



## 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	Whitstable Rock Oysters, Pickled Shallots ♥ £3 each
Asian Crusted Tuna Loin, Wasabi Mayonnaise 7	Black Pudding Scotch Egg with Piccalilli 6
Marinated Queen Olives ① GF	Deep Fried Panko Crusted Oysters, Sauce Gribiche 8
Soy & Honey Glazed Crisp Pork Belly 8	Thai Fish Cakes, Red Thai Lemongrass Puree 7
Grilled Aubergines, Basil Pesto ① 5	Spiced Chickpea Dip, Toasted Flat Bread ♥ ① 6
Grilled King Prawns, Chