Food Served

Monday & Thursday
12pm– 9pm

Friday & Saturday
12pm – 3pm
5.30pm - 9pm

Sunday Set Menu Available

Sunday's 12pm – 5pm
2 courses £30 3 courses £35

PEARSON'S ARMS

WHITSTABLE

Perduret Probitas – 'Let honesty endure'

In accordance with the weights and measures act of 1955 the measure for the sale of Gin, Vodka, Rum and Whisky in these premises is 25ml

All other spirits & liqueurs are served in 25ml or multiples thereof

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Follow us on Twitter...@pearsonsarms
Like us on Facebook... Pearson's Arms

Find us on Instagram...@pearsonsarms

Live Music

Every Friday, Saturday & Sunday

October

Friday 2nd - Tennessee Daydream (8pm)

Saturday 3rd - Takaleed (4pm)

DJ Stretch & DJ Jude Rabey B2B (8pm)

Sunday 4th - Roger & The Vibes (5pm)

Friday 9th - Tempo (8pm)

Saturday 10th - Superfly Collective (4pm)

Miles Cookman Band (8pm)

Sunday 11th - April Moon (2pm)

Starks Family Band (5pm)

Friday 16th - Tempo (8pm)

Saturday 17th - Chris Ifill (4pm)

The Modways (8pm)

Sunday 18th - Matt Brooks (5pm)

Friday 23rd - Make Way (8pm)

Saturday 24th - Andy Mack (4pm)

Freak 90 (8pm)

Sunday 25th - Thomas Abrahams (5pm)

Friday 30th - Adam Green (8pm)

Saturday 31st - Iron Wharf Band (4pm)

The Dead Pelicans (8pm)

Mondays & Tuesdays

12pm – 9pm

Small Plates Deal

3 for £22

5 for £30

Wednesday's

5.30pm – 9pm

Curry Night (1st & 3rd of Month)

Mussels Night (2nd & 4th of Month)

