

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 

SINGLE 3.5

1/2 DOZEN 18

DOZEN 32

SMALL BITES

CALAMARI 7.5

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

WHITEBAIT 7.5

LIGHTLY FRIED WHITEBAIT,
FRESH LEMON MAYONNAISE

CHIPOLATAS  8

KORKER'S CHIPOLATAS GLAZED IN HONEY &
WHOLEGRAIN MUSTARD

KING PRAWNS  9

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

TERIYAKI BITES  8.5

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

TORPEDO PRAWNS 7.5

PANKO BREADED JAPANESE STYLE PRAWNS,
SWEET CHILI SAUCE

SCAMPI 7.5

FRIED SCAMPI, GRILLED LEMON, GARLIC
MAYONNAISE

BRIE BITES  8

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

STARTERS

SATAY CHICKEN   9.5

GRILLED CHICKEN SATAY CHUNKS, CUCUMBER,
SESAME SEEDS, CRUSHED CHILLIES & SOY DRESSED
SALAD & PEANUT SAUCE

CRISPY POTATO SKINS 8.5

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

MUSSELS  12.5

SCOTTISH MUSSELS COOKED IN WHITE WINE,
GARLIC, CREAM, ONIONS, CELERY & THYME,
TOASTED BRIDOR BATARD GARLIC BREAD

SOUP OF THE DAY  8

FRESH HOMEMADE SOUP OF THE DAY.

WHIPPED FETA   9

WHIPPED FETA, GARLIC & HONEY, CRUSHED
PISTACHIOS & TOASTED BRIDOR BATARD BREAD

MAINS

FISH & CHIPS 16

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

SPICY BUTTERBEAN PIE  18

SPICY BUTTERBEAN PIE, CREAMY MASH, SAVOY
CABBAGE & VEGGIE GRAVY

FISH PIE 20

WHITE FISH, SALMON, SMOKED HADDOCK, PRAWNS,
BOILED EGGS, TOPPED WITH DILL MASH, MUSTARD
CREAM SAUCE, SAVOY CABBAGE & CRISPY BACON

BANGERS & MASH  24

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

MUSSELS  24

SCOTTISH MUSSELS COOKED IN WHITE WINE, GARLIC,
CREAM, ONIONS, CELERY & THYME, TOASTED BRIDOR
BATARD GARLIC BREAD & FRENCH FRIES

HAM  17

HONEY ROASTED GAMMON, TRIPLE COOKED CHIPS &
FRIED EGG SERVED WITH GARDEN PEAS

ADD PINEAPPLE +1.5

STEAK  28/30/32

JIM'S BUTCHERS 8OZ RUMP, 8OZ SIRLOIN OR 10OZ
RIBEYE, TRIPLE COOKED CHIPS, MIXED LEAF SALAD
PEPPERCORN SAUCE

+ 2

PEARSON'S ARMS

WHITSTABLE

SIDES

TRIPLE COOKED CHIPS		5
FRENCH FRIES		4.5
GARLIC TATER TOTS		5
LOADED FRIES		12
FULLY LOADED FRIES, CRISPY BACON & TRIPLE CHEESE		
ADD BONE GRAVY		+1.5
SAUTÉED NEW POTATOES		8
SAUTÉED NEW POTATOES, GARLIC BUTTER, ONION & MIXED OLIVES		
BEER BATTERED ONION RINGS		5
SAVOY CABBAGE & CRISPY BACON		5
MIXED LEAF SALAD	  	4
GARLIC BREAD	 	4

BURGERS

ALL OF OUR BURGERS ARE SERVED IN A BRETZEL BUN WITH FRENCH FRIES & HOMEMADE COLESLAW

32 DAY AGED BEEF	16
JIM'S BUTCHERS 32 DAY AGED BEEF MINCE BURGER, MIXED LETTUCE LEAVES, MATURE CHEDDAR & KENTISH CARAMELISED ONION, BEEF TOMATO & RANCH SAUCE	
TEL'S PORK BURGER	17
PORK MINCE, MAPLE SYRUP & CHILLI WITH SWEET CHILLI MAYO.	
CHICKEN	18
BBQ CHICKEN BREAST COATED IN A NACHO CRUMB, MIXED LETTUCE LEAVES, BEEF TOMATO, GOCHUJANG SLAW & RANCH SAUCE	
HALLOUMI	16.5
GRILLED HALLOUMI, MIXED LETTUCE LEAVES, GRILLED RED PEPPER & SWEET CHILLI SAUCE	
COD	17
BATTERED COD FILLET, TARTARE SAUCE & MIXED LETTUCE LEAVES	
ADD TO ANY BURGER	
SMOKED BACK BACON	2
FRIED EGG	1.5
BEEF PATTY	5
PORK PATTY	6
CHICKEN PATTY	7
HALLOUMI PATTY	5
COD PATTY	7

KIDS

KIDS UNDER 10 EAT FREE
1 CHILD PER ADULT

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

DESSERTS

TRILLIONAIRE SHORTCAKE		8.5
CHOCOLATE PASTRY CASE, TOFFEE SAUCE & VEGAN CHOCOLATE STYLE GANACHE TOPPING		
STICKY TOFFEE	 	8.5
STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM OR VANILLA CUSTARD		
CHEESECAKE		8.5
BISCUIT BASE, VANILLA CHEESECAKE, BRITISH BLACKCURRANTS, PROSECCO GLAZE, FRESH CREAM		
APPLE CRUMBLE		8.5
SLOW COOKED APPLE & CINNAMON, SHORT BREAD CRUMBLE, VANILLA CUSTARD		
CHEESE BOARD	  	12
5 SLICES OF KENTISH & SUSSEX CHEESES, CRACKERS & KENTISH PEAR & WHITE WINE CHUTNEY, WALNUTS, APRICOTS & CELERY		
ICE CREAM/SORBET	 	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