



PEARSON'S ARMS

Father's Day – Sunday 19th 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...

Native 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

TRIO OF OYSTERS

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

GOATS CHEESE

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

PATÉ DE CAMPAGNE

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

FISH CAKES

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

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

LOBSTER (supplement £5)

Half Native Lobster, Garlic Butter, French Fries, Summer Salad 30

VEGAN

Whitstable Lager Battered Sevenscore Asparagus, Onion & Mango Bhaji, Triple Cooked Chips, Crushed Peas, Vegan Mayo Tartare Sauce v 16

SEA BASS

Pan Fried Sea Bass, 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 £5)

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

CHILLED SEAFOOD PLATTER (To Share) (Supplement £5pp)

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

ADD ½ Dressed Native Lobster £20

HOT SEAFOOD PLATTER (To Share) (Supplement £5pp)

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

ADD ½ Native Lobster £20

Side Dishes all at £4.75

Mixed Leaf Salad GF

Thin Chips v

Triple Cooked Chips v

Pot of Roasties GF

Cauliflower Cheese with Smoked Winterdale Cheese v

Roast Vegetables GF

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 Chocolate Pâtissière, Chocolate Glaze, Dark Chocolate Snow, Tonka Ice Cream

MILLES FEUILLES
Orange Blossom Infused Kentish Strawberries, Filo Pastry, Chantilly, Rhubarb Sorbet

LEMON TART
Homemade Lemon Curd, Shortcrust Base, Strawberry Coulis

PEARSON'S ETON MESS
Violet Soaked Berries, Vanilla Chantilly, Rhubarb Sorbet, Meringue & Chocolate Sauce

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 & 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 & Spice</i>	8.50	60

Dessert Cocktails

All at £12

Lemon Meringue Martini – *Copper Rivet Vela 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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