



## PEARSON'S ARMS

### British Small Plates

*Our small plates will be served staggered as & when they are ready  
We recommend 2-3 to share if having as a starter*

Home Baked Bread Selection, Butter 3	Maldon Rock Oysters, Pickled Shallots ♥ £3 each
Black Pudding Scotch Egg with Piccalilli 6	Panko King Prawns, Sweet Chilli Sauce 7
Marinated Queen Olives 🌱 GF	Deep Fried Panko Crusted Oysters, Sauce Gribiche 8
Worcester Sauce Glazed Mini Chorizo Bites 7	Salt & Pepper Squid, Soy Ponzu Sauce 8
Grilled Aubergines, Basil Pesto 🌱 5	Spiced Chickpea Dip, Toasted Flat Bread ♥ 🌱 6
Red Pepper Arancini, Pecorino Cheese ♥ 6	Grilled King Prawns, Chilli, Ginger, Garlic ♥ 7 GF
Pigs in Blankets, Wholegrain Mustard Dressing 7	

### Starters....

#### PARFAIT

Chicken Liver Parfait, Kentish Fig Chutney, Toasted Sourdough 9

#### SALAD

Roquefort & Chicory Salad, Frisse, Toasted Walnuts, Walnut Dressing GF 7

🌱: Vegan option available

#### MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread 8

#### CAMEMBERT

Whole Baked Camembert, Local Honey, Garlic & Thyme, Toasted Sourdough 9.50

*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  
A discretionary service charge of 10% will be added to your bill.*



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### To Follow ...

#### ROAST CHICKEN (For 2 to Share)

Free Range Chicken Infused with Garlic & Thyme, Duck Fat Roast Potatoes, Pig's in Blanket, Stuffing, Seasonal Vegetables, Thyme and Garlic Roasting Juices 34

#### 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 36

#### ROAST BEEF

Roast Sirloin of 32 Day Dry Aged Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables with Red Wine Jus 17

#### ROAST PORK

Roast Loin of Charing Pork, Apple Sauce, Crackling, Duck Fat Roast Potatoes, Seasonal Vegetables, Red Wine Jus 16

#### FISH & CHIPS

Whitstable Bay Beer Battered Cod, Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce 16

#### BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Crisp Iceberg Lettuce, Beef Tomato, Gherkins, Coleslaw, French Fries & Burger Sauce 15  
Add Melted Blue Cheese, Mature Cheddar or Grilled Bacon for 1.50 Each

#### CRAB

Local Crab Linguini with Chilli & Lime, Crab Cream Sauce 17

#### GNOCCHI

Roasted Basil Gnocchi, Summer Vegetable Ratatouille, Pesto, Rocket 16

#### LEMON SOLE

Pan Fried Whole Lemon Sole, La Ratté Potatoes, Buttered Kale, Capers, Lemon, Brown Butter Sauce 17

### To Finish...

#### MILLE-FEUILLE

Caramelized Apple, Butterscotch Sauce, Vanilla Cream, Granny Smith Sorbet 9

#### STICKY TOFFEE PUDDING

Warm Sticky Toffee Pudding, Honeycomb, Butterscotch Sauce, Vanilla Ice Cream 8

#### PANNACOTTA

Blueberry Pannacotta, Blueberry Gel, Meringue, Toasted Pistachio, Buttermilk Sorbet 8

#### CHEESES

Selection of British & French Cheeses Served with Biscuits & Homemade Chutney 9

#### ICE CREAM & SORBET SELECTION

Please ask one of our Team for Today's Selection... 1.50 per scoop GF

#### Side Dishes at 3.75

Cauliflower Cheese with Smoked Winterdale Cheese v

Thin Chips GF v

Mixed Leaf Salad GF v

Seasonal Vegetables at £5

Carrot & Swede Mash GF v

Yorkshire Pudding 50p each

Roasted Squash, Garlic, Rosemary & Lemon