From £10

Open Mic Night

First & Third Wednesday

of every month is

Hosted by Sammy @Musicalmoobslap

Thursday's

5.30pm – 9pm

Steak Night

2 Steak Meals with a carafe of House Wine

Butcher's Choice Steak with French Fries & Salad

£25pp

Friday's

12pm-3pm

5.30pm –9pm

Fish & Chips, Peas & Tartare Sauce

£12

Saturday's

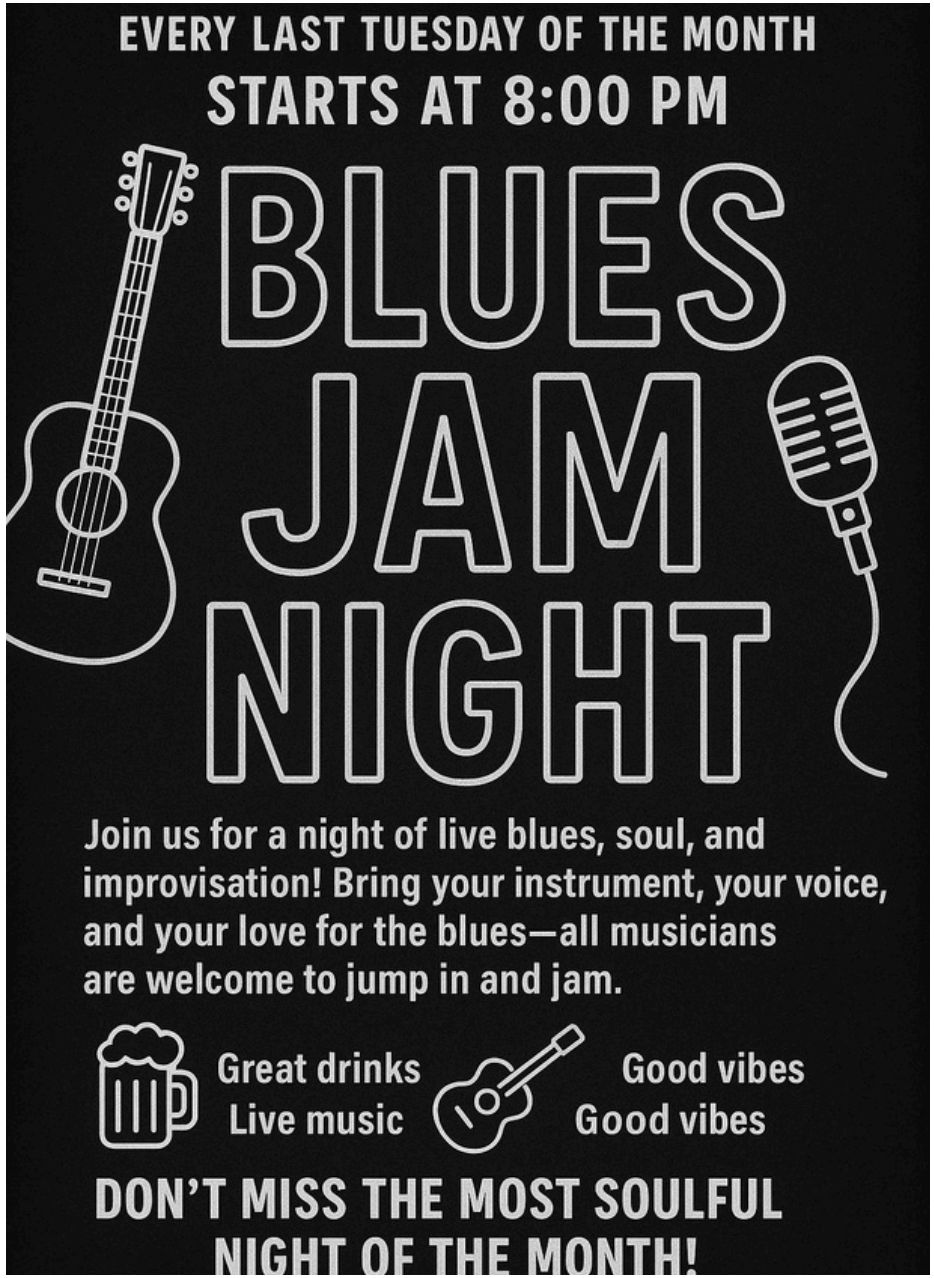
3pm - 5pm

Oyster Happy Hour

£2 each

£11.50 for 6

Deals with wine or Champagne too!!!



Welcome to our Pub!

The Pearson's Arms is a warm,welcoming,family-run gem that celebrates everything local. Born and raised in the town,we bring that deep rooted pride into everything we do. From the carefully curated local produce on the menu to the expertly crafted cocktails and handpicked wines behind the bar.

We're more than just a place for a drink; it's where friends gather, where newcomers become regulars, and where live music fills the air with energy and soul. Whether it's a cosy midweek pint, a lively weekend cocktail, or a relaxed evening soaking up great music, our pub is the place to be. Independent, passionate, and full of character, just like the town it calls home.

Jake, Chloe, The Kids & The

Rest of our Pearson's Family

A Little History...

The Pearson's Arms originally stood on Tower Parade in the 1830s. It moved to its location near Horsebridge Road in 1840s. The book "Whitstable and Herne Bay Pubs by Johnny Horner" refers to the "Pearsons Arms" in its current location as once being called the "Whitstable Arms."



At The Pearson's Arms, we pride ourselves on sourcing the freshest local produce to create a menu that celebrates the rich flavours of our region. Our chefs work closely with local farmers & fishermen to ensure that every dish is crafted from the finest ingredients available, reflecting the bounty of the nearby land and sea. From succulent seafood to vibrant seasonal vegetables, each plate is a testament to our commitment to quality & sustainability.

