

# PEARSON'S ARMS

## WHITSTABLE

### WHILE YOU WAIT ...

#### BREAD SELECTION 5

SELECTION OF BREAD ROLLS,  
BUTTER & SEA SALT

#### MIXED OLIVES 4.5

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

### OYSTERS

SERVED WITH RED WINE SHALLOT  
VINEGARETTE

#### WHITSTABLE ROCK OYSTERS 3.5

SINGLE 18

1/2 DOZEN 32

DOZEN 32

### SMALL BITES

#### CALAMARI 7.5

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

#### CHICKEN SATAY 8

SATAY MARINATED CHICKEN, PEANUT SAUCE,  
SESAME SEEDS, SPRING ONION

#### CHIPOLATAS 8

JIM'S BUTCHERS CHIPOLATAS GLAZED IN HONEY  
& WHOLEGRAIN MUSTARD

#### KING PRAWNS 9

WHOLE KING TIGER PRAWNS, PAN FRIED IN GARLIC  
BUTTER, TOASTED BRIDOR SOUGHDOUGH

#### TERIYAKI BITES 8.5

CHOICE BETWEEN PORK BELLY BITES OR  
CHESTNUT MUSHROOMS. GLAZED IN TERIYAKI &  
TOASTED SESAME SEEDS

#### TORPEDO PRAWNS 7.5

PANKO BREADED JAPANESE STYLE PRAWNS, SWEET  
CHILLI SAUCE

#### SCAMPI 7.5

BREADED SCAMPI TAILS, GARLIC MAYONNAISE,  
GRILLED LEMON

#### BRIE BITES 8

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

### STARTERS

#### CRISPY POTATO SKINS 8.5

DEEP FILLED CRISPY BACON & TRIPLE CHEESE  
POTATO SKINS SERVED WITH A SIDE SALAD &  
GARLIC MAYONNAISE

#### CAMEMBERT 12

WHOLE BAKED CAMEMBERT TOPPED WITH GARLIC  
HONEY & ROSEMARY, TOASTED SOURDOUGH

#### SOUP OF THE DAY 8

HOMEMADE SOUP OF THE DAY SERVED WITH  
SOURDOUGH

#### WHIPPED FETA 9

WHIPPED FETA, GARLIC & HONEY, CRUSHED  
PISTACHIOS, PINK PEPPERCORNS & TOASTED  
BRIDOR SOURDOUGH

### MAINS

#### FISH & CHIPS 16

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

#### CHESTNUT ROAST 18

MUSHROOM & RICE CHESTNUT ROAST, CRANBERRIES  
& PUMPKIN SEEDS, SERVED WITH MASH, GARDEN PEAS  
& VEGGIE GRAVY

#### BANGERS & MASH 21

JIM'S BUTCHERS SAUSAGES, BUTTERY MASH  
POTATO, RICH BONE GRAVY, GARDEN PEAS &  
CRISPY FRIED ONIONS

#### PIE 20

STEAK & ALE PIE WITH MASH, LIQUOR & MIXED  
VEGETABLES

#### FISH PIE 22

WHITE FISH, SALMON, SMOKED HADDOCK,  
PRAWNS, BOILED EGGS, DILL MASH, MUSTARD  
SAUCE, BUTTERED CABBAGE AND BACON

#### HAM 17

HONEY GLAZED GAMMON, TRIPLE COOKED  
CHIPS & FRIED EGG SERVED WITH GARDEN PEAS  
ADD PINEAPPLE +1.5

#### STEAK 28

JIM'S BUTCHERS RUMP STEAK WITH TRIPLE  
COOKED CHIPS, MIXED LEAF SALAD

PEPPERCORN SAUCE + 2

# PEARSON'S ARMS

## WHITSTABLE

### SIDES/SNACKS

<b>LOADED FRIES</b>		7
FULLY LOADED FRIES, CRISPY BACON & TRIPLE CHEESE		
ADD OUR 5 DAY GRAVY		+1.5
<b>TRIPLE COOKED CHIPS</b>		5
<b>FRENCH FRIES</b>		4.5
<b>GARLIC TATER TOTS</b>		5
<b>BEER BATTERED ONION RINGS</b>		5
<b>SAVOY CABBAGE &amp; CRISPY BACON</b>		5
<b>MIXED LEAF SALAD</b>		4
<b>GARLIC BREAD</b>		4

