

## **Food Served**

**Monday & Tuesday**  
12pm- 6pm

**Wednesday - Saturday**  
12pm – 3pm  
5.30pm – 9pm

## **Sunday Set Menu Available**

**Sunday's 12pm – 5pm**  
2 courses £30 3 courses £35

# **PEARSON'S ARMS**

## **WHITSTABLE**

**Perduret Probitas - 'Let honesty endure'**



In accordance with the weights and measures act of 1955 the measure for the sale of Gin, Vodka, Rum and Whisky in these premises is 25ml

All other spirits & liqueurs are served in 25ml or multiples thereof

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**Follow us on Twitter...@pearsonarms**  
**Like us on Facebook... Pearson's Arms**  
**Find us on Instagram...@pearsonarms**

## Live Music

Every Friday, Saturday & Sunday

### December

**Wednesday 24<sup>th</sup>** - Lima Bartlett (5pm)

DJ Stretch Silvester's Xmas Eve Bash (7pm)

**Friday 26<sup>th</sup>** - China Soul (3pm)

**Saturday 27<sup>th</sup>** - Takaleed (4pm)

Gracie & The Boomz (8pm)

**Sunday 28<sup>th</sup>** - Funky Fusion (5pm)

**Wednesday 31<sup>st</sup> - NYE** DJ Stretch Silvester (6pm - 9pm)

Project F (9pm onwards)

Ticket only, very limited. £15 per person

(drink on arrival included)

### January

**Thursday 1<sup>st</sup>** - Takaleed (3pm - 5pm)

**Friday 2<sup>nd</sup>** - Sammi G Solo (8pm)

**Saturday 3<sup>rd</sup>** - Takaleed (4pm)

Kym Ifill (8pm)

**Sunday 4<sup>th</sup>** - Coalville (supported by Patrick Bristow) (5pm)

**Friday 9<sup>th</sup>** - Jed (8pm)

**Saturday 10<sup>th</sup>** - Ian Ingles (4pm)

Sunset Alley (8pm)

**Sunday 11<sup>th</sup>** - Phat Gandalf (5pm)

## Mondays & Tuesdays

12pm – 6pm

### Small Plates Deal

3 for £22

5 for £30

**All Draught £5 a pint**

(Ends 10<sup>th</sup> Dec, restarts 2026)

### Wednesday's

5.30pm – 9pm

**Curry Night (1st & 3rd of Month)**

**Pie Night (2nd & 4<sup>th</sup> of Month)**

From £10

### Open Mic Night

### First & Third Wednesday

of every month is

Hosted by Sammy @Musicalmoobslap

### Thursday's

5.30pm – 9pm

### Steak Night

2 Steak Meals with a carafe of House Wine

Butcher's Choice Steak with French Fries & Salad

**£25pp**

### Friday's

12pm-3pm

5.30pm – 9pm

**Fish & Chips, Peas & Tartare Sauce**

**£12**

### Saturday's

3pm - 5pm

### Oyster Happy Hour

**£2 each**

**£11.50 for 6**

**Deals with wine or Champagne too!!!**

EVERY LAST TUESDAY OF THE MONTH  
STARTS AT 8:00 PM



# BLUES JAM NIGHT

Join us for a night of live blues, soul, and improvisation! Bring your instrument, your voice, and your love for the blues—all musicians are welcome to jump in and jam.



Great drinks  
Live music



Good vibes  
Good vibes

**DON'T MISS THE MOST SOULFUL  
NIGHT OF THE MONTH!**

## Welcome to our Pub!

The Pearson's Arms is a warm, welcoming, family-run gem that celebrates everything local. Born and raised in the town, we bring that deep rooted pride into everything we do. From the carefully curated local produce on the menu to the expertly crafted cocktails and handpicked wines behind the bar.

We're more than just a place for a drink; it's where friends gather, where newcomers become regulars, and where live music fills the air with energy and soul.

