard Strawberry Gin</b>	<b>£11</b>
with Fever Tree Ginger Ale, Fresh Strawberries & Edible Flowers	
<b>Hendrick's Neptuna Gin</b>	<b>£11</b>
with Fever Tree Naturally Light Tonic, Salty Fingers (Samphire) & Lemon Wedges	
<b>Malfy Gin</b>	<b>£12</b>
with Mediterranean Fever Tree Tonic, Slice of Lemon, a Sprig of Rosemary & Thyme	

## Pearson's Rum Drinks

<b>Bumbu</b>	<b>£11</b>
with Fever Tree Ginger Ale & Slice of Lime	
<b>Black Tears, Spiced Rum</b>	<b>£12</b>
Dash of Disaronno with 3 Cents Cherry Soda	
<b>El Dorado 12yr, Old Fashioned</b>	<b>£14</b>
Stirred continuously with Ice, Brown Sugar Cube, Dash of Orange & Angostura Bitters, Maraschino Cherry & Orange Slice Garnish	

## Pearson's Spritz Suggestions

<b>Rosé Aperol Spritz</b>	<b>£10</b>
Aperol, Prosecco, Passionfruit Juice, Soda Water, Dash of Fresh Lime Juice & Pink Grapefruit Slice to Garnish	
<b>Autumn Spritz</b>	<b>£12</b>
Aperol, Apple Cider, Prosecco, Soda Water, Squeeze of Fresh Lemon Juice & Slice of Apple & Cinnamon Stick	
<b>Lillet Spritz</b>	<b>£12</b>
Lillet Rose, Mango Juice, Prosecco, Soda Water, Squeeze of Fresh Lime Juice & Slice of Orange & Fresh Raspberries	

## Soft Drinks

<b>BOTTLED</b>	
Appletiser	<b>£4.50</b>
Coca Cola	<b>£4.50</b>
Diet Coke	<b>£4.50</b>
Coke Zero	<b>£4.50</b>
Orangina	<b>£4</b>
Simply Fruity (Fruit Shoots)	<b>£2.50</b>
<b>DRAUGHT</b>	<b>PT/HF</b>
Pepsi	<b>£4.50/£3</b>
Diet Pepsi	<b>£4.50/£3</b>
Pepsi Max	<b>£4.50/£3</b>
Lemonade	<b>£4.50/£3</b>
<b>TONIC</b>	
Fever Tree Range (Ask Staff for full Range)	<b>£4</b>
3 Cents (Ask Staff for full Range)	<b>£4.50</b>
<b>JUICES</b>	
Folkington's Range (Ask Staff for full Range)	<b>£4.25</b>

## Hot Drinks

<b>Speciality Teas</b> Green Tea, Camomile	<b>£4</b>
<b>English Breakfast Tea</b>	<b>£3</b>
<b>Earl Grey Tea</b>	<b>£3</b>
<b>Americano</b>	<b>£3</b>
<b>Latté</b>	<b>£4</b>
<b>Cappuccino</b>	<b>£4</b>
<b>Mocha</b>	<b>£4</b>
<b>Espresso</b>	<b>£2</b>
<b>Double Espresso</b>	<b>£3</b>
<b>Macchiato</b>	<b>£2</b>
<b>Double Macchiato</b>	<b>£3</b>



## Low & No Alcohol

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

### DRAUGHT

Lucky Saint, *England* – 0.05%  
Guinness 0%, *Ireland*

£6.80  
£6.80

### BOTTLED LAGER

Peroni Nastro Azzurro Libera, *Italy* – 0.0%

£4.50

### BOTTLED CIDER

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

£7

### SPARKLING WINE

Nozecco, *Italy* – 0.05%

125ml  
£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

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

## Shooters (3 FOR £12)

### 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

## Oyster Cocktails

### Pearson's Red Snapper

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

£15

### Pearson's Oyster Caesar

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

£15

### Pearson's Tequila Oyster Martini

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

£15

# Cocktails

## **PEARSON'S CLASSIC TWISTS**

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

### **Ultimate Margarita – £14 (or Classic Margarita)**

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

### **Cosmopolitan Ocean Twist – £14 (or Classic Cosmopolitan)**

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

### **Coastal Bramble – £12 (or Classic Bramble)**

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 (or Classic Long Island Ice Tea)**

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 Francoise – £14 (or Classic French Martini)**

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**

Plymouth Navy Strength 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

### **Toasted Marshmallow Old Fashioned – £14**

Brown Sugar, Angostura Bitters, Orange Bitters, Son of a Gun infused with Marshmallow, Toasted Marshmallow

### **Blackberry Whiskey Smash – £14**

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

### **Strawberry Fields Sour – £14**

Copper Rivet Kentish Strawberry Gin, Lemon Juice, Sugar Syrup, Egg White

### **Provence Hot Toddy – £14**

Home-Infused Lavender Gin, Elderflower Liqueur, Honey, Topped with Hot Water

### **Mexican Michelada – £15**

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