

PEARSON'S ARMS  
WHITSTABLE

SUNDAY LUNCH


2 COURSES £30 3 COURSES £35

WHILE YOU WAIT ...

- BREAD SELECTION

SELECTION OF BREAD ROLLS,  
BUTTER & SEA SALT


V




5
- MIXED OLIVES

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

V






4.5

OYSTERS

- WHITSTABLE ROCK

SERVED WITH RED WINE SHALLOT  
VINEGARETTE


- SINGLE

1/2 DOZEN

DOZEN

3.5

18

32

STARTERS

- WHIPPED FETA

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



V



9
- CALAMARI

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

7.5
- SCAMPI

FRIED SCAMPI, GRILLED LEMON, GARLIC AIOLI

7.5
- TORPEDO PRAWNS

PANKO BREADED JAPANESE STYLE PRAWNS,  
SWEET CHILLI SAUCE

7.5
- BRIE BITES

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

V

8
- SOUP OF THE DAY

HOMEMADE SOUP OF THE DAY SERVED WITH  
SOUR DOUGH



8
- WHITEBAIT

LIGHTLY FRIED WHITEBAIT, FRESH LEMON  
MAYONNAISE

7.5

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 & BROCCOLI, CAULI CHEESE

30pp  
+£8pp
- ROAST BEEF SIRLOIN

24
- ROAST TURKEY CROWN

PIG IN BLANKET & SAUSAGE, SAGE STUFFING

24
- ROAST LAMB SHOULDER

26
- ROAST PORK LOIN

24
- VEGGIE ROAST

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



V



24

MAINS

- FISH & CHIPS

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

16

SIDES

- FRENCH FRIES

V



4.5
- TRIPLE COOKED CHIPS

V



4.5
- ROAST POTATOES

V



6
- YORKSHIRE PUDDING

V

1
- BROCCOLI &  
CAULIFLOWER CHEESE



7
- PIGS IN BLANKETS (3)

6
- GARLIC BREAD

V



4
- BEER BATTERED ONION RINGS

V

5

# PEARSON'S ARMS

## WHITSTABLE

### KIDS

KIDS UNDER 10 EAT FREE  
1 CHILD PER ADULT

<b>ROAST BEEF</b> ROAST POTATOES, YORKSHIRE PUDDING, GARDEN PEAS & GRAVY	15
<b>FISH &amp; CHIPS</b> BEER BATTERED COD, FRENCH FRIES & GARDEN PEAS	12
<b>CHICKEN GOUJONS</b> BREADED CHICKEN GOUJONS, FRENCH FRIES & GARDEN PEAS	12
<b>MACARONI CHEESE</b>  MACARONI PASTA WITH A THREE CHEESE SAUCE, CHEEDAR, RED LEICESTER & MOZZARELLA	10

### FOOD SERVICE

MONDAY & TUESDAY  
12-6PM

WEDNESDAY - SATURDAY  
12-3PM & 5:30-9PM

SUNDAY  
12-5PM

2 COURSES £30  
3 COURSES £35

### DESSERTS

<b>MINT CHOCOLATE MOUSSE</b>	8.5
LIGHT & AIRY MOUSSE OF RICH CHOCOLATE & COOL MINT	
<b>CHEESECAKE</b>  	8.5
BISCUIT BASE, BAKED STRAWBERRY CHEESECAKE, FRESH CREAM	
<b>APPLE CRUMBLE</b> 	8.5
SLOW COOKED APPLES WITH CINNAMON & CLOVES, TOPPED WITH A SHORT BREAD CRUMBLE, SERVED WITH VANILLA CUSTARD	
<b>TRILLIONAIRE SHORTCAKE</b>   	8.5
CHOCOLATE PASTRY CASE, TOFFEE SAUCE & VEGAN CHOCOLATE STYLE GANACHE TOPPING	
<b>CHEESE BOARD</b>  	14
CANTERBURY COBBLE, OAK SMOKED WINTERDALE, ASHMORE CHEDDAR, WINTERDALE SHAW, BRIE. CRACKERS & KENTISH PEAR & WHITE WINE CHUTNEY, WALNUTS, APRICOTS & CELERY	

<b>ICE CREAM/SORBET</b> 	3
PLEASE ASK STAFF FOR OUR LIST OF FLAVOURS	
per scoop	



### VEGGIE DISH



### GLUTEN FREE

Or can be changed to become Gluten Free



### VEGAN

Or can be changed to become Vegan

SERVED THROUGHOUT THE PUB