



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...

Bread Selection, Home Churned Butter 4 **v**

Marinated Queen Olives 4 **v**

Native Rock Oysters, Pickled Cucumber & Red Wine Shallots **v** £4 each

Starters...

TRIO OF OYSTERS

Local Oysters Three Ways, Pickled Shallot Vinegar, Grilled with Parmesan Foam, Deep Fried with Aioli 10

GOAT'S CHEESE

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

KING PRAWNS

Garlic & Chilli Butter King Prawns, Sourdough Toast 10

MACKEREL

Smoked Mackerel Pate, Toasted Sourdough, 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

TERRINE

Mozzarella & Parma Ham Terrine, Local Tomato Salad, Balsamic Gel, Toasted Pine Nuts 8

LOBSTER TIAN

Lobster & Avocado Tian, Sauce Mary Rose, Melba Toast 13.50

CHARCUTERIE BOARD

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

FISH CAKES

Homemade Fish Cakes in Panko Breadcrumbs, Lobster Bisque 10

v 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, 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

Tempura Seasonal Vegetables, Onion & Mango Bhaji, Triple Cooked Chips, Crushed Peas, Vegan Mayo, Tartare Sauce. **v** **v** 16

PEARSON'S BOUILLABAISE

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

CHICKEN

Pan Roasted Chicken Supreme, Creamed Potatoes, Ratatouille, Toasted Buckwheat & Pistachio 18

SKATE WING

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

HOT SEAFOOD PLATTER (To Share)

King Prawns, Mussels 'Marinière', Catch of The Day, Squid, Whitebait, Fish Cakes with Lobster Bisques, served with French Fries, Summer Salad, Lemon Mayo, Ponzu Sauce with Cucumber & Mango & Bread Selection
£25 pp ADD ½ Native Lobster £15

Side Dishes all at £4.75

Thin Chips **v**

Courgette Gratin **v**

Mixed Leaf Salad GF

Chargrilled Sweetcorn Cobs **v**

Triple Cooked Chips **v**

Selection of Vegetables GF

v *Vegetarian Dishes*

v *Vegan Dishes*

GF *Gluten Free*

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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

Poached White Peaches in Almond Syrup, Filo Pastry, Vanilla Cream 7

ECLAIR

Filled with Chocolate Pasty Cream, Chocolate Glaze 8

LEMON TART

Sicilian Lemon Curd, Shortcrust Base, Strawberry Coulis 7

PEARSON'S ETON MESS

Summer Berries, Vanilla Cream, Meringue & Coulis 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 & Balanced</i>	4.50	29.50
Sauternes, La Fleur D'Or, France 2017 <i>Lush & Balanced</i>	5	38
Alasia, Brachetto D'Acqui, Italy 2019 <i>Sweet, Lightly Sparkling Red, Served Chilled</i>	6	44
Tokaji, Late Harvest, Hungary 2019 <i>Perfect Balance, Tangy Grapefruit, Orange Marmalade</i>	7	50
Rasteau, Vin Doux Naturel, France 2015 <i>Black Cherry, Raspberry & Spice</i>	7	50

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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