Whether it's a cosy midweek pint, a lively weekend cocktail, or a relaxed evening soaking up great music, our pub is the place to be. Independent, passionate, and full of character, just like the town it calls home.

*Jake, Chloe, The Kids & The  
Rest of our Pearson's Family*

# A Little History...

**The Pearson's Arms originally stood on Tower Parade in the 1830s. It moved to its location near Horsebridge Road in 1840s. The book "Whitstable and Herne Bay Pubs by Johnny Horner" refers to the "Pearsons Arms" in its current location as once being called the "Whitstable Arms."**



**At The Pearson's Arms, we pride ourselves on sourcing the freshest local produce to create a menu that celebrates the rich flavours of our region.**

**Our chefs work closely with local farmers & fishermen to ensure that every dish is crafted from the finest ingredients available, reflecting the bounty of the nearby land and sea. From succulent seafood to vibrant seasonal vegetables, each plate is a testament to our commitment to quality & sustainability.**

## Soft Drinks

### BOTTLED

Appletiser	4.5
Coca Cola	4.5
Diet Coke	4.5
Coke Zero	4.5
Orangina	4.5
Simply Fruity (Fruit Shoots)	3

### DRAUGHT

Pepsi	PT/HF
Diet Pepsi	4.5/3
Pepsi Max	4.5/3
Lemonade	4.5/3
Tonic	4.5/3

### TONICS

Fever Tree Range (Ask Staff for Full Range)

4.5

### JUICES

Folkington's Mango Juice	4.75
Folkington's Elderflower Juice	4.75

## Hot Drinks

### Speciality Teas

Green Tea, Camomile	4
English Breakfast Tea	3.5
Earl Grey Tea	3.5
Americano	3.5
Latté	4.5
Cappuccino	4.5
Mocha	4.5
Espresso	3
Double Espresso	4

# Digestives, Ports & Stickies

## APERITIFS & DIGESTIVES

	25ml
Baileys (50ml)	6
Campari	4.5
Frangelico	4.5
Aperol	5
Chartreuse	7
Disaronno	5
Kahlua	5
Midori	4.5
Noilly Prat	4.5
Lillet Rose Vermouth	4.5
Limoncello	4.5
Pimms – 50ml	8
Ricard	4.5
St Germain Elderflower Liqueur	5
Cointreau	5
Chambord	5
Licor 43	4.5

## BRANDIES, COGNACS & ARMAGNACS

Janneau VSOP Armagnac	8
Hennessy VS	7

## PORT

	50ml
Cockburns Ruby	5
DeLaForce, LBV	6
DeLaForce, 10 Year	8

## FORTIFIED WINES

	50ml	Bottle
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### Tio Pepe, Palamino Fino, Portugal (Dry)

6

Notes of roasted nuts and spices such as vanilla. On the palate fresh and agile with an easy step.

### Pedro Ximenez, Spain (Sweet)

7

The nose seduces with intense dried fruit aromas of raisins, prunes & dates, coupled with brown spices of nutmeg and clove, this becomes reminiscent of Christmas cake.

## DESSERT WINES

Please ask staff for our range of Dessert Wines

# Oysters

## Whitstable Rock Oysters £3.50 each

Served with Red Wine Shallot Vinegar GF



**6 for £18 OR 12 for £32**

## SPARKLING BY GLASS

**125ml** **Bottle**

### Spumante, Orobella, Italy, ExtraDry

7.5

28

A wonderfully fresh, floral & aromatic wine balanced by citrus fruits, white peaches & minerality

### Silver Reign, Silverhand Estate, Kent, Dry

9

45

A Charmat farmed from the Garden of England, filled with citrus and crisp pears

### Silver Reign Rosé, Silverhand Estate, Kent

9.5

55

An apricot-pink appearance opens to a nose of rose petals & redcurrants, Delicately balancing with hints of strawberry and a brightening acidity