Soft Drinks

BOTTLED	
Appletiser	**4.5**
Coca Cola	**4.5**
Diet Coke	**4.5**
Coke Zero	**4.5**
Orangina	**4.5**
Simply Fruity (Fruit Shoots)	**3**
DRAUGHT	**PT/HF**
Pepsi	**4.5/3**
Diet Pepsi	**4.5/3**
Pepsi Max	**4.5/3**
Lemonade	**4.5/3**
Tonic	**4.5/3**
TONICS	**4.5**
Fever Tree Range (Ask Staff for Full Range)	
JUICES	
Folkington's Mango Juice	**5**
Folkington's Elderflower Juice	**5**

Hot Drinks

SpecialityTeas Green Tea, Camomile	**4**
English Breakfast Tea	**3.5**
Earl Grey Tea	**3.5**
Americano	**3.5**
Latté	**4.5**
Cappuccino	**4.5**
Mocha	**4.5**
Espresso	**3**
Double Espresso	**4**

Digestives, Ports & Stickies

APERITIFS & DIGESTIVES	**25ml**
Baileys (50ml)	**6**
Campari	**4.5**
Frangelico	**4.5**
Aperol	**5**
Chartreuse	**7**
Disaronno	**5**
Kahlua	**5**
Midori	**4.5**
Noilly Prat	**4.5**
Lillet Rose Vermouth	**4.5**
Limoncello	**4.5**
Pimms – 50ml	**8**
Ricard	**4.5**
St Germain Elderflower Liqueur	**5**
Cointreau	**5**
Chambord	**5**
Licor 43	**4.5**
BRANDIES, COGNACS & ARMAGNACS	
Janneau VSOP Armagnac	**8**
Hennessy VS	**7**

PORT	**50ml**
Cockburns Ruby	**5**
DeLaForce, LBV	**6**
DeLaForce, 10 Year	**8**

FORTIFIED WINES	***50ml***	***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.

Pedro Ximenez, *Spain (Sweet)* **7**

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.

DESSERT WINES

Please ask staff for our range of Dessert Wines

Oysters

Whitstable Rock Oysters £3.50 each

Served with Red Wine Shallot Vinegar GF

OYSTER HAPPY HOUR
EVERY SATURDAY
3PM-5PM
£2 EACH



6 for £18 OR 12 for £32

SPARKLING BY GLASS	***125m***	***Bottle***

Spumante, Orobella, *Italy, ExtraDry* **7.5** **30**

A wonderfully fresh, floral & aromatic wine balanced by citrus fruits, white peaches & minerality

Silver Reign, Silverhand Estate,*Kent, Dry* **9** **45**

A Charmat farmed from the Garden of England, filled with citrus and crisp pears

Silver Reign Rosé, Siverhand Estate, *Kent* **10** **55**

An apricot-pink appearance opens to a nose of rose petals & redcurrants, Delicately balancing with hints of strawberry and a brightening acidity

Champagne, Barfontarc, *France, Dry* **12** **65**

The nose carries notes of white peaches, fruits & brioche & the palate has a fine, creamy mousse & refreshing citrus character

Champagne, Veuve Clicquot, *France, Dry* **100**

The finest Pinot Noir grapes form a classic champagne with befitting elegance and age

WHITE BY GLASS

	175 ml	250 ml	Carafe	Bottle
Le Sentier, Gascogne *France* Zingy & aromatic with crushed basil leaves, lemons & limes and a hint of tropical pineapple. Medium with dry finish	7	10	19	29
Pinot Grigio, Orsino, *Italy* Crisp and dry with citrus, stone fruits & delicate floral notes.	7.5	11	20	31
Picpoul de Pinet, Beranger, *France* Lively and fresh aromas of grapefruit and white flowers along with mineral notes	9	11.5	22	33
Vina Arroba Pardina Chardonnay *Spain* Crisp & Refreshing, Tropical Fruits & Apple	7.5	11	20	31
Vermentino, Zagre, *Italy* Ripe stone fruit aromas with zesty lemon & floral notes. The palate has bright citrus peel and peach characters, an appealing texture & minerality	9	11.5	22	33
Sauvignon Blanc, Sugar Loaf, *New Zealand* Tropical fruit notes, passionfruit at fore. Hints of grapefruit, bright & zesty palate, lovely crisp mineral finish	9	11.5	22	33

