

# 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

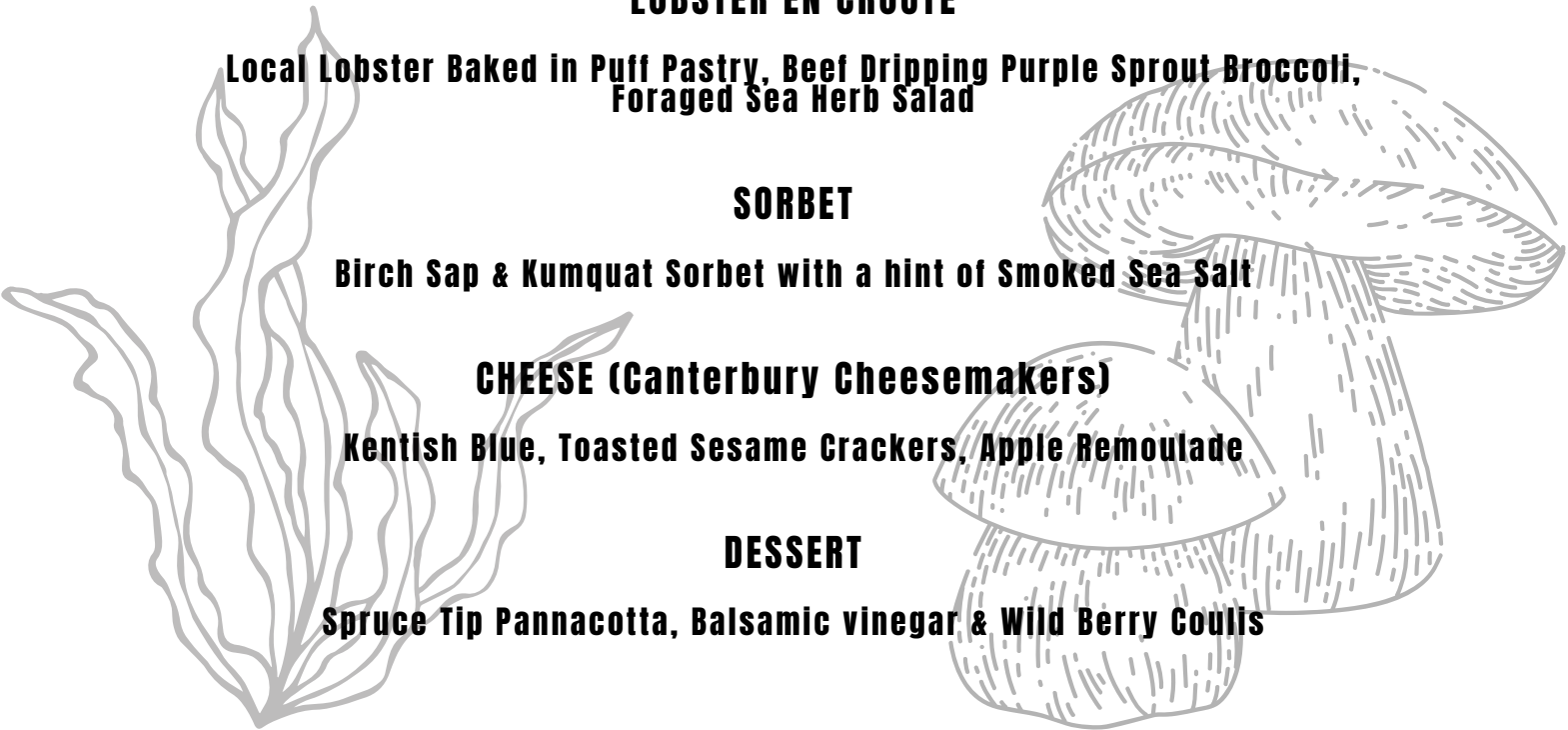
**Birch Sap & Kumquat Sorbet with a hint of Smoked Sea Salt**

### CHEESE (Canterbury Cheesemakers)

**Kentish Blue, Toasted Sesame Crackers, Apple Remoulade**

### DESSERT

**Spruce Tip Pannacotta, Balsamic vinegar & Wild Berry Coullis**



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## 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**

## **SCALLOPS GF 12**

**Wrapped in Home Smoked Pancetta, Wild Garlic Risotto,  
Charred Sweetcorn**

## **BEEF & OYSTER GF 8pp**

**(to share)**

**Roasted Beef Bone Marrow, Sea Herbs & Maldon Oysters**

## **FISH CAKE 8.50**

**Homemade Fish Cake, Mussels & Curried Cream**

## **RABBIT 9.50**

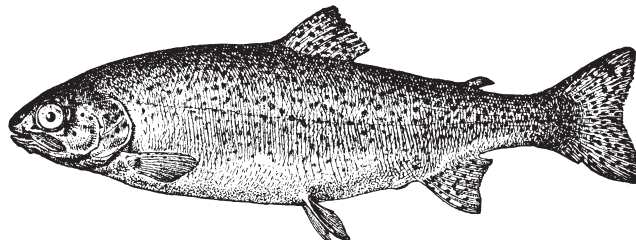
**Braised Kentish Rabbit And Black Pudding Croquette  
Pan-Fried apple & marjoram mayonnaise**