### Champagne, Barfontarc, France, Dry

11

60

The nose carries notes of white peaches, fruits & brioche & the palate has a fine, creamy mousse & refreshing citrus character

### Champagne, Veuve Clicquot, France, Dry

95

The finest Pinot Noir grapes form a classic champagne with befitting elegance and age

**WHITE BY GLASS****175 ml   250 ml   Carafe   Bottle****Le Sentier, Gascogne, France**

Zingy & Aromatic with crushed basil leaves, lemons & limes & a hint of tropical pineapple. Medium with Dry finish

**7      9.5      19      28****Pinot Grigio, Orsino, Italy**

Crisp & Dry, Citrus & Stone fruits & delicate floral notes.

**7.5      10      20      30****Picpoul de Pinet, Beranger, France**

Lively and fresh aromas of grapefruit and white flowers along with mineral notes

**9      11      21      32****Vermentino, Zaire, Italy**

Ripe stone fruit aromas with zesty lemon & floral notes. The palate has bright citrus peel and peach characters, an appealing texture & minerality

**9      11      21      32****Sauvignon Blanc, Sugar Loaf, New Zealand**

Tropical fruit notes, Passionfruit at fore. Hints of Grapefruit, bright & Zesty palate, lovely crisp mineral finish

**9      11      21      32****ROSÉ****175 ml   250 ml   Carafe   Bottle****Pinot Grigio Rosé, Venezia, Italy**

Gentle off-dry rosé delivering pear & raspberry fruits

**7.5      10      20      30****Côtes De Provence, Ambassadeur, France**

Delightful aromas & flavours of red berries & hints of citrus

**10      13      26      39****Côtes De Provence, Ultimate Provence, France**

Bright, vibrant and deliciously dry, the palate dances with citrus, exotic fruits & florals

**45****RED BY GLASS****175 ml   250 ml   Carafe   Bottle****Tempranillo, Viña Arroba, Spain**

A gentle easy going red delivering a mouthful of red & black plum fruit with an edge of spice

**7      9.5      19      28****Merlot, Torre del Vescovi, Italy**

A typically smooth Merlot with an abundance of wild berries & pepper spice

**7.5      9.5      19      28.5****Malbec, El Cortador, Argentina**

Bursting with sumptuous red berries, raspberry & chocolate this has a velvet feel & a long, warming finish

**8      10.5      20      30****Primitivo, Electric Bee, Manduria, Italy**

Intense & Complex Body, Aromas of Cherry, Plum & Blackberry Delicate, Fresh & Soft finish

**8.5      11      22      32****WHISKY & BOURBON****Scotch**

Famous Grouse Glenfiddich 12 Year  
Johnnie Walker Double Black  
Singleton 12 Year

**5  
9  
10  
10****Japanese**

Nikka Days

**9****Local**

Masthouse, Pot & Column

**9**

Son of a Gun (Young)

**7.5****Irish**

Jamesons

**5****Bourbon/Rye**

Jack Daniels  
Makers Mark  
Monkey Shoulder  
Bulleit Rye Whiskey

**5  
7  
7  
6.5****OTHER**

Agwa  
Southern Comfort  
Pisco

**4.5  
5  
7****TEQUILA/MEZCAL**

Cazcabel White  
Cazcabel Honey  
Cazcabel Coffee  
Patron Silver  
Patron Reposado  
Casamigos Blanco  
Casamigos Reposado

**5.5  
5.5  
5.5  
9.5  
10  
9  
11**

## Pearson's Gin & Tonics

### Dockyard Gin

with Fever Tree Ginger Ale, Fresh Blackberries & Slice of Orange

**11**

### Hendrick's Neptunia Gin

with Fever Tree Naturally Light Tonic, Cucumber Slices & Lemon Wedges

**11**

### Malfy Gin

with Mediterranean Fever Tree Tonic, Slice of Lemon & Sprig of Rosemary

**12**

## Pearson's Rum Drinks

### Bumbu

with Fever Tree Ginger Ale & Slice of Lime

**11**

### El Dorado 12yr Old Fashioned

Stirred continuously with Ice, Brown Sugar Cube, Dash of Orange & Angostura Bitters, Maraschino Cherry & Lime Slice Garnish

