



## PEARSON'S ARMS

### Father's Day – Sunday 19<sup>th</sup> June

**A Beer on Arrival for all the Dads!**

**£40 per person 3 Course Set Menu**

Separate Kids Menu

#### Aperitifs...

**Pearson's Bloody Mary – 10** *Vodka, Ruby Port, Tomato Juice, Lemon, Celery Salt, Black Pepper, Tabasco & Worcester Sauce*

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

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

Maldon Rock Oysters, Pickled Cucumber & Red Wine Shallots ▼ £4 each GF  
Bread Selection, Home Churned Butter 4 ▼  
Marinated Queen Olives 4 ▼

#### To Start...

##### CHARCUTERIE BOARD

Selection of Cured Meats & Pâté, Mustard, Pickles, Toasted Sour Dough

##### GOATS CHEESE

Kentish Goats Cheese & Honey Parfait, Pickled Beetroot, Tarragon Oil ▼

##### PATÉ DE CAMPAGNE

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

##### SCALLOPS (supplement £4)

Pan Fried Scallops, Beef Bourguignons Croquette, Pea & Horseradish Purée, Creamed Potato

##### KING PRAWNS (supplement £3)

Garlic & Chilli Butter King Prawns, Sourdough Toast

##### MUSSELS

Mussels Cooked in Kentish White Wine, Parsley, Garlic, Onion & Cream, Home Baked Garlic Bread

##### MACKEREL

Smoked Mackerel Pâté, Granny Smith & Cucumber Salad, Sourdough

*All Prices are inclusive of VAT.*

*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 ...

#### ROAST LAMB (For 2 to Share) (supplement £5pp)

Slow Cooked Shoulder of New Season Lamb, Duck Fat Roast Potatoes, Seasonal Vegetables, Mint Sauce, Rosemary & Red Wine Jus

#### ROAST CHICKEN

Quarter Free Range Chicken Infused with Garlic & Thyme, Duck Fat Roast Potatoes, Pig's in Blankets, Stuffing, Seasonal Vegetables, Red Wine Jus

#### ROAST BEEF

Roast Sirloin of 32 Day Dry Aged Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables with Red Wine Jus

#### ROAST PORK BELLY

Roasted Belly of Pork, Duck Fat Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables with Red Wine Jus

#### TARTE TATIN

Caramelized Shallot Tarte Tatin, Baby Leaf Salad with Walnut Vinaigrette v ①

#### SKATE WING

Pan Fried Skate Wing, Garlic & Caper Butter, Sauteed Potatoes & Seasonal Greens

#### FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Chips, Crushed Peas, Tartare Sauce

#### SCOTTISH SIRLOIN STEAK (supplement £3)

*32 Day Dry Aged on the bone, Sirloin. Grilled on the Green Egg BBQ, served with Triple Cooked Chips, Sweetcorn & Sautéed Beans and a choice of Red Wine Jus, Garlic and Herb Butter or Peppercorn Sauce*

### Side Dishes all at £4.75

Mixed Leaf Salad GF

Pot of Roasties GF

Roast Vegetables GF

Cauliflower Cheese with Smoked Winterdale Cheese v

Yorkshire Pudding 50p each v

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### To Finish...

CAFÉ GOURMAND (To Share) (supplement £3pp)  
Selection of Desserts Served with Espressos

CHEESES (supplement £3)  
Selection of British & French Cheeses, Biscuits, Chutney v

ECLAIR  
Choux Pastry Éclair, Filled with Pistachio Crème Patissiere, Dark Chocolate Mirror Glaze, Chocolate Snow, Raspberry Sorbet

PASSIONFRUIT SOUFFLÉ (please allow 20 minutes)  
Passionfruit Soufflé, Mango Sauce GF

MILLE FEUILLES  
Violet Soaked Kentish Strawberries, Filo Pastry, Chantilly, Rhubarb Sorbet

### ICE CREAM & SORBETS

Choice of Coffee and Pearson's Chocolate Truffles 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

Lemon Meringue Martini – *Copper Rivet Vodka, Limoncello, Fresh Lemon Juice, Simple Syrup Shaken with Ice*  
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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