

# Pearson's Arms

## Maldon Rock Oysters Mix & Match



Red Wine Shallot Vinegar GF  
Pomegranate & Pink Peppercorn Mignonette GF  
Sriracha & Lemon Juice GF  
Compressed Rhubarb & Gin 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,  
Glamato 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

# Pearson's Arms

**3 Small Plates for £26**  
**5 Small Plates for £34**

**SCOTCH EGGS 10.50 each**

Served with Homemade Piccalilli Sauce  
Choose from:

**CLASSIC SAUSAGE & BLACK PUDDING**

Or  
**SMOKED MACKEREL & SALMON**

**PORK BELLY BITES 8.50 GF**

Pork Belly, Cooked Overnight,  
Glazed in Bourbon Caramel Sauce

**KING PRAWNS 10 GF**

Grilled King Prawns, Garlic & Chilli Butter

**CHARCUTERIE BOARD 10.50**

Local Cured Meat Selection, Cornichons,  
Marinated Olives, Bread & Butter

**CHEESE BOARD 10.50**

Cheese Selection from The Cheese Makers of  
Canterbury, Homemade Chutney & Crackers

**VEGGIE PLATTER 10.50**

Red Lentil & Tahini Hummus, Flat Bread,  
Homebaked Bread Selection, in house Churned  
Butter, Heritage Tomato & Burrata Salad,  
Marinated Olives

**FRITTO MISTO 10.50**

Deep Fried Seafood Medley, Garlic Aioli

**SQUID 10**

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

**WHITEBAIT 9.50**

Deep Fried Whitebait, Lemon Mayo

**FISH CAKES 8.50**

Homemade Fish Cakes, Tarragon & Mustard Mayo

**CHICKEN WINGS 9.50 GF**

Home Smoked Chicken Wings, BBQ Glaze

**SARDINES 9 GF**

Grilled Whole Sardines

**MUSSELS 12 GF**

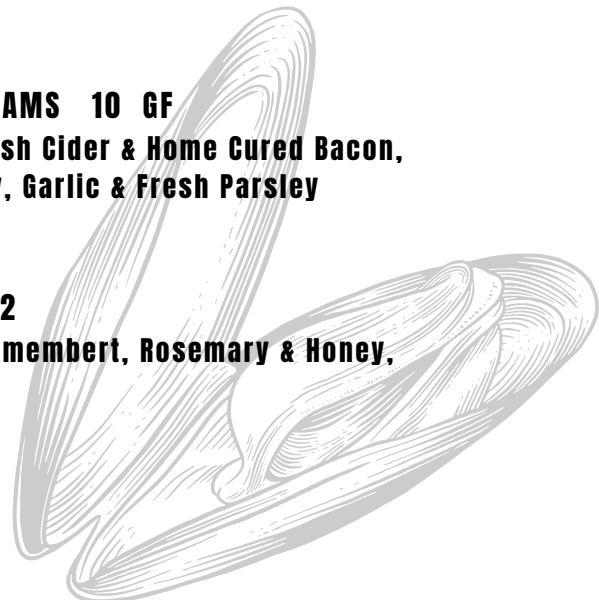
Cooked in Kentish White Wine Cream, Shallots,  
Celery, Garlic & Fresh Parsley

**SURF & TURF CLAMS 10 GF**

Cooked in Kentish Cider & Home Cured Bacon,  
Shallots, Celery, Garlic & Fresh Parsley

**CAMEMBERT 12**

Whole Baked Camembert, Rosemary & Honey,  
Toasted Bread



# Pearson's Arms

## Tasting Menu

7 courses £50pp

Booking is not Essential, but Subject to Availability  
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