**14**

## Pearson's Spritz Suggestions

### Rosé Aperol Spritz

Aperol, Prosecco, Passion fruit Juice, Soda Water, Dash of Fresh Lime Juice & Slice of Pink Grapefruit

**12**

### Summer Spritz

Aperol, Cranberry Juice, Prosecco, Soda Water, Squeeze of Fresh Orange Juice & Slice of Orange

**12**

### Lillet Spritz

Lillet Rosé, Passionfruit Juice, Prosecco, Soda Water, Squeeze of Fresh Lime Juice & Slice of Orange

**12**

## White by the Bottle

**75cl**

### Skye's Chardonnay, Balfour, Kent

Pale gold in colour. The nose opens with citrus zest, white flowers and soft orchard fruit, layered with subtle lees-derived richness. The palate is creamy and textural with perfectly integrated acidity and a long, precise mineral finish.

### Bacchus, Chapel Down, Tenterden, Kent, England

A crisp and fresh white wine which presents itself with elderflower, grapefruit and melon

**34**

### Sancerre, Domaine Michel Thomas, France

Striking, fresh cut grass with crisp lemon and flinty mineral notes. A wine of superb elegance and complexity.

**50**

## Red by the Bottle

**30**

### Pinot Noir, Umbrele, Romania

A modern approach to Pinot Noir showing violets, dried cherries and a hint of tobacco with a velvety finish

**32**

### Carignan, Mont Rocher, France

Juicy and mouthwatering blackcherry aromas, vibrant and distinctive of the Pyrénées

**35**

### Beppe Morchetta, Veneto, Italy

Perfect Red for all Occasions, Juicy cherry & plum flavours, twist of spices

**42**

### Côtes du Rhône, Laudun, France

A red with exceptional character, found here are generous red fruits paired with subtle spice and tannins, indicative of a dedicated winemaker

**50**

### Saint-Émilion Grand Cru, Chateau Milon, France

Produced using only the finest grapes from 2020, a perfect embodiment of Saint-Émilion

## Draught LAGERS/CIDER

<b>Peroni</b> – 4.8%	<b>7.8</b>
<i>Italy</i>	
<b>Grolsch</b> – 3.4%	<b>6.5</b>
<i>Netherlands</i>	
<b>Cornish Orchards Apple</b> – 4.5%	<b>7</b>
<i>Cornwall, England</i>	
<b>Gravity Theory, Pineapple Haze Cider</b> – 3.4% <i>London, England</i>	<b>7</b>
<b>Meantime Anytime IPA</b> – 4.7%	<b>7.5</b>
<i>London, England</i>	
<b>Harbour Brewing, Singlefin Lager</b> – 4%	<b>7</b>
<i>Cornwall, England</i>	
<b>Harbour Brewing, Arctic Sky, IPA</b> – 4.3% <i>Cornwall, England</i>	<b>7</b>
<b>Guinness Stout</b> – 4.1%	<b>7.5</b>
<i>Ireland</i>	

## ALES

Change almost daily, please ask staff for details.

All from £4.80 – £6

## Bottled Beers

<b>Peroni Nastro Azzurro</b> , Italy – 5.1%	<b>5</b>
<b>Peroni Capri</b> , Italy – 4.2%	<b>5</b>
<b>Peroni Gluten Free</b> , Italy – 5%	<b>6.5</b>
<b>Blue Moon</b> , Belgian Style Wheat Ale, USA – 5.4%	<b>5.5</b>
<b>Balfour Lager</b> , Jake's Reserve, Kent, England – 5%	<b>5.5</b>
<b>Balfour IPA</b> , Jake's Reserve, Kent, England – 4.3%	<b>5.5</b>
<b>Leffe Blonde</b> , Belgium – 6.6%	<b>6.5</b>

