

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 CHILLI FLAKES, SWEET CHILLI 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,
SALMON FILLET OR CHESTNUT MUSHROOMS.
GLAZED IN TERIYAKI & TOASTED SESAME SEEDS

TORPEDO PRAWNS 7.5
PANKO BREADED JAPANESE STYLE PRAWNS,
SWEET CHILLI SAUCE

SCAMPI 7.5
FRIED SCAMPI, GRILLED LEMON, GARLIC AIOLI

PICKLED HERRING 8
ROLL MOPS, MUSTARD & DILL SAUCE, SERVED
ON TOASTED BRIDOR BATARD BREAD, SALAD
LEAVES

STARTERS

SATAY CHICKEN  9.5
GRILLED CHICKEN SATAY SKEWER, CUCUMBER,
SESAME SEEDS, CRUSHED CHILLIES & SOY DRESSED
SALAD & PEANUT SAUCE

OKONOMIYAKI  8.5
JAPANESE SAVOURY PANCAKE, CHOICE BETWEEN PRESSED
PORK BELLY, SALMON FILLET OR CHESTNUT MUSHROOMS,
CABBAGE, OKONOMIYAKI SAUCE, BONITA FLAKES

MUSSELS  12.5
SCOTTISH MUSSELS COOKED IN WHITE WINE,
GARLIC, CREAM, ONIONS, CELERY & THYME,
TOASTED BRIDOR BATARD GARLIC BREAD

BRIE BITES  8
DEEP FRIED BRIE BITE SERVED WITH MIXED LEAF
SALAD & RED ONION CHUNEY

WHIPPED FETA  9
WHIPPED FETA, GARLIC & HONEY, CRUSHED
PISTACHIOS & TOASTED BRIDOR BATARD BREAD

MAINS

FISH & CHIPS 19
BEER BATTERED COD FILLET, TRIPLE
COOKED CHIPS, PEARSON'S MUSHY PEAS,
TARTARE SAUCE

VEG MEDLEY   18
CRUSHED GARLIC NEW POTATOES, GRILLED
AUBERGINE & MANGETOUT, ROMESCO SAUCE,
CHILLI OIL
ADD CATCH OF THE DAY +6

FISH PIE 20
WHITE FISH, SALMON, SMOKED HADDOCK, PRAWNS,
BOILED EGGS, TOPPED WITH DILL MASH, MUSTARD
CREAM SAUCE, SAVOY CABBAGE & CRISPY BACON

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

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WHITSTABLE

SIDES

TRIPLE COOKED CHIPS		5
FRENCH FRIES		4.5
GARLIC TATER TOTS		5
MIXED LEAF SALAD	  	4
SAVOY CABBAGE & CRISPY BACON		5

BURGERS

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

32 DAY AGED BEEF		16
32 DAY AGED BEEF MINCE BURGER, MIXED LETTUCE LEAVES, MATURE CHEDDAR & CARAMELISED ONION, BEEF TOMATO & RANCH SAUCE		
TEL'S PORK BURGER		17
PORK MINCE, MAPLE SYRUP AND CHILLI WITH SMOKED STREAKY BACON, SWEET CHILLI MAYO. FRIED EGG +£1.50		
BBQ CHICKEN		18
BBQ CHICKEN BREAST COATED IN A NACHO CRUMB, MIXED LETTUCE LEAVES, BEEF TOMATO, SIDE OF GOCHUJANG SLAW & RANCH SAUCE		
HALLOUMI		16.5
GRILLED HALLOUMI, MIXED LETTUCE LEAVES, GRILLED RED PEPPER & SWEET CHILLI SAUCE		

SANDWICHES (ONLY 12-3PM)

ALL OF OUR SANDWICHES ARE SERVED WITH FRENCH FRIES & SALAD		
CRAB & CRAYFISH MONSIEUR		12
CRAB & CRAYFISH MORNAY TOASTIE		
FISH FINGER		12
HOMEMADE FISH FINGERS & TARTARE SAUCE		
TRIPLE CHEESE & ONION		12
CHEDDAR, RED LEICESTER & MOZZARELLA, TOASTIE		
CHICKEN & BACON		12
ROASTED CHICKEN & BACON, MAYONNAISE		
CHOICE OF WHITE OR GRANARY BREAD FROM HUBBARD'S BAKERY		

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, CHEEDAR, RED LEICESTER & MOZZARELLA	

DESSERTS

CHOCOLATE TART		8.5
RICH DARK CHOCOLATE & SPICED RUM TORTE, SHORT CRUST PASTRY & COFFEE CHANTILLY		
STICKY TOFFEE	 	8.5
STICKY TOFFEE PUDDING, TOFFEE SAUCE TOPPED WITH VANILLA ICE CREAM OR A POT OF VANILLA CUSTARD		
BELGIAN WAFFLE		8.5
WARM BELGIUM WAFFLE, FRESH CHOPPED STRAWBERRIES, VANILLA ICE CREAM, DARK & WHITE CHOCOLATE SAUCE		
APPLE CRUMBLE		8.5
SLOW COOKED APPLE & CINNAMON, TOPPED WITH A SHORT BREAD CRUMBLE SERVED WITH VANILLA CUSTARD		
CHEESE BOARD	 	12
5 SLICES OF KENTISH & SUSSEX CHEESES, CRACKERS & 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