



# 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

Halloumi Fries v 6

### 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

### 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

### BAKED CAMEMBERT 12

Baked Camembert Served With Homemade Bread, Rosemary Infused Honey

### VALENTINE'S DAY

#### SHARING PLATES

**12pm - 2.30pm 5.30pm - 9pm**

Running alongside our A La Carte

**\*Free Glass of Sparkling Cocktail when ordering off this menu\***

#### Beef Wellington 50

32 Day Dry Aged Fillet of Beef, Wrapped in Mushroom Duxelle,  
Parma Ham & Puff Pastry, Served with Truffle Mash,  
Seasonal Vegetables & Red Wine Jus

#### Hot Seafood Platter 50

Deep Fried Squid, Crispy Whitebait,  
Grilled Garlic & Chilli Butter King Prawns, Crab Croque Monsieur,  
Mussels in Creamy White Wine Sauce, Pan Fried Mackerel Fillet,  
with French Fried, Sourdough & Assortment of Dipping Sauces

#### To Finish...

#### Mousse au Chocolat 12

Sharing Homemade Chocolate Mousse

Book your table now

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 Monday – 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

### TROUT

Citrus Cured Chalk Stream Trout, Crostini, Butterfly Pea Flower Tea & Hendrick's Flora Adora Gin Broth with  
Lime, Apple & Cucumber Foam 10

## Sunday's at Pearson's Arms

**2 courses £30 or 3 courses £35**

A Minimum of Two Courses Must be Ordered.  
Kids under 12 eat free (1 child per adult)

**Live Music from 5pm every Sunday**

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Ⓥ Vegan Dishes

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## MAINS...

### STEAK

(+£5 in lunch deal)

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

### HADDOCK

Pouched Haddock, 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 26

### FISH & CHIPS

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

### MUSHROOM WELLINGTON

Wild Mushroom & Chestnut Wellington, Creamed Potatoes, Seasonal Vegetables with Red Wine Jus v 25

## 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

## Side Dishes

French Fries v 4

Garlic Butter Fried Mushrooms v GF 5

Triple Cooked Chips v 6

Creamy Mashed Potato v 4

Ashmore Cheddar Béchamel Roasted Cauliflower Cheese v 6

Halloumi Fries v 6

Seasonal Vegetable Medley v 6

v

Vegetarian Dishes

Ⓥ

Vegan 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 ((+£5 in lunch deal))

### STICKY TOFFEE PUDDING

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

### CARAMEL TART

Sweetcrust Pastry, Caramel & Sea Salt Peanut Tart with Dark Chocolate Top & Crushed Nougatine 9

### HONEY CAKE

Orange & Honey Cake with Roasted Coriander Seeds, Honey Glaze, Greek Yoghurt 9

### TARTE TATIN

Caramelised Apple Rose, Sweet Puff Pastry, Walnut Ice Cream & Roasted Hazelnut Crumb 9

### ICE CREAM & SORBETS

Please ask for Today's Selection from Simply Ice Cream £3.50 per scoop

### COFFEE, TEAS & INFUSIONS AVAILABLE

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

### BRANDIES, COGNACS & ARMAGNACS

Janneau VSOP Armagnac £8  
Hennessy VS £7

### PORT

Cockburns Ruby £5

### FORTIFIED WINES

**Tio Pepe, Palamino Fino, Portugal (Dry)** 70ml £6 Bottle

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

**Amontillado, Spain (Medium)** £7.5  
Amber colour, fascinatingly complex raisined, nutty, tangy nose and a flavour

**Pedro Ximenez, Spain (Sweet)** £9  
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.

**Late Harvest, Sauvignon Blanc, Chile** £6 £28  
Full of honey, cinder toffee & ripe lemon flavours; unctuous & silky with a fresh finish

**Côteaux du Layon, France** £8 £40  
A beautiful dessert wine of ripe yellow apple, quince & honey flavours

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