## BOTTLED CIDERS/PERRYS

<b>Balfour Cider</b> , Jake's Reserve, Kent, England – 5.4%	<b>5.5</b>
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## Shooters (3 FOR £12)

<b>Baby Guinness</b>	<b>5.5</b>
Kahlua with Baileys Float	
<b>Jam Doughnut</b>	<b>5.5</b>
Chambord with Baileys Float	
<b>Japanese Slipper</b>	<b>5</b>
Midori Melon Liqueur, Cointreau, Lime Juice	
<b>Bolivian Kiss</b>	<b>5</b>
Agwa Coca Leaf Liqueur, served with a Wedge of Lime.	

## Pearson's Bloody Mary's

<b>Classic Bloody Mary</b>	<b>12</b>
JJ Whitley Vodka, Cockburn's Ruby Port, Lemon Juice, Lea & Perrins, Celery Bitters, Salt & Pepper, Tabasco, 'Big Tom' Tomato Juice	
<b>Red Snapper</b>	<b>15</b>
Chatham Dockard's Gin, Tomato Juice, Lemon Juice, Worcester Sauce, Chipotle Hot Sauce, Salt & Pepper, Served with an Oyster	
<b>Oyster Caesar</b>	<b>15</b>
Vela Vodka, Clamato Juice, Lemon Juice, WorcesterSauce, Garlic Pepper Tabasco, Seasoning, Celery Bitters, Served with an Oyster	
<b>Mexican Michelada</b>	<b>15</b>
Cazcabel White Tequila, Clamato Juice, Habanero Hot Sauce, Worcester Sauce, Lime Juice, Salt & Pepper, Topped with Peroni Capri	

# Low & No Alcohol

WE DO A MASSIVE RANGE OF COCKTAILS TOO, ALL NON ALCOHOLIC

## DRAUGHT

Lucky Saint, *England* - 0.5%  
Guinness 0%, *Ireland*

**7**  
**6.8**

## BOTTLED LAGER

Peroni Nastro Azzurro Libera, *Italy* - 0.0%

**4.5**

## BOTTLED CIDER

Old Mout, Berries & Cherries, *New Zealand* - 0%

**7**

## SPARKLING WINE

Nozeco, *Italy* - 0.05%

**125 ml**  
**6.80**

## 'SPIRITS'

Lyre'sRange, Ask bar staff for more info

# Mocktails (Lyre's Range)

All at **£10** (ask staff for the rest of four Mocktails)

## Virgin Mojito

Fresh Mint, Fresh Lime, Muddled Muscovado Sugar, Crushed Ice, Topped with Apple Juice & Soda Water

## Bloody Shame, Virgin Mary

Big Tom Tomato Juice with Tabasco, Worcestershire Sauce, Salt & Pepper and Lemon with a Celery Stick

## Whitstable Sunrise

Orange Juice & Pineapple Juice, with Grenadine

## Cran-Apple Punch

Apple Juice, Cranberry Juice, Lemonade with Sprig of Rosemary & Dried Orange

## VODKA

JJ Whitley  
Stolichnaya Citrus  
JJ Whitley Vanilla  
Grey Goose  
Grey Goose Flavours  
Reyka  
Copper Rivet Distillery – Vela  
Copper Rivet Distillery – Dockyard Vodka

**25ml**

**5**

**5.5**

**5.5**

**7**

**8**

**8**

**6.8**

**6.8**

**6.8**

## GIN

JJ Whitley London Dry  
JJ Whitley Pink Gin  
Hendricks  
Hendricks Neptunia  
Hendricks Flora  
Brockman's  
Dockyard  
Dockyard Damson  
Dockyard Strawberry  
Malfy Original  
Malfy Blood Orange  
Malfy Grapefruit  
Malfy Lemon  
Chase Apple & Rhubarb

