



PEARSON'S ARMS

Pearson's Bar Snack Menu

TRIO OF OYSTERS

Oysters Done 3 Ways; Pickled Shallot Vinegar, Grilled with Parmesan Foam, Deep Fried Oyster with Aioli 10

FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Chips, Crushed Peas, Tartare Sauce 17

MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread & French Fries 18

VEGAN

Tempura Seasonal Veg, Onion & Mango Bhaji, Triple Cooked Chips, Crushed Peas, Vegan Mayo Tartare Sauce ♻️ 16

LOBSTER

Half Native Lobster, Garlic Butter, French Fries, Summer Salad 22.50

HOT SEAFOOD PLATTER (To Share)

King Prawns, Mussels 'Mariniere', Catch of The Day, Squid, Whitebait, Fish Cakes with Lobster Bisque with French Fries, Summer Salad, Lemon Mayo, Ponzu Sauce with Cucumber & Mango & Bread Selection
£25 pp ADD ½ Native Lobster £15

CAMEMBERT

Baked Camembert, Local Honey, Mixed Leaves & Sourdough 10 ♻️

BURGER

Grilled Homemade Beef Burger, Toasted Bun, Crisp Gem Lettuce, Beef Tomato, Gherkins, Coleslaw, French Fries & Burger Sauce 16
ADD Melted Blue Cheese, Melted Cheddar or Grilled Bacon for 1.50 each

CHARCUTERIE BOARD

Selection of Cured Meats & Pâté, Mustard, Pickles, Toasted Sourdough 8

Pearson's Flatbreads – 10.50 Served with Summer Salad

LOBSTER

Tomato & Bisque Passata, Red Onion, Samphire, Cherry Tomatoes, Parmesan, Mozzarella & Cheddar, Roasted Seeds & Pesto

VEGGIE

Roasted Red Pepper Hummus, Local Asparagus, Lentil, New Potatoes, Cherry Tomatoes, Parmesan, Mozzarella & Cheddar, Roasted Seeds & Pesto

CHICKEN

Roasted Chicken, BBQ & Bourbon Base, Red Peppers, Red Onion, Cherry Tomatoes, Parmesan, Mozzarella & Cheddar, Roasted Seeds & Pesto

Pearson's Small Plates

Bread Selection, Home Churned Butters 4 ♻️

Marinated Queen Olives 4 ♻️ GF

Thin Chips 4.75

Triple Cooked Chunky Chips 4.75

Devilled Whitebait, Lemon Mayonnaise 7

Roasted Red Pepper Houmous Toasted Flatbread 6 ♻️ ♻️

Pork Belly Bites, Bourbon Glazed, Spring Onions 8

Salt & Chilli Squid, Ponzu Sauce 8

Black Pudding Sausage Roll, Piccalilli Sauce 6

Onion & Mango Bhaji, Mint Raita 7 ♻️

Patatas Bravas, Sauteed Potatoes in Harissa 5 ♻️ GF

Pan Fried King Prawns in Chilli & Garlic Butter, Sourdough 10

Worcester Sauce Glazed, Merguez Sausages 7.50

Native Rock Oysters, Pickled Cucumber & Red Wine Shallots ♻️ £4 each GF

To Finish...

MILLES FEUILLES

Almond Syrup Infused White Peach, Filo Pastry, Chantilly 7

ECLAIR

Filled with Chocolate Patisserie, Chocolate Glaze, Chantilly 8

PEARSON'S ETON MESS

Violet Soaked Berries, Vanilla Chantilly, Meringue & Chocolate Sauce 7