



PEARSON'S ARMS

Aperitifs

- Whitstable Fizz – 12** *Cucumber, Fresh Mint & St Germain Elderflower Liqueur Topped with Prosecco*
- Lemon & Blueberry Spritz -10** *Limoncello, Blueberry Syrup Topped with Prosecco & Soda*
- Grapefruit Fizz – 10** *Chase Marmalade Vodka, Pamplemousse Liqueur, Lemon, Sugar, Rosemary, Soda, Topped with Prosecco*

While you look through the menu...

- Bread Selection, Home Churned Butter 3 v
Marinated Queen Olives 3 V GF

*** SAMPLE SUNDAY MENU ONLY ***

Starters....

PEARSONS CHARCUTERIE SELECTION

Selection Of Cured Meats, Smoked Mackerel Pate, Celeriac with Grain Mustard, Pickles, Rocket & Toasted Sourdough 9

SOUP OF THE DAY

Please ask a Member of the Team for Today's Soup, Served with Warm Bread 7 v

CAMEMBERT

Whole Baked Camembert with Garlic & Thyme, Local Honey, Toasted Baguette 9.5

MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread
Starter 8.5 Main Course 16

BEEF TATAKI

Seared Fillet of Beef Rolled in Sesame Seed, Herb and Pistachio Oil, Pickled Candied Beetroot, Plum & Honey Ketchup GF 13

MACKEREL

Pan Fried Mackerel, Citrus Salad, Salsa Verde, Shaved Tonka Bean GF 11

FOIE GRAS

Duck Foie Gras Ballotine, Pistachio Brioche, Plum Chutney 15

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)

Slow Cooked Shoulder of New Season Lamb, Duck Fat Roast Potatoes, Seasonal Vegetables, Mint Sauce, Rosemary & Garlic Roasting Juices 40

ROAST CHICKEN (To Share upto 4)

Free Range Whole Chicken Infused with Garlic & Thyme, Duck Fat Roast Potatoes, Pig's in Blankets, Seasonal Vegetables, Thyme and Garlic Roasting Juices 35

ROAST PORK BELLY

Roast Belly of Charing Pork, Apple Sauce, Duck Fat Roast Potatoes, Seasonal Vegetables, Red Wine Jus 17

ROAST BEEF

Roast Sirloin of 32 Day Dry Aged Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables with Red Wine Jus 19

FISH PIE

Pearson's Fish Pie, Leeks, Melted Kentish Cheddar, Curly Kale 17

FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, French Fries, Crushed Peas, Tartare Sauce 16

SMOKED HADDOCK

Natural Poached Smoked Haddock Fillet, Bubble and Squeak, Soft Poached Egg, Samphire, Whole Grain Mustard Cream 19

BURGER

Grilled Home-Made Beef Burger, Iceberg Lettuce, Beef Tomato, Gherkins, Coleslaw, French Fries and Burger Sauce 15
Add Melted Blue Cheese, Mature Cheddar or Grilled Bacon for 1.50 each

BOUILLABAISSE

Traditional French Fish Stew, Served with Rouille & Warm Bread 22

SKREI COD

Miso & Sake Marinated Cod Loin, Brown Rice & Truffle Oil 25.5

SKATE WING

Pan Fried Skate Wing, Capers & Garlic Butter, Rainbow Potatoes, Kale 18

Side Dishes all at £4.50

Thin Chips v

Mixed Leaf Salad GF

Pot of Roasties GF

Roast Vegetables at £5 GF

Kale and Bacon

Cauliflower Cheese with Smoked Winterdale Cheese v

Yorkshire Pudding 50p each v

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To Finish...

CRÊPES

Traditional Crepes, Toffee Sauce, Chocolate Sauce or Limoncello & Clementine Syrup 7 v
add Ice Cream for 1.50 a Scoop

CHOCOLATE ECLAIR

Filled with Chocolate Crème Pâtissière, Dark Chocolate Snow, Tonka Bean Ice Cream 8 v

CAFÉ GOURMANT (To Share)

Selection of Desserts Served with Espressos 15

MANGO MOUSSE

Mango Bavarois, White Chocolate & Coconut Sauce 7

CHEESES

Selection of British & French Cheeses, Biscuits, Chutney 9 v

CHEESECAKE

Praline & Hazelnut Cheesecake, Toasted Hazelnuts, Toffee Sauce 8

ICE CREAM & SORBETS 1.50

Choice of Coffee and Pearson's Chocolate Truffle 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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