**5**

**5**

**6**

**7**

**7**

**6**

**6.5**

**6.5**

**7**

**7**

**7**

**7**

**7**

**7**

**7.5**

## RUM

Bacardi  
El Dorado 3yr  
El Dorado 5yr  
El Dorado 12yr  
Koko Kanu (Coconut Rum)  
Morgans Golden Spiced  
Don Papa Baroko  
Gosling's Navy Black  
Black Tears Spiced  
Bumbu

**5**

**6.5**

**8**

**10**

**5**

**5.5**

**7**

**6.5**

**7**

**8**

# Cocktails

(WE CAN MAKE THE CLASSICS TOO, JUST ASK ONE OF OUR TALENTED BAR TENDERS)

## **Pearson's Champagne Charlie – 20**

Agwa Cocoa Leaf Liqueur, Chatham Dockyard Gin, St Germain Elderflower Liqueur, Lemon Juice, Caster Sugar, Aqua Faba, Topped with Champagne

## **Batida de Coco – 14**

Cachaca, Coconut Water, Coconut Cream, Condensed Milk & Kefir Lime Juice

## **Ultimate Margarita – 14**

Silver Tequila, Cointreau, Agave Syrup, Orange Bitters, Fresh Lime Juice

## **Coastal Bramble – 12**

Dockyard Gin, Muddled Foraged Wild Berries, Sugar Syrup & Squeezed Lemon Juice. Laced with Crème de Mure, Dash of Soda

## **Pearson's Pornstar – 14**

Vanilla Vodka, Passionfruit Liqueur, Passionfruit Purée, Rubicon Passionfruit, Vanilla Bitters, Served with Prosecco Shooter

## **Peach & Ginger Iced Tea – 14**

Planteray Pineapple Rum, Creme de Peche, Ginger Liqueur, English Breakfast Tea, White Sugar Syrup & Supasawa

## **Rose & Apple Martini – 14**

Hendricks Gin, Rose Liqueur, Rose Water, Apple Juice, Dash of Grenadine

## **Pearson's Espresso Martini – 14**

Vanilla Vodka, Son of a Gun Coffee Liqueur, White Cacao, Vanilla Bitters, Double Espresso

## **Martini Francoise – 14**

Grey Goose Vodka, Muddled Fresh Mint & Raspberries, Raspberry Liqueur, Pineapple Juice. Freeze Dried Raspberry Garnish

# Cocktails

## **Pearson's Mai Tai – 14**

Black Tears Spiced Rum, El Dorado 3yr Rum, Cointreau, Orgeat Syrup, Orange Juice, Pineapple Juice

## **Negroni – 12**

Choice of Gin, Campari, Martini Rosso Sweet Vermouth

\*Make it Sbagliato, top with Prosecco + £2

\*Make it a Kentish Strawberry Negroni + £2

## **Pearson's Sour – 12**

Choice of Spirit, Egg White, Lemon, Sugar

## **Old Fashioned – 14**

Brown Sugar, Angostura Bitters, Orange Bitters, Choice of Rum or Whiskey

## **Blackberry Whiskey Smash – 14**

Fresh Blackberries, Crème de Mure, Brown Sugar Syrup, Shaken with Fresh Lemon Juice & Masthouse Column Whisky

## **Damson Elder-Sour – 14**

Copper Rivet Kentish Damson Liqueur, St Germaine Elderflower Liqueur, Lemon Juice, Sugar Syrup, Egg White

## **Pearson's Hot Toddy – 14**

In-house Spiced Rum, Amaro, Orange Bitters, Honey & Maple Syrup, Hot Water

## **Pearson's Tequila Oyster Martini – 15**

Cazcabel Silver Tequila, Noilly Pratt Dry Vermouth, stirred over ice. Strained & Served with an Oyster & Lemon Twist

## **Clementine Manhattan – 15**

Clementine Gin Liqueur, Bulleit Rye Whisky, Martini Rosso, Maraschino Cherry & Orange Twist