



PEARSON'S ARMS

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

Freshly Baked Sourdough, Butter, Olive Oil & Balsamic 4 **V**
Marinated Queen Olives 4 **V** **V** GF
White Bean & Roasted Almond, Hummus Flat Bread 6.5 **V**
Maldon Rock Oysters, Red Wine Shallot Vinegar **GF** £3.50 each
Beer Battered Maldon Rock Oysters; Homemade Local Beer Batter, Squid Ink Mayonnaise £3.50 each

Lunch Served 12pm – 2.30pm Monday – Saturday

2 Courses £25 or 3 Courses £30

Includes a Medium Glass of House Wine

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

STARTERS

PÂTÉ DE CAMPAGNE

Homemade Pâté de Campagne, Cornichons, Onion Chutney, Toasted Sourdough 9

SCALLOP

Rye bay Scallop Baked in Shell with Seafood Medley & Smoked Ashmore Sauce topped with Herb Crust 11

WAGYU BEEF BRISKET

Slow Cooked in Hoisin Spiced Marinade, Celeriac Rémoulade, Beef Consommé 12

MUSSELS

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

Starter 11 Main with French Fries 21

SOUP OF THE DAY

Seasonal Vegetable Soup Served With Toasted Seeds & Warm Bread **v** 7

BEETROOT

Thahini & Cream Cheese Whipped With Spices & Garlic, Harissa & Honey Roasted Beetroot, Garden Herbs **v** 9

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



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MAINS

STEAK

32 Day, Dry Aged Beef Served with Triple Cooked Chips, Seasonal Vegetables

Served with a choice of Red Wine Jus, Garlic & Herb Butter or Peppercorn Sauce

Flat Iron 25

Sirloin 28

Cote De Beouf 35 pp

FISH & CHIPS

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

FISH PIE

Seasonal Fish Medley, Cooked in Mornay Sauce, Peas & Mushrooms, Topped with Creamed Potatoes &

Melted Ashmore Cheddar served with Tenderstem Broccoli 22

HADDOCK

Poached Smoked Haddock, Bubble & Squeak, Crispy Egg, Beurre Blanc, Wilted Greens 22

BOURGUIGNON

Braised Shin of Beef in Red Wine Jus, Silver Skin Onion, Bacon, Mushroom, Creamed Potatoes. 25

MUSHROOM WELLINGTON

Wild Mushroom & Chestnut Wellington, Creamed Potatoes, Seasonal Vegetables, Red Wine Sauce v 24

CATCH OF THE DAY

Please ask Staff for Today's Catch & Price

Side Dishes

Selection of Spring Vegetables v v GF 6

Mixed Leaf Salad v v GF 4.50

French Fries v 4

Garlic Butter Fried Mushrooms v GF 5

Triple Cooked Chips v 6

Creamed Potatoes v 4

Ashmore Cheddar Béchamel Roasted Cauliflower Cheese v 6

Pig's In Blankets 6.5

v Vegetarian Dishes

v Vegan Dishes

GF Gluten Free

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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

APPLE TART

Kentish Apple & Calvados Tart, Crème Fraiche 8

ÉCLAIR

Praline Éclair, Salted Caramel, Pecan Nuts 9

CRUMBLE

Pear & Hazelnut Crumble, Vanilla Ice Cream 9

BRIOCHE & BUTTER PUDDING

Chocolate Chip Brioche & Butter Pudding, Vanilla Custard 8

CHOCOLATE

Warm Chocolate Fondant, Honeycomb Ice Cream 9

ICE CREAM & SORBETS

Please ask for Today's Selection £3.50 per scoop

COFFEE, TEAS & INFUSIONS AVAILABLE

From £3.50

Dairy Free Alternatives Available, please as 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 Vegetarian Dishes

v Vegan Dishes

GF Gluten Free

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