### BURGERS

ALL OF OUR BURGERS ARE SERVED IN A BRETZEL BUN WITH FRENCH FRIES, GOCHUJANG COLESLAW & SIDE OF RANCH SAUCE

<b>32 DAY AGED BEEF</b>		16
JIM'S BUTCHERS 32 DAY AGED BEEF MINCE BURGER, MIXED LETTUCE LEAVES, KENTISH CARAMELISED ONION, BEEF TOMATO & BURGER SAUCE		
<b>TEL'S PORK BURGER</b>		17
PORK MINCE, MAPLE SYRUP & CHILLI WITH SWEET CHILLI MAYO.		
<b>HUNTERS CHICKEN</b>		18
CHICKEN BREAST COATED IN A BBQ GLAZE, CHOPPED BACON AND TRIPLE CHEESE, MIXED LETTUCE LEAVES & RANCH SAUCE		
<b>HALLOUMI</b>		16.5
GRILLED HALLOUMI, MIXED LETTUCE LEAVES, GRILLED RED PEPPER & SWEET CHILLI SAUCE		
<b>FISH</b>		17
BATTERED FISH, TARTARE SAUCE & MIXED LETTUCE LEAVES		
<b>ADD TO ANY BURGER</b>		
MATURE CHEDDAR		1.5
SMOKED BACK BACON		2
FRIED EGG		1.5
BEEF PATTY		3
PORK PATTY		4
CHICKEN BREAST		4
HALLOUMI PATTY		2
COD PATTY		4

### KIDS

KIDS UNDER 10 EAT FREE  
1 CHILD PER ADULT

<b>FISH &amp; CHIPS</b>		12
BEER BATTERED COD, FRENCH FRIES & GARDEN PEAS		
<b>SAUSAGE &amp; CHIPS</b>		12
JIM'S BUTCHERS SAUSAGES, FRENCH FRIES & GARDEN PEAS		
<b>CHICKEN GOUJONS</b>		12
BREADED CHICKEN GOUJONS, FRENCH FRIES & GARDEN PEAS		
<b>MACARONI CHEESE</b>		10
MACARONI PASTA WITH A THREE CHEESE SAUCE, CHEDDAR, RED LEICESTER & MOZZARELLA		

### DESSERTS

<b>CHEESE BOARD</b>		14
CANTERBURY COBBLE, KELLY'S GOAT CHEESE, ASHMORE CHEDDAR, WINTERDALE SHAW, CANTERBURY BLUE. CRACKERS, PEACH, APPLE, APRICOT CHUTNEY WITH WHITSTABLE ALE, WALNUTS, APRICOTS & CELERY		
<b>CHOCOLATE</b>		8.5
TRILLIONAIRE SHORTCAKE. CHOCOLATE PASTRY CASE, TOFFEE SAUCE & VEGAN CHOCOLATE STYLE GANACHE TOPPING		
<b>STICKY TOFFEE</b>		8.5
STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM OR VANILLA CUSTARD		
<b>CHEESECAKE</b>		8.5
BISCUIT BASE, BAKED RASPBERRY & WHITE CHOCOLATE CHEESECAKE, FRESH CREAM		
<b>APPLE CRUMBLE</b>		8.5
SLOW COOKED APPLE & CINNAMON, SHORTBREAD CRUMBLE, VANILLA CUSTARD		
<b>ICE CREAM/SORBET</b>		3 per scoop
ICE CREAM'S SELECTION, PLEASE ASK STAFF FOR OUR FLAVOURS		



VEGGIE DISH



GLUTEN FREE

Or can be changed to become Gluten Free



VEGAN

Or can be changed to become Vegan



CONTAINS NUTS/SEEDS



CAN BE SPICY FOR SOME