SCALLOPS 10

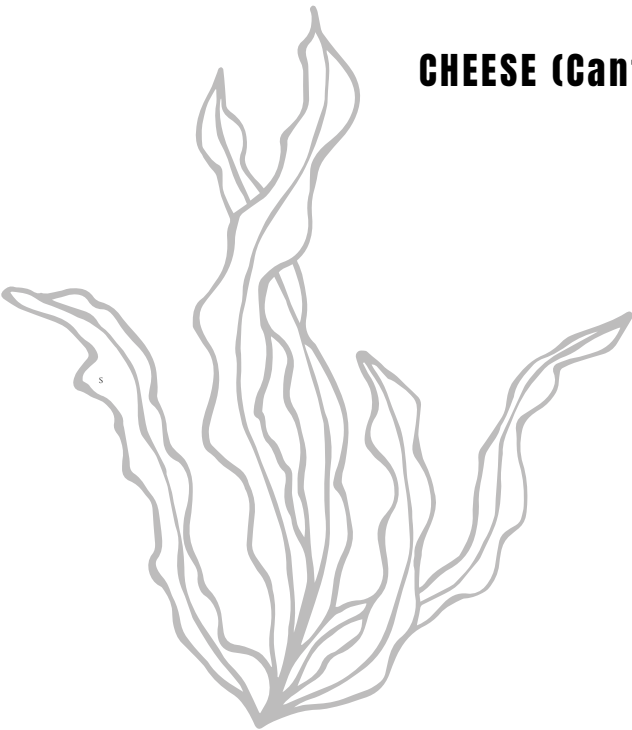
PIGEON 9

CATCH OF THE DAY 25

SORBET 3.50

CHEESE (Canterbury Cheesemakers) 5.75

DESSERT 8



# 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**

**PRINCE  
or  
WHITNEY HOUSTON  
from 9pm**

**This Saturday**

**RICHARD MILLNS  
from 9pm**

**This Sunday**

**JED  
from 5pm**



# Pearson's Arms

## EXPRESS LUNCH

2 courses £20 or 3 courses £25

Served 12pm - 2.30pm Monday - Saturday

### STARTER

Smoked Mackerel Pate, Toasted Bread, Pickled Cucumber

### MAIN

Catch of the Day

### DESSERT

Sticky Toffee Pudding, Vanilla Ice Cream

# Pub Classics

## MUSSELS 22

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

## BURGERS

### TRAWLER'S 18

Cod, Salmon, Smoked Haddock Patty  
Tartare Sauce,  
Mixed Herb Salad, Toasted Brioche Bun,  
French Fries

### BEEF 18

Grilled Homemade Beef Burger,  
Grilled Red Onions & Tomato, Homemade Burger Sauce,  
Toasted Brioche Bun, French Fries

## HOT SEAFOOD PLATERS

27pp (2 people minimum)

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

## FISH & CHIPS 19

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

## CRAB MONSIEUR 16.50

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

## FISH FINGER SANDWICH 10.50

Tartare Sauce, Mixed Leaves &  
Homemade Crisps

## BLT 9.50

Home Cured Bacon, Mixed Leaves,  
Beef Tomato & Homemade Crisps

# Pearson's Arms

## 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

**Espresso Martini** £12

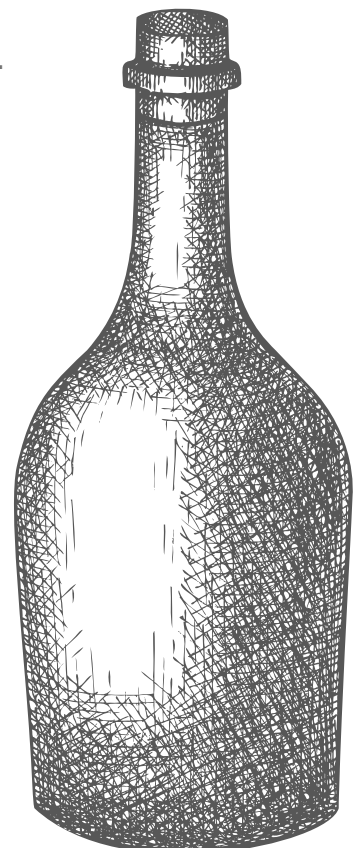
**Vanilla Vodka, Son of a Gun Coffee Liqueur, White Cacao, Double Espresso**

**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 £20 or 3 Courses £25**

**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

