

Pearson's Arms

Welcome to our family-run pub, where we proudly serve dishes crafted from the freshest local produce, each reflecting a blend of French influence & seasonal inspiration. With a commitment to sustainability, we forage for unique ingredients to enhance our creations. All our dishes are made on-site, ensuring quality & freshness in every bite. Join us for a dining experience that celebrates the best of our region's flavours in a cozy and welcoming atmosphere.

3 Small Plates for £24

5 Small Plates for £32

SCOTCH EGGS

Served with Homemade Picalilli Sauce
Choose from:

CLASSIC SAUSAGE & BLACK PUDDING

Or

SMOKED MACKEREL & SALMON

10.50 each

BUFFALO FROG'S LEGS

Glazed Frog's Legs, Sticky Tomato &
Chilli Sauce, Garlic &
Herb Dipping Sauce
10.50

BONE MARROW

Roasted Beef Bone Marrow
with Garlic Bread
10.50

PORK BELLY BITES

Pork Belly, Cooked Overnight, Glazed in
Bourbon Caramel Sauce
8.50

BREAD SELECTION

Freshly Baked Bread Selection,
In House Churned Butter 4 V

CAMEMBERT

Whole Baked Camembert, Rosemary &
Honey, Toasted Bread
12

SQUID

Deep Fried Squid, Ponzu Sauce, Fresh
Chilli & Spring Onion
10

WHITEBAIT

Deep Fried Whitebait,
Lemon Mayonnaise
9.50

FISH CAKES

Homemade Fish Cakes,
Tarragon & Mustard Mayo
8

KING PRAWNS

Grilled King Prawns,
Garlic & Chilli Butter,
Garlic Bread
10

Pearson's Arms

COMING SOON ...

Forager's Tasting Menu

7 courses £70pp
with drink pairings per course + £25pp

Includes 15% off Foraging Course with Nick,
from the Oast Smokehouse (worth £75)

Here at Pearson's Arms we forage, smoke, bake, churn, pickle & preserve
as much as we can, our tasting menu is freshly cooked on a daily basis

AMUSE BOUCHE

**Wild Herb Churned Butter, Home Baked Bread, Wild Garlic,
Miso & Smoked Cod Roe Dip**

SCALLOPS & MORELS

BBQ Rye Bay Scallops, Sweetcorn & Home Cured Pancetta Risotto, Pickled Morels

PIGEON

**Pan Roasted Pigeon Breast, Petit Pois, Asparagus & Wild Fennel, Crispy Jersey Royales,
Roscoff Onions & Madeira Purée**