ROSÉ

	175 ml	250 ml	Carafe	Bottle
Pinot Grigio Rosé, Venezie, *Italy* Gentle off-dry rosé delivering pear & raspberry fruits	7.5	11	20	31
Côtes De Provence, Ambassadeur, *France* Delightful aromas & flavours of red berries & hints of citrus	10	13.5	27	40
Côtes De Provence, Ultimate Provence, *France* Bright, vibrant and deliciously dry, the palate dances with citrus, exotic fruits & florals				45

RED BY GLASS

	175 ml	250ml	Carafe	Bottle
Tempranillo, Viña Arroba, *Spain* A gentle easy going red delivering a mouthful of red & black plum fruit with an edge of spice	7	10	19	29
Merlot, Torre del Vescovi, *Italy* A typically smooth Merlot with an abundance of wild berries & pepper spice	7.5	11	20	31
Malbec, El Cortador, *Argentina* Bursting with sumptuous red berries, raspberry & chocolate this has a velvet feel & a long, warming finish	8	11.5	21	32
Primitivo, Electric Bee, Manduria, *Italy* Intense & Complex Body, Aromas of Cherry, Plum & Blackberry Delicate, Fresh & Soft finish	8.5	12	23	33

WHISKY & BOURBON

Scotch

Famous Grouse Glenfiddich 12 Year	5
Johnnie Walker Double Black	9
Singleton 12 Year	10
	10

Japanese

Nikka Days	9

Local

Masthouse, Pot & Column	9
Son of a Gun (Young)	7.5

Irish

Jamesons	5

Bourbon/Rye

Jack Daniels	5
Makers Mark	7
Monkey Shoulder	7
Bulleit Rye Whiskey	7

OTHER

Agwa	5
Southern Comfort	5
Pisco	7

TEQUILA/MEZCAL

Cazcabel White	6
Cazcabel Honey	6
Cazcabel Coffee	6
Patron Silver	9.5
Patron Reposado	10
Casamigos Blanco	9
Casamigos Reposado	11

Pearson’s Gin & Tonics

Dockyard Gin **12**
with Fever Tree Ginger Ale, Fresh Blackberries & Slice of Orange

Hendrick’s Gin **12**
with Fever Tree Naturally Light Tonic, Cucumber Slices & Lemon Wedges

Malfy Gin **13**
with Mediterranean Fever Tree Tonic, Slice of Lemon & Sprig of Rosemary

Pearson’s Rum Drinks

Bumbu **13**
with Fever Tree Ginger Ale & Slice of Lime

El Dorado 12yr Old Fashioned **15**
Stirred continuously with Ice, Brown Sugar Cube, Dash of Orange & Angostura Bitters, Maraschino Cherry & Lime Slice Garnish

Pearson’s Spritz Suggestions

Rosé Aperol Spritz **13**
Aperol, Prosecco, Passion fruit Juice, Soda Water, Dash of Fresh Lime Juice & Slice of Pink Grapefruit

Summer Spritz **13**
Aperol, Cranberry Juice, Prosecco, Soda Water, Squeeze of Fresh Orange Juice & Slice of Orange

Lillet Spritz **13**
Lillet Rosé, Passionfruit Juice, Prosecco, Soda Water, Squeeze of Fresh Lime Juice & Slice of Orange

White by the Bottle

75cl

Bacchus, Chapel Down, *Tenterden, Kent, England* **36**
A crisp and fresh white wine which presents itself with elderflower, grapefruit and melon

Sancerre, Domaine Michel Thomas, *France* **52**
Striking, fresh cut grass with crisp lemon and flinty mineral notes. A wine of superb elegance and complexity.

Red by the Bottle

Pinot Noir, Umbrele, *Romania* **31**
A modern approach to Pinot Noir showing violets, dried cherries and a hint of tobacco with a velvety finish

Carignan, Mont Rocher, *France* **33**
Juicy and mouthwatering black cherry aromas, vibrant and distinctive of the Pyrénées

Beppe Morchetta, *Veneto, Italy* **35**
Perfect Red for all occasions, juicy cherry & plum flavours, twist of spices

Côtes du Rhône, Laudun, *France* **42**
A red with exceptional character, found here are generous red fruits paired with subtle spice and tannins, indicative of a dedicated winemaker

