# PEARSON'S ARMS WHITSTABLE

# **SUNDAY LUNCH**

2 COURSES £30 3 COURSES £35

# WHILE YOU WAIT ...

#### BREAD SELECTION



SELECTION OF BREAD ROLLS, BUTTER & SEA SALT

**MIXED OLIVES** 





PITTED OLIVES, PEPPERS, CORNICHONS, GARLIC & SUNDRIED TOMATOES IN COLD PRESSED OIL

## **OYSTERS**

#### WHITSTABLE ROCK



SERVED WITH RED WINE SHALLOT VINEGARETTE

SINGLE 1/2 DOZEN

3.5

DOZEN

18 32

## **STARTERS**

#### WHIPPED FETA







9

8

8

WHIPPED FETA, GARLIC & HERB HONEY, CRUSHED PISTACHIOS, TOASTED SOURDOUGH

CALAMARI 7.5

CRISPY SQUID RINGS, SPRING ONION, CRUSHED CHILLI FLAKES, SWEET CHILLI SAUCE

SCAMPI 7.5

FRIED SCAMPI, GRILLED LEMON, GARLIC AIOLI

TORPEDO PRAWNS 7.5

PANKO BREADED JAPANESE STYLE PRAWNS, SWEET CHILLI SAUCE

**BRIE BITES** 

DEEP FRIED BRIE BITES SERVED WITH
MIXED LEAF SALAD & RED ONION CHUNEY

SOUP OF THE DAY

HOMEMADE SOUP OF THE DAY SERVED WITH SOUR DOUGH

WHITEBAIT 7.5

LIGHTLY FRIED WHITEBAIT, FRESH LEMON MAYONNAISE

## **ROAST**

#### ALL ROAST MEATS SERVED WITH...

HONEY & THYME GLAZED ROASTED PARSNIPS, CHESTNUT BRUSSEL SPROUTS, BUTTERY CARROT & SWEDE MASH, SEASONAL GREENS, ROASTED GARLIC & HERB POTATOES, YORKSHIRE PUDDING, 5 DAY BONE GRAVY

ROAST MEAT SHARER

LAMB SHOULDER, BEEF SIRLOIN, ROAST

TURKEY, PORK LOIN & BROC, CAULI CHEESE

\*\$8pp\$

ROAST BEEF SIRLOIN 24

ROAST TURKEY CROWN 24
PIG IN BLANKET & SAUSAGE, SAGE STUFFING

ROAST LAMB SHOULDER 26

ROAST PORK LOIN 20

VEGGIE ROAST

HONEY & THYME GLAZED ROASTED

20

HONEY & THYME GLAZED ROASTED PARSNIPS, BRUSSEL SPROUTS, BUTTERY CARROT & SWEDE MASH, SEASONAL GREENS, ROASTED GARLIC & HERB POTATOES, YORKSHIRE PUDDING & VEGGIE GRAVY

## **MAINS**

#### FISH & CHIPS

16

BEER BATTERED FISH FILLET, TRIPLE COOKED CHIPS, PEARSON'S MUSHY PEAS, TARTARE SAUCE

# **SIDES**

FRENCH FRIES

V



...

TRIPLE COOKED CHIPS



Ø 6

YORKSHIRE PUDDING



1

BROCOLLI & CAULIFLOWER CHEESE

PIGS IN BLANKETS (3)

ROAST POTATOES

V

**V** 7

6

GARLIC BREAD





BEER BATTERED ONION RINGS



# PEARSON'S ARMS-WHITSTABLE

KIDS		DESSERTS
KIDS UNDER 10 EAT FREE 1 CHILD PER ADULT		MINT CHOCOLATE MOUSSE 8.5 LIGHT & AIRY MOUSSE OF RICH CHOCOLATE & COOL MINT
ROAST BEEF ROAST POTATOES, YORKSHIRE PUDDING, GARDEN PEAS & GRAVY	15	CHEESECAKE 8.5  BISCUIT BASE, BAKED STRAWBERRY  CHEESECAKE, FRESH CREAM
FISH & CHIPS BEER BATTERED COD, FRENCH FRIES & GARDEN PEAS	12	APPLE CRUMBLE  SLOW COOKED APPLES WITH CINNAMON & CLOVES, TOPPED WITH A SHORT BREAD CRUMBLE, SERVED WITH VANILLA CUSTARD
CHICKEN GOUJONS BREADED CHICKEN GOUJONS, FRENCH FRIES & GARDEN PEAS	12	TRILLIONAIRE SHORTCAKE 88.5 CHOCOLATE PASTRY CASE, TOFFEE SAUCE & VEGAN CHOCOLATE STYLE GANACHE TOPPING
MACARONI CHEESE  MACARONI PASTA WITH A THREE CHEESE SAUCE, CHEEDAR, RED LEICESTER & MOZZARELLA	10	CHEESE BOARD  CANTERBURY COBBLE, OAK SMOKED  WINTERDALE, ASHMORE CHEDDAR,  WINTERDALE SHAW, BRIE. CRACKERS &  KENTISH PEAR & WHITE WINE CHUTNEY,  WALNUTS, APRICOTS & CELERY
FOOD SERVICE		ICE CREAM/SORBET  PLEASE ASK STAFF FOR OUR LIST OF  Per scoop  FLAVOURS
MONDAY & TUESDAY 12-6PM		FLAVOURS
WEDNESDAY – SATURDAY 12–3PM & 5:30–9PM		VEGGIE DISH

**SUNDAY** 12-5PM

2 COURSES £30

3 COURSES £35



# **GLUTEN FREE**

Or can be changed to become Gluten Free



# **VEGAN**

Or can be changed to become Vegan

# SERVED THROUGHOUT THE PUB

