

Pearson's Arms, Whitstable

British Small Plates

*Our small plates will be served staggered as & when they are ready
We recommend 2-3 to share if having as a starter*

Home Baked Bread Selection, Butter 3	Maldon Rock Oysters, Pickled Shallots ♥ £3 each
Asian Crusted Tuna Loin, Wasabi Mayonnaise 7	Black Pudding Scotch Egg with Piccalilli 6
Marinated Queen Olives ⑤ GF	Deep Fried Panko Crusted Oysters, Sauce Gribiche 8
Grilled Aubergines, Basil Pesto ⑤ 5	Spiced Chickpea Dip, Toasted Flat Bread ♥ ⑤ 6
Red Pepper Arancini, Pecorino Cheese ♥ 6	Grilled King Prawns, Chilli, Ginger, Garlic ♥ 7 GF
Salt & Pepper Squid, Soy Ponzu Sauce 8	Panko King Prawns, Sweet Chilli Sauce 7
Baked Camembert, Honey, Garlic & Thyme 9.50	Pigs in Blankets, Wholegrain Mustard Dressing 7

To Follow...

HOT SEAFOOD PLATTER

Crisp Salt & Pepper Squid , Chilli, Ginger & Garlic King Prawns, Moules Mariniere, Clams, Hot Potted Crab, Panko Breaded Oysters, Asian Crusted Tuna 26 or 48 for two people

FISH PIE

Mashed Potato, Herb Crust, Melted Cheddar Cheese, Tenderstem Broccoli 15

FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Thick Chips, Crushed Peas, Tartare Sauce 16

BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Crisp Iceberg Lettuce, Beef Tomato, Gherkins, Coleslaw, French Fries & Burger Sauce 15
ADD Melted Blue Cheese, Mature Cheddar or Grilled Bacon for 1.50 each

MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread 16 main or 8 starter

To Finish...

MILLE-FEUILLE

Caramelized Apple, Butterscotch Sauce, Vanilla Cream, Granny Smith Sorbet 9

STICKY TOFFEE PUDDING

Warm Sticky Toffee Pudding, Butterscotch Sauce, Crumble , Vanilla Ice Cream GF 7

CHEESES

Selection of British & French Cheeses Served with Biscuits & Homemade Chutney 9

CHOCOLATE

Chocolate Torte, Honeycomb, Roasted Pear, Toasted Hazelnuts, Madagascar Vanilla Ice Cream 8

ICE CREAM & SORBET SELECTION

Please ask one of our Team for Today's Selection... 1.50 per scoop GF

Choice of Coffee served with Petit Fours 3.75

Liqueur Coffees All at 6.50

Side Dishes

All at 3.75

Roasted Squash, Garlic, Rosemary Lemon
Triple Cooked Chips GF ⑤
Broccoli & Cauliflower Gratin, Herb Crust
Thin Chips GF ⑤
Braised Red Cabbage GF
Selection of Seasonal Vegetables at £5

All Prices are inclusive of VAT.

*To the best of our knowledge, no genetically modified Ingredients are used in our cooking.
Food Allergies and intolerances- please speak to one of our front of house team when ordering
A discretionary service charge of 10% will be added to your bill.*