

BAR MENU

PEARSON'S ARMS BAR & SNUG

Apero (Apperitif)

SAUSSISON SEC	6
Whole Dry Cured Pork Sausage	
TAPENADE V	5
Olive Tappenade served on Croutons	
ANCHOIADE	5
Anchovy Pate served on Croutons	
FRUITS DE MER EN PICKLES	7
Pickled Mix of Seafood	

Small Plates

GAMBAS	12
Pan Fried King Prawns in N'duja Butter	
SQUID	10
Deep Fried Squid, Ponzu Sauce, Fresh Chilli & Spring Onion	
WHITEBAIT	8.5
Deep Fried Whitebait, Lemon Mayonnaise	
PORK BELLY BITES	9
Pork Belly, Cooked Overnight & Glazed in Bourbon Caramel Sauce	
SCOTCH EGG	10.5
Homemade Scotch Egg with Sausage Meat & Black Pudding, served with Cranberry Chutney	
VEGGIE PLATTER V	12
Red Lentil & Tahini Hummus, Flat Bread, Heritage Tomato & Burrata Salad, Marinated Olives	

3 SMALL PLATES FOR £28

Pub Classics

FISH & CHIPS	19
Beer Battered Cod Fillet, Triple Cooked Chips, Crushed Peas & Tartare Sauce	
BEEF BURGER	16
Grilled Homemade Beef Burger, Grilled Red Onion & Tomato, Homemade Burger Sauce, Toasted Brioche Bun & French Fries	
TRAWLER'S BURGER	17
Cod, Salmon & Smoked Haddock Patty, Tartare Sauce, Mixed Herb Salad, Toasted Brioche Bun & French Fries	
MOULES MARINIERE	22
Mussels cooked in White Wine, Garlic, Shallots, Celery & Thyme with Garlic Bread & French Fries	
SOUPE DE POISSON	9
Homemade Fish Soup, Rouille, Croutons & Grated Emmental	
TIAN DE RATATOUILLE V	22
Courgette, Aubergine, Tomatoes, Peppers, Onion & Garlic slow cooked, Poached Egg & Toasted Sourdough	

Sandwiches

CRAB MONSIEUR	14.50
Crab & Smoked Ashmore Cheddar Croque Monsieur, Baked with Wholegrain Mustard Mornay Sauce, Mixed Leaves & French Fries	
FISH FINGER SANDWICH	10.50
Homemade Panko Breadcrumbed Cod Fingers, Tartare Sauce, Mixed Leaves & Homemade Crisps	

SERVED IN BAR OR SNUG