LOBSTER EN CROUTE

**Local Lobster Baked in Puff Pastry, Beef Dripping Purple Sprout Broccoli,
Foraged Sea Herb Salad**

SORBET

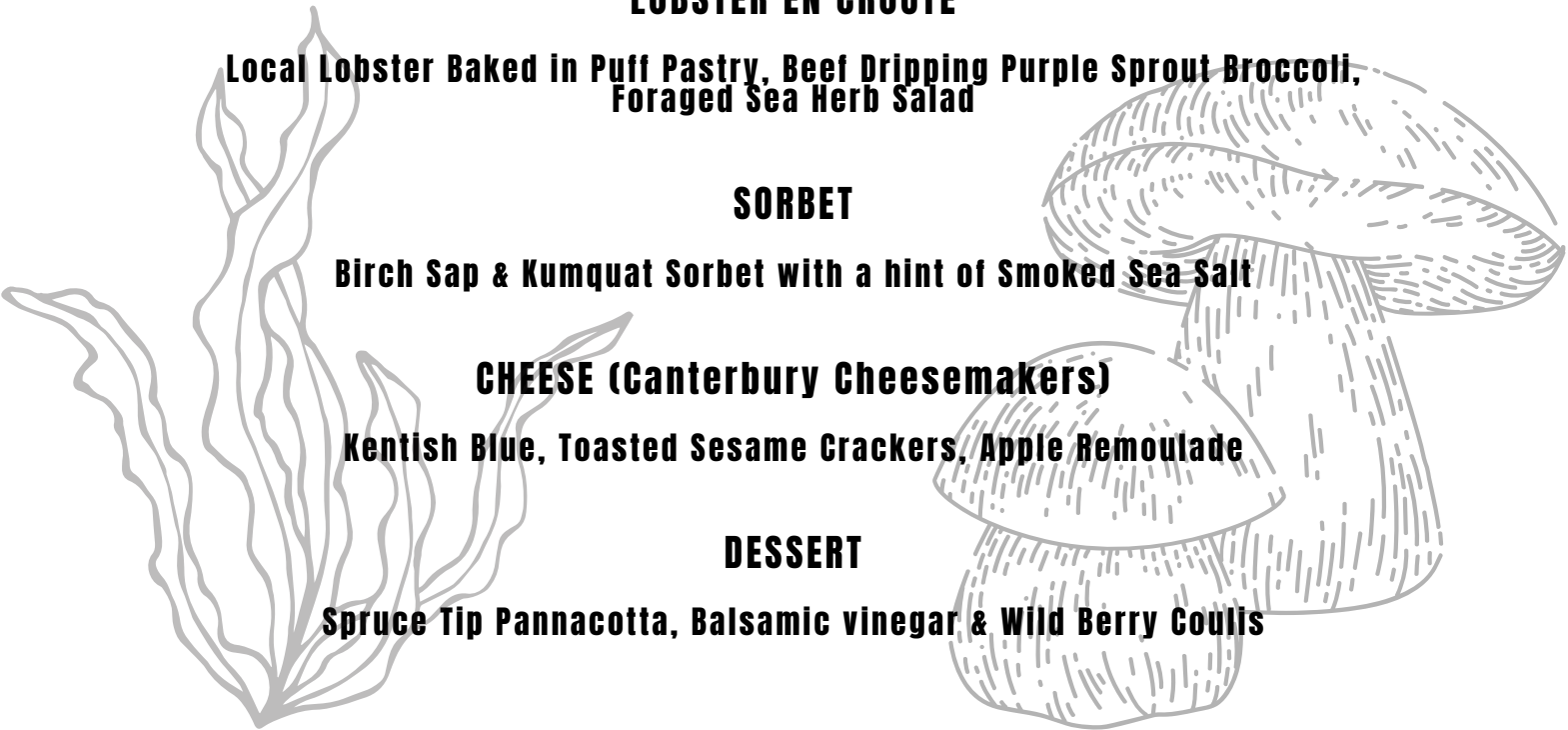
Birch Sap & Kumquat Sorbet with a hint of Smoked Sea Salt

CHEESE (Canterbury Cheesemakers)

Kentish Blue, Toasted Sesame Crackers, Apple Remoulade

DESSERT

Spruce Tip Pannacotta, Balsamic vinegar & Wild Berry Coullis



Pearson's Arms

Maldon Rock Oysters Mix & Match

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

£3 each, 6 for £15 or 12 for £28

OYSTER COCKTAILS

Pearson's Red Snapper **£15**

**Anno Gin, Tomato Juice,
Lemon Juice, Worcester Sauce,
Chipotle Hot Sauce, Seasoning,
Served with an Oyster**

Oyster Caesar **£15**

**Chilli Infused Vodka,
Clamato Juice,
Lemon Juice, Worcester Sauce,
Garlic Pepper Tabasco,
Seasoning, Celery Bitters
Served with an Oyster**

Tequila Oyster Martini **£15**

**Silver Patron, Dry Vermouth
stirred over Ice, Strained &
Served with an Oyster &
Lemon Twist**



Starters

CRAB MONSIEUR 11.50

**Crab & Smoked Ashmore Croque Monsieur, Baked with Wholegrain Mustard Mornay Sauce,
Chicory Salad, Orange Dressing**

BEEF & OYSTER GF 8pp

(to share)

Roasted Beef Bone Marrow, Sea Herbs & Maldon Oysters

FISH CAKES 8.50

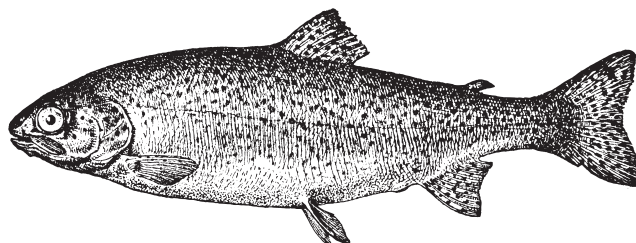
Homemade Fish Cakes, Mussels & Curried Cream