## **ASPARAGUS v GF 9**

**BBQ Grilled Asparagus , Shallots Puree Crispy Egg,  
White Truffle Snow**

## **MUSSELS 12**

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



# Main Courses

## Beef Tomahawk 30pp

32 day Matured Beef Tomahawk, Beef Dripping Triple Cooked Chips, Garlic Butter Sautéed Green Beans, Peppercorn Sauce

## 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

## SKATE WING 24.50

Pan Roasted Skate Wing, Garlic & Caper Butter, Sautéed Jersey Royale Potatoes & Samphire

## CAULIFLOWER 22

BBQ Harissa Marinated Cauliflower, Sautéed Potatoes

## BEEF TARTARE 25

Hand Minced Beef Tartare, Capers, Shallots & Relish, Soy Cured Egg Yolk

## 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 & French Fries

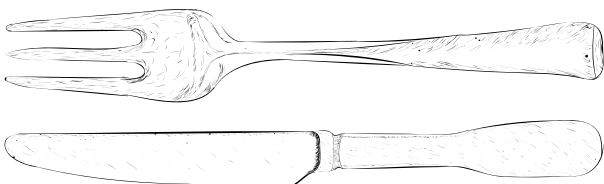
## BURGERS

### 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**

**MEXICAN  
HIPHOP  
or  
SOCA CLASSICS  
from 9pm**

**This Saturday**

**SHUT UP & DANCE  
from 9pm**

**This Sunday**

**THOMAS ABRAHAMS  
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**

## **CREME BRULEE**

**Classic French, Vanilla Crème Brulée 8**

## **LEMON**

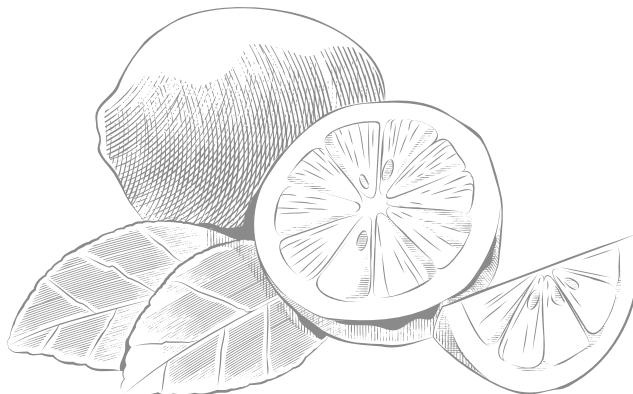
**lemon cream, Thin & Crispy Waffle & Coconut Chantilly 8.50**

## **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

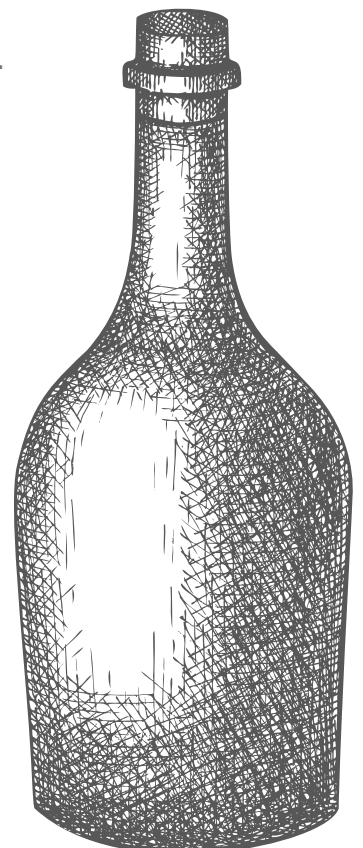
Cockburns Ruby	£5
Taylor's 20 year old	£7

## FORTIFIED WINES

	70ml	Bottle
<b>Tio Pepe, Palamino Fino, Portugal (Dry)</b>	£6	
Notes of roasted nuts and spices such as vanilla. On the palate fresh and agile with an easy step.		
<b>Amontillado, Spain (Medium)</b>	£7.5	
Amber colour, fascinatingly complex raisined, nutty, tangy nose and a flavour		
<b>Pedro Ximenez, Spain (Sweet)</b>	£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.		
<b>Late Harvest, Sauvignon Blanc, Chile</b>	£6	£28
Full of honey, cinder toffee & ripe lemon flavours: unctuous & silky with a fresh finish		
<b>Côteaux du Layon, France</b>	£8	£40
A beautiful dessert wine of ripe yellow apple, quince & honey flavours		

## Dessert Cocktails

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





# 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

