



PEARSON'S ARMS

To Graze on While you look through the menu...

(not included in lunch deal)

Freshly Baked Sourdough, Butter, Olive Oil & Balsamic 4 v
Marinated Queen Olives 4 v V GF

Maldon Rock Oysters £3 each

Red Wine Shallot Vinegar GF
Pomegranate & Pink Peppercorn Mignonette GF
Sriracha & Lemon Juice GF
Hendrick's Gin, Cucumber, Dill & Apple GF
Pink Ginger Coriander & Shallots GF
Citrus & Vodka GF
Passionfruit & Chilli GF
Blue Curaçao, Tequila & Jalapenos GF
Deep fried with Black Squid Ink Aioli
Deep fried with Harissa Mayonnaise

6 for £15 OR 12 for £28
mix & match

BAO BUNS

Bao Buns, Steamed Bun Served with Pickled Mouli & Carrots

BEEF

Apple & Beetroot Ketchup Melted Smoked Ashmore, Bavette Steak, Truffle Shavings 15

TOFU

Grilled Tofu & Crispy Artichoke with Sticky Soy Sauce Toasted Seeds v V 12

MACKEREL

Grilled Mackerel Served with Crème Fraiche Herbs & Confit Lemon 12

BAKED CAMEMBERT

Baked Camembert Served With Homemade Bread, Rosemary Infused Honey v 12

SCOTCH EGGS

10.50

Served with Homemade Picalilli Sauce

Choose from:

CLASSIC SAUSAGE & BLACK PUDDING

Or

SMOKED MACKEREL & SALMON

BUFFALO FROG'S LEGS

10.50

Glazed Frog's Legs, Sticky Tomato & Chilli Sauce, Garlic & Herb Dipping Sauce

v

Vegetarian Dishes

V

Vegan Dishes

GF

Gluten Free

*Food Allergies and intolerances - please speak to one of our Front of House team when ordering.
An optional service charge of 12.5% will be added to your bill*



PEARSON'S ARMS

Lunch Served 12pm – 2.30pm Wednesday – Saturday

2 Courses £25 or 3 Courses £30

Includes a Medium Glass of House Wine

Evening A La Carte Served 5.30pm – 9pm Tuesday – Saturday

STARTERS...

SMOKED OYSTERS

Smoked Maldon Oysters, Beetroot, Horseradish, Crème Fraiche, Dill GF 12

CRAB & CHEESE

Crab & Smoked Ashmore Croque Monsieur, Baked With Wholegrain Mustard Mornay Sauce, Radicchio & Pickled Samphire Salad 11.50

BLUE CHEESE & DATES

Kingcott Blue Cheese, Kentish Honey & Thyme, Baby Spinach, Dates & Fried Onion with Toasted Seeds v GF 9

MUSSELS

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

Starter 11 Main with French Fries 21

RABBIT

Crispy Rabbit Croquette, Pan Fried Apple & Black Pudding, Marjoram Mayonnaise 10

SOUP

Soup of the Day, ask staff for details v 7.50



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MAINS...

STEAK

(not included in lunch deal)

32 Day Aged 12oz Bavette Steak, Chimichurri & French Fries GF 28

HALIBUT

(not included in lunch deal)

Pan Fried Halibut, Garlic Butter Fondant Potatoes, Crispy Seaweed & Brown Shrimp Butter GF 28

BEEF SHORT RIB

Braised Beef Short Rib, Creamed Polenta, Crispy Shallots, Herb & Garlic Sauce 25

FISH & CHIPS

Beer Battered Deep Fried Cod Fillet, Triple Cooked Chips, Crushed Peas, Tartare Sauce 19

BURGERS

TRAWLER'S

Cod, Salmon & Haddock Patty, Tartare Sauce, Mixed Herbs Salad, Toasted Brioche Bun,
French Fries & Tartare Sauce 18

BEEF

Grilled Homemade Beef Burger, Grilled Tomato, Parma Ham & Tabasco Jam, Ashmore Cheddar,
Toasted Bun with Crisp Gem Lettuce, French Fries & Pearson's Burger Sauce 18
Add Grilled Bacon for 1.50

CABBAGE & MUSHROOM

Stuffed Savoy Cabbage, Pine Nut & Mushroom Duxelle with Pearl Barley & Wholegrain Mustard Chowder v 24

Side Dishes

French Fries v 4

Garlic Butter Fried Mushrooms v GF 5

Triple Cooked Chips v 6

Creamy Mashed Potato v 4

Seasonal Vegetables v 6

Ashmore Cheddar Béchamel Roasted Cauliflower Cheese v 6

Pig's In Blankets 6.5

v Vegetarian Dishes



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DESSERTS...

CHEESES

(Canterbury Cheesemakers)

Selection of British Cheeses from our Board, Served with Biscuits, Celery, Walnuts, Fig Chutney **v**

3 Slices 10

5 Slices 14 (Not included in Lunch Menu)

CRUMBLE

Exotic Fruit Crumble, Vanilla Custard 9

STICKY TOFFEE PUDDING

Sticky Toffee Pudding with Dates, Warm Toffee Sauce & Vanilla Ice Cream 9

BRIOCHE & BUTTER PUDDING

Chocolate Chip Brioche & Butter Pudding, Vanilla Custard 8

ICE CREAM & SORBETS

Please ask for Today's Selection £3.50 per scoop

COFFEE, TEAS & INFUSIONS AVAILABLE

Dairy Free Alternatives Available, please ask staff

Liqueur Coffee's Available from £8

Boozy Hot Chocolates Available from £8

SPIRITS, LIQUEURS, STICKYS & AFTER DINNER COCKTAILS

Please See our Bar Menu for List

v

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