RABBIT 9.50

**Braised Kentish Rabbit & Black Pudding Croquette
Pan-Fried apple & marjoram mayonnaise**

MUSSELS 12

**Cooked in Kentish White Wine Cream, Shallots, Celery, Garlic & Fresh Parsley
with Garlic Bread**



Main Courses

STEAK

Ask Member Of Our Staff GF ££

CATCH OF THE DAY ££

LAMB SHANK 28

Overnight Braised Lamb Shank, Creamy Polenta, Roasted Vegetables

SMOKED COD 26

In House Smoked Cod, Bubble & Squeak, Wilted Greens & Wholegrain Mustard Beurre Blanc

CAULIFLOWER 22

BBQ Harissa Marinated Cauliflower, Sautéed Potatoes

HOT SEAFOOD PLATER

27pp (2 people minimum)

Catch of the Day, Mussels, Deep Fried Squid, Garlic & Chilli Pan Fried King Prawns, Whitebait with Garlic Bread & Selection of Dips

SIDE DISHES

Garlic Butter Fried Mushrooms v gf 5

Beef Dripping Triple Cooked Chips 6

Creamy Polenta v 5

Ashmore Cheddar Cauliflower Cheese v 7

French Fries v 5

Seasonal Vegetable Medley v 6

Crunchy Leaves & Toasted Seeds
& Walnut Oil Dressing v 6

PUB CLASSICS

FISH & CHIPS 19

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

MUSSELS 22

Cooked in Kentish White Wine Cream,
Shallots, Celery, Garlic & Fresh Parsley
with Garlic Bread & Triple Cooked Chips

CRAB MONSIEUR 16.50

Crab & Smoked Ashmore Croque Monsieur, Baked
with Wholegrain Mustard Mornay Sauce,
Mixed Leaves & Franch Fries

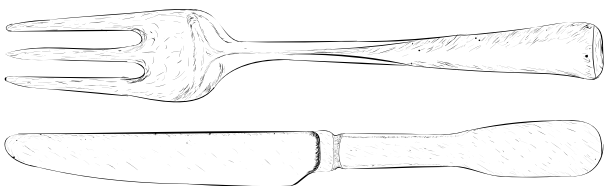
BURGERS

TRAWLER'S

Cod, Salmon & Haddock Patty, Tartare Sauce, Mixed Herbs Salad,
Toasted Brioche Bun, Triple Cooked Chips & Tartare Sauce 18

BEEF

Grilled Homemade Beef Burger, Grilled Tomato, Parma Ham &
Tabasco Jam, Home Smoked Red Leicester, Toasted Bun with
Crisp Gem Lettuce, Triple Cooked Chips &
Pearson's Burger Sauce 18
Add Grilled Bacon for 1.50



Pearson's Arms

Sunday at Pearson's Arms

2 courses £30 3 courses £35

a minimum of 2 courses must be ordered

kids under 10 eat free (1 child per adult)

LIVE MUSIC FROM 5PM EVERY SUNDAY

This Friday

MICHAEL JACKSON

or

DIANA ROSS

from 9pm

This Saturday

THOMAS ABRAHAMS

from 9pm

This Sunday

Ian Ingles

from 5pm



Desserts

CHEESES (Canterbury Cheesemakers)

Selection of British Cheeses from our Board, Served with Biscuits, Celery, Walnuts, Red Onion Chutney V

3 Slices 10

5 Slices 14

STICKY TOFFEE PUDDING

Sticky Toffee Pudding with Dates, Warm Toffee Sauce & Vanilla Ice Cream 8

PASTEIS DE NATA

Home Made Portuguese Baked Custard Tart, Shortcrust Pastry, Cinnamon Icing Sugar 4.50