Saint-Émilion Grand Cru, Chateau Milon, *France* **50**
Produced using only the finest grapes from 2020, a perfect embodiment of Saint-Émilion

Draught

LAGERS/CIDER

Peroni – *4.8% Italy* **7.8**

Red Stripe – *4.7% Jamaica* **7.5**

Cornish Orchards Apple – *4.5% Cornwall, England* **7**

Gravity Theory, Pineapple Haze Cider – *3.4% London, England* **7**

Meantime Anytime IPA – *4.7% London, England* **7.5**

Hawkstone, Session Lager – *4% England* **7.8**

San Miguel – *5% Spain* **7**

Guinness Stout – *4.1%*
Ireland **7.5**

ALES

All from £4.80 - £6

Change almost daily, please ask staff for details.

Bottled Beers

Peroni Nastro Azzurro, Italy – 5.1% **5**
Peroni Gluten Free, Italy – 5% **6.5**
Balfour Lager, Jake's Reserve, Kent, England – 5% **5.5**
Balfour IPA, Jake's Reserve, Kent, England – 4.3% **5.5**
Leffe Blonde, Belgium – 6.6% **6.5**

BOTTLED CIDERS/PERRYS

Balfour Cider, Jake's Reserve, Kent, England – 5.4% **5.5**

Shooters
(3 FOR £12)

Baby Guinness **5.5**
Kahlua with Baileys Float

Jam Doughnut **5.5**
Chambord with Baileys Float

Japanese Slipper **5**
Midori Melon Liqueur, Cointreau, Lime Juice

Bolivian Kiss **5**
Agwa Coca Leaf Liqueur, served with a Wedge of Lime.

Pearson's Bloody Mary's

Classic Bloody Mary **13**
JJ Whitley Vodka, Cockburn's Ruby Port, Lemon Juice, Lea & Perrins, Celery Bitters, Salt & Pepper, Tabasco, 'Big Tom' Tomato Juice

Red Snapper **16**
Chatham Dockard's Gin, Tomato Juice, Lemon Juice, Worcester Sauce, Chipotle Hot Sauce, Salt & Pepper, Served with an Oyster

Oyster Caesar **16**
Vela Vodka, Clamato Juice, Lemon Juice, Worcester Sauce, Garlic Pepper Tabasco, Seasoning, Celery Bitters, Served with an Oyster

Mexican Michelada **16**
Cazcabel White Tequila, Clamato Juice, Habanero Hot Sauce, Worcester Sauce, Lime Juice, Salt & Pepper, Topped with Peroni Capri

Low & No Alcohol

WE DO A MASSIVE RANGE OF COCKTAILS TOO, ALL NON ALCOHOLIC

DRAUGHT

Lucky Saint**,** *England*–0.5%	**7**
Guinness 0%, *Ireland*	**7**

BOTTLED LAGER

Peroni Nastro Azzurro Libera**,** Italy – 0.0%	**5**

BOTTLED CIDER

Old Mout, Berries & Cherries, *New Zealand* – 0%	**7**

SPARKLING WINE	**125 ml**
Nozeco, *Italy* – 0.05%	**7**

'SPIRITS'

Lyre's Range, Ask bar staff for more info

Mocktails (Lyre's Range)

All at **£10** (ask staff for the rest of our mocktails)

Virgin Mojito

Fresh Mint, Fresh Lime, Muddled Muscovado Sugar, Crushed Ice, Topped with Apple Juice & Soda Water

Bloody Shame, Virgin Mary

Big Tom Tomato Juice with Tabasco, Worcestershire Sauce, Salt & Pepper and Lemon with a Celery Stick

Whitstable Sunrise

Orange Juice & Pineapple Juice, with Grenadine

Cran-Apple Punch

Apple Juice, Cranberry Juice, Lemonade with Sprig of Rosemary & Dried Orange

VODKA	**25ml**
JJ Whitley	**5**
Stolichnaya Citrus	**5.5**
JJ Whitley Vanilla	**5.5**
Grey Goose	**7**
Grey Goose Flavours	**8**
Reyka	**7**
Copper Rivet Distillery – Vela	**7**
Copper Rivet Distillery – Dockyard Vodka	**7**

