



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

MUSSELS

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

FISH & CHIPS

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

VEGAN

Deep Fried Whitstable Lager Battered Courgette Flower, Onion & Mango Bhaji, Triple Cooked Chips, Crushed Peas, Vegan Mayo Tartare Sauce v V 16

CHILLED SEAFOOD PLATTER (To Share)

Smoked Salmon, Sea Bass Cured in Citrus & Chapel Down Bacchus Gin, Roll Mops, Mackerel Pâté, Fresh Native Oysters, Shell on Prawns, Aioli, Lemon Mayo, Marie Rose Sauce, Red Wine Shallot Vinegar, Cucumber & Dill Pickle, Summer Salad & Bread Selection
£25 pp ADD ½ Dressed Native Lobster £20

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 £20

CAMEMBERT

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

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 Small Plates

- Bread Selection, Home Churned Butters 4 v
- Salt & Chilli Squid, Ponzu Sauce 8
- Marinated Queen Olives 4 V GF
- Thin Chips 4.75
- Triple Cooked Chunky Chips 4.75
- Deville Whitebait, Lemon Mayonnaise 7
- Roasted Red Pepper Houmous Toasted Flat Bread 6 v V
- Pork Belly Bites, Bourbon Glazed, Spring Onions 8
- Black Pudding Sausage Roll, Piccalilli Sauce 6
- Onion & Mango Bhaji, Mint Raita 7 v
- Kentish Cheese Quiche, Mixed Salad Leaves 7 v
- Patatas Bravas, Sauteed Potatoes in Harissa 5 V GF
- Pan Fried King Prawns in Chilli & Garlic Butter, Sourdough 10
- Worcester Sauce Glazed, Merguez Sausages 7.50
- Native Oysters, Pickled Cucumber & Red Wine Shallots v £4 each GF

To Finish...

MILLES FEUILLES

Orange Blossom Infused Kentish Strawberries, Filo Pastry, Chantilly, Rhubarb Sorbet 7

ECLAIR

Filled with Chocolate Patisserie, Chocolate Glaze, Raspberry Sorbet 8

PEARSON'S ETON MESS

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

v *Vegetarian Dishes*

V *Vegan Dishes*

GF *Gluten Free*

All Prices are inclusive of VAT.

Because Pearson's only uses ingredients in their prime, the menu can change as often as the weather they're grown in.