



PEARSON'S ARMS

Aperitifs...

Whitstable Fizz – 12 *Cucumber, Fresh Mint & St Germain Elderflower Liqueur Topped with Prosecco*

Aperol Spritz -10 *Aperol Topped with Prosecco & Soda*

Grapefruit Fizz – 10 *Citrus Vodka, Pamplemousse Liqueur, Lemon, Sugar, Rosemary, Soda,
Topped with Prosecco*

While you look through the menu...

Maldon Rock Oysters, Pickled Cucumber & Red Wine Shallots ▼ £4 each GF

Bread Selection, Home Churned Butter 4 ▼

Marinated Queen Olives 4 ▼

Starters...

CHARCUTERIE BOARD

Selection of Cured Meats & Pate, Mustard, Pickles, Toasted Sour Dough. 8

LOBSTER & CRAYFISH

Lobster & Crayfish Bisque, Saffron Tuille 9

GOATS CHEESE

Kentish Goats Cheese & Honey Parfait, Pickled Beetroot, Tarragon Oil 8.50 ▼

PATÉ DE CAMPAGNE

Classic French Terrine, Cornichons, Onion Jam & Home Baked Bread 9

SCALLOPS

Pan Fried Scallops, Beef Bourguignons Croquette, Pea & Horseradish Purée, Creamed Potato 14

KING PRAWNS

Garlic & Chilli Butter King Prawns, Sourdough Toast 10

MUSSELS

Mussels Cooked in Kentish White Wine, Parsley, Garlic, Onion & Cream, Home Baked Garlic Bread

Starter 9 Main Course served with French Fries 18

MACKEREL

Smoked Mackerel Pâté, Granny Smith & Cucumber Salad, Sourdough 9

▼ *Vegetarian Dishes*

Ⓥ *Vegan Dishes*

GF *Gluten Free*

All Prices are inclusive of VAT.

*Because Pearson's only uses ingredients in their prime, the menu can change as often as the weather they're grown in.
Please be understanding if something is unavailable*

*To the best of our knowledge, no genetically modified Ingredients are used in our cooking.
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*



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To Follow ...

SCOTTISH SIRLOIN STEAK 30

32 Day Dry Aged on the bone, Sirloin. Grilled on the Green Egg BBQ, served with Triple Cooked Chips, Sweetcorn & Sautéed Beans and a choice of Red Wine Jus, Garlic and Herb Butter or Peppercorn Sauce

TARTE TATIN

Caramelized Shallot Tarte Tatin, Baby Leaf Salad with Walnut Vinaigrette v ① 16

FISH & CHIPS

Deep Fried Whitstable Lager Battered Fish, Triple Cooked Chips, Crushed Peas, Tartare Sauce 17

SKATE WING

Pan Fried Skate Wing, Garlic & Caper Butter, Sauteed Potatoes & Seasonal Greens 19

VEGAN

Deep Fried Whitstable Lager Battered Courgette Flower, Onion & Mango Bhaji, Triple Cooked Chips, Crushed Peas, Vegan Mayo Tartare Sauce v ① 18

CHICKEN

Pan Roasted Chicken Supreme, Creamed Potatoes, Asparagus, Parmesan Foam, Toasted Buckwheat & Pistachio 18

PEARSONS BOUILLABAISE

Seasonal Fish, King Prawns, Squid, New Potatoes, Samphire, Chorizo, Mussels & Saffron Chowder 22.50

HOT SEAFOOD PLATTER

King Prawns, Mussels, Clams, Catch of The Day, Fish Cakes, Squid, Whitebait, with French Fries, Lemon Mayo & Sourdough 35pp (minimum two to share)

Side Dishes all at £4.75

Thin Chips v

Buttered Hispi Cabbage v

Mixed Leaf Salad GF

Chargrilled Sweetcorn Cobs v

Triple Cooked Chips v

Selection of Vegetables GF

v

Vegetarian Dishes

①

Vegan Dishes

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To Finish...

SELECTION OF OUR DESSERTS, CAFÉ GOURMAND (To Share)
Served with Espresso Coffee 15

PASSIONFRUIT SOUFFLÉ (please allow 20 minutes)
Passionfruit Soufflé, Mango Sauce 9 GF

CHEESES

Selection of British & French Cheeses, Biscuits, Chutney 10 v

MILLES FEUILLES

Violet Soaked Kentish Strawberries, Filo Pastry, Chantilly, Rhubarb Ice Cream 7

ECLAIR

Filled with Pistachio Cream, Chocolate Glaze, Raspberry Sorbet 8

PASSIONFRUIT & MANGO MOUSSE

Passionfruit & Mango Bavaois, Set Mousse, Champagne Gel 8

ICE CREAM & SORBETS £2 per scoop

Choice of Coffee and Pearson's Chocolate Truffles from 3.50

Dessert Wines

	70ml	Bottle
Moscato, Maculan, Italy 2018 <i>Fresh, Full & Balanced</i>	4.50	29.50
Alasia, Brachetto D'Acqui, Italy 2019 <i>Sweet, Lightly Sparkling Red, Served Chilled</i>	6	44
Rasteau, Vin Doux Naturel, France 2015 <i>Black Cherry, Raspberry & Spice</i>	8.50	60

Dessert Cocktails

All at £12

Lemon Meringue Martini – *Copper Rivet Vela Vodka, Limoncello, Fresh Lemon Juice, Simple Syrup Shaken with Ice*

Espresso Martini – *Double Espresso, Kahlua & Vanilla Vodka Laced with White Crème de Cacao*

Earl Grey Daiquiri – *Lime Juice and 3yr Havana Club Rum Shaken with Earl Grey Syrup*

Naughty Monkey – *Amarula, White Cacao, Banana Liqueur, Milk & Dark Cacao*

Tiramisu – *Vanilla Vodka, Kahlua, White Chocolate Cream Float*

Banoffee Pie Martini – *Salted Caramel Vodka, Banana Liqueur, Dark Chocolate Cream Float*

Ports & Other Cocktails also Available (Please ask a member of staff)

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