GIN

JJ Whitley London Dry	**5**
JJ Whitley Pink Gin	**5**
Hendricks	**7**
Hendricks Neptunia	**7.5**
Hendricks Flora	**7**
Brockman's	**6**
Dockyard	**7.5**
Dockyard Damson	**6.5**
Dockyard Strawberry	**7**
Malfy Original	**8.5**
Malfy Blood Orange	**8.5**
Malfy Grapefruit	**8.5**
Malfy Lemon	**8.5**
Chase Apple & Rhubarb	**7.5**

RUM

Bacardi	**5**
El Dorado 3yr	**6.5**
El Dorado 5yr	**8**
El Dorado 12yr	**10**
Koko Kanu (Coconut Rum)	**5**
Morgans Golden Spiced	**5.5**
Don Papa Baroko	**7**
Gosling's Navy Black	**6.5**
Black Tears Spiced	**7**
Bumbu	**10**

Cocktails

(WE CAN MAKE THE CLASSICS TOO, JUST ASK ONE OF OUR TALENTED BAR TENDERS)

Pearson's Champagne Charlie – 20
Agwa Cocoa Leaf Liqueur, Chatham Dockyard Gin, St Germain Elderflower Liqueur, Lemon Juice, Caster Sugar, Aqua Faba, Topped with Champagne

Batida de Coco – 15
Cachaca, Coconut Water, Coconut Cream, Condensed Milk & Kefir Lime Juice

Ultimate Margarita – 15
Silver Tequila, Cointreau, Agave Syrup, Orange Bitters, Fresh Lime Juice

Coastal Bramble – 13
Dockyard Gin, Muddled Foraged Wild Berries, Sugar Syrup & Squeezed Lemon Juice. Laced with Crème de Mure, Dash of Soda

Pearson's Pornstar – 15
Vanilla Vodka, Passionfruit Liqueur, Passionfruit Purée, Rubicon Passionfruit, Vanilla Bitters, Served with Prosecco Shooter

Peach & Ginger Iced Tea – 15
Planteray Pineapple Rum, Creme de Peche, Ginger Liqueur, English Breakfast Tea, White Sugar Syrup & Supasawa

Rose & Apple Martini – 15
Hendricks Gin, Rose Liqueur, Rose Water, Apple Juice, Dash of Grenadine

Pearson's Espresso Martini – 15
Vanilla Vodka, Son of a Gun Coffee Liqueur, White Cacao, Vanilla Bitters, Double Espresso

Martini Francoise – 15
Grey Goose Vodka, Muddled Fresh Mint & Raspberries, Raspberry Liqueur, Pineapple Juice. Freeze Dried Raspberry Garnish

Cocktails

Pearson's Mai Tai – 15
Black Tears Spiced Rum, El Dorado 3yr Rum, Cointreau, Orgeat Syrup, Orange Juice, Pineapple Juice

Negroni – 13
Choice of Gin, Campari, Martini Rosso Sweet Vermouth
**Make it Sbagliato, top with Prosecco + £2 *Make it a Kentish Strawberry Negroni + £2*

Pearson's Sour – 13
Choice of Spirit, Egg White, Lemon, Sugar

Old Fashioned – 15
Brown Sugar, Angostura Bitters, Orange Bitters, Choice of Rum or Whiskey

Slippery When Wet – 15
Midori Melon Liqueur, Cointreau, Lime Juice topped with Pineapple Juice over Crushed Ice

Strawberry Elder-Sour – 15
Copper Rivet Kentish Strawberry Gin, St Germaine Elderflower Liqueur, Lemon Juice, Sugar Syrup, Egg White

Hot Honey Peach Margarita– 15
Ancho Reyes Verde, Peach Liqueur, Tequila, Honey & Agave, Lime Juice, Tajin

Pearson's Tequila Oyster Martini - 16
Cazcabel Silver Tequila, Noilly Pratt Dry Vermouth, stirred over ice. Strained & Served with an Oyster & Lemon Twist