



## PEARSON'S ARMS

### Aperitifs...

**Whitstable Fizz – 12** *Cucumber, Fresh Mint & St Germain Elderflower Liqueur Topped with Prosecco*

**Aperol Spritz -10** *Aperol Topped with Prosecco & Soda*

**Grapefruit Fizz – 10** *Marmalade Vodka, Pamplemousse Liqueur, Lemon, Sugar, Rosemary, Soda, Topped with Prosecco*

### While you look through the menu...

Native Oysters, Pickled Cucumber & Red Wine Shallots ♥ £4 each GF

Bread Selection, Home Churned Butter 4 ♥

Marinated Queen Olives 4 ♥

### Starters...

#### TRIO OF OYSTERS

Oysters Done 3 Ways; Pickled Shallot Vinegar, Grilled with Parmesan Foam, Deep Fried Oyster with Aioli 10

#### GOAT'S CHEESE

Kentish Goat's Cheese & Honey Parfait, Pickled Beetroot, Tarragon Oil 8.50 ♥

#### PATÉ DE CAMPAGNE

Classic French Terrine, Cornichons, Onion Jam & Home Baked Bread 9

#### KING PRAWNS

Garlic & Chilli Butter King Prawns, Sourdough Toast 10

#### MACKEREL

Smoked Mackerel Pate, Toasted Sourdough, Fresh Herbs, Pickles, Herb Oil 8

#### MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread

Starter 9 Main Course with French Fries 18

#### CHARCUTERIE BOARD

Selection of Cured Meats & Pâté, Mustard, Pickles, Toasted Sourdough 8

#### FISH CAKES

Homemade Fish Cakes, Panko Breadcrumbed Seasonal Fish & Potato Cakes, Lobster Bisque 10

♥ Vegetarian Dishes

♻️ Vegan Dishes

GF Gluten Free

*All Prices are inclusive of VAT.*

*Because Pearson's only uses ingredients in their prime, the menu can change as often as the weather they're grown in. Please be understanding if something is unavailable*

*To the best of our knowledge, no genetically modified Ingredients are used in our cooking.  
Food Allergies and intolerances - please speak to one of our Front of House team when ordering.  
An optional service charge of 12.5% will be added to your bill*



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### To Follow ...

#### SCOTTISH SIRLOIN STEAK

32 Day Dry Aged on the bone, Sirloin served with Truffle Infused Triple Cooked Chips, Sweetcorn & Sautéed Beans and a choice of Red Wine Jus, Garlic and Herb Butter or Peppercorn Sauce 30

#### FISH & CHIPS

Deep Fried Whitstable Lager Battered Fish, Triple Cooked Chips, Crushed Peas, Tartare Sauce 17

#### LOBSTER

Half Native Lobster, Garlic Butter, French Fries, Summer Salad 22.50

#### VEGAN

Whitstable Lager Battered Courgette Flower, Onion & Mango Bhaji, Triple Cooked Chips, Crushed Peas, Vegan Mayo Tartare Sauce v V 16

#### CHICKEN

Pan Roasted Chicken Supreme, Creamed Potatoes, Asparagus, Parmesan Foam, Toasted Buckwheat & Pistachio 18

#### PEARSON'S BOUILLABAISE

Seasonal Fish, King Prawns, Squid, New Potatoes, Samphire, Chorizo, Mussels & Saffron Chowder 22.50

#### SKATE WING

Pan Fried Skate Wing, Garlic & Caper Butter, Sautéed Jersey Royals, Buttered Kale & Samphire 19

#### CHILLED SEAFOOD PLATTER (To Share)

Smoked Salmon, Sea Bass Cured in Citrus & Chapel Down Bacchus Gin, Roll Mops, Mackerel Pâté, Fresh Native Oysters, Shell on Prawns, Ailoli, Lemon Mayo, Marie Rose Sauce, Red Wine Shallot Vinegar, Cucumber & Dill Pickle, Summer Salad & Bread Selection

£25 pp ADD ½ Dressed Native Lobster £20

#### HOT SEAFOOD PLATTER (To Share)

King Prawns, Mussels 'Marinière', Catch of The Day, Squid, Whitebait, Fish Cakes with Lobster Bisque with French Fries, Summer Salad, Lemon Mayo, Ponzu Sauce with Cucumber & Mango & Bread Selection

£25 pp ADD ½ Native Lobster £20

### Side Dishes all at £4.75

Thin Chips v

Buttered Hispi Cabbage v

Mixed Leaf Salad GF

Chargrilled Sweetcorn Cobs v

Triple Cooked Chips v

Selection of Vegetables GF

v *Vegetarian Dishes*

V *Vegan Dishes*

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### To Finish...

A SELECTION OF OUR DESSERTS, CAFÉ GOURMAND (To Share)  
Served with Espresso Coffee 15

#### CHEESES

Selection of British & French Cheeses, Biscuits, Chutney 10 v

#### MILLES FEUILLES

Orange Blossom Infused Kentish Strawberries, Filo Pastry, Chantilly, Rhubarb Sorbet 7

#### ECLAIR

Filled with Chocolate Pâtissière, Chocolate Glaze, Tonka Ice Cream 8

#### LEMON TART

Homemade Lemon Curd, Shortcrust Base, Strawberry Coulis 7

#### PEARSON'S ETON MESS

Violet Soaked Berries, Vanilla Chantilly, Rhubarb Sorbet, Meringue & Chocolate Sauce 7

ICE CREAM & SORBETS £2 per scoop

Choice of Coffee and Pearson's Petit Fours from 3.50

### Dessert Wines

	70ml	Bottle
Moscato, Maculan, Italy 2018 <i>Fresh, Full &amp; Balanced</i>	4.50	29.50
Alasia, Brachetto D'Acqui, Italy 2019 <i>Sweet, Lightly Sparkling Red, Served Chilled</i>	6	44
Rasteau, Vin Doux Naturel, France 2015 <i>Black Cherry, Raspberry &amp; Spice</i>	8.50	60

### Dessert Cocktails

All at £12

Espresso Martini – *Double Espresso, Kahlua & Vanilla Vodka Laced with White Crème de Cacao*

Earl Grey Daiquiri – *Lime Juice and 3yr Havana Club Rum Shaken with Earl Grey Syrup*

Naughty Monkey – *Amarula, White Cacao, Banana Liqueur, Milk & Dark Cacao*

Tiramisu – *Vanilla Vodka, Kahlua, White Chocolate Cream Float*

Banoffee Pie Martini – *Salted Caramel Vodka, Banana Liqueur, Dark Chocolate Cream Float*

**Ports & Other Cocktails also Available** (Please ask a member of staff)

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