CREME BRULEE

Classic French, Vanilla Crème Brûlée, Thin Waffle 8

LEMON

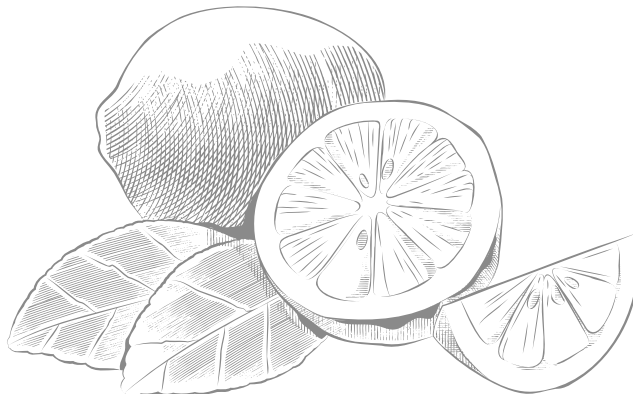
Lemon Cream, Brittany Biscuit & Coconut Chantilly 8.50

CHOCOLATE

Warm Chocolate Fondant, Blackberry & Raspberry Sauce 9

ICE CREAM & SORBETS

Please ask for Todays Selection from Simply Ice Cream £3.50 per scoop



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BRANDIES, COGNACS & ARMAGNACS

Janneau VSOP Armagnac	£8
Hennessy VS	£7
Hennessy XO	£25

PORT

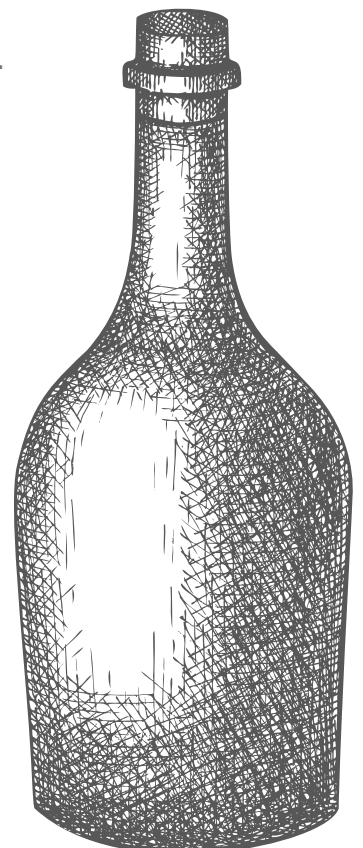
Cockburns Ruby	£5
Taylor's 20 year old	£7

FORTIFIED WINES

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

Dessert Cocktails

Espresso Martini	£12
Vanilla Vodka, Son of a Gun Coffee Liqueur, White Cacao, Double Espresso	
Naughty Monkey	£12
Salted Caramel Vodka, Creme de Banane, Aztec Chocolate Bitters, Half & Half (Milk & Cream)	
After 8	£8
Creme de Menthe, Vela Vodka, Cream & Dark Cacao	



Pearson's Arms

Lunch Served 12pm-2.30pm

Monday-Saturday

2 Courses £25 or 3 Courses £30

includes a small glass of house wine

Evening A La Carte served

5.30pm - 9 pm Tuesday-Saturday

*Book Now For
Father's Day
16th June*



Children's Menu

Children under 10 eat free, 1 child per adult

FISH & CHIPS - 12

Battered Catch of The Day, Chips
& Garden Peas

BURGER - 14

Homemade Beef Burger, Lettuce & Chips
add Melted Cheddar 1.50

CHICKEN GOUJONS - 12

Breaded Free Range Chicken Goujons
served with French Fries
& Garden Peas

PASTA - 12

Creamy Orzo Pasta Cooked with
Tenderstem Broccoli

SUNDAY'S ONLY

ROAST BEEF - 15

Roast Potatoes,
Yorkshire Pudding,
Garden Peas with Gravy

ICE CREAM

Simply Ice Cream - 3.50 per scoop
Choose 1, 2, or 3 scoops of ice cream or
sorbet.

Salted Caramel

Pistachio

Vanilla

Honeycomb

Mint Chocolate Chip

Maple & Walnut

Chocolate

SORBETS

Mango

Raspberry

Blackcurrant

All priced at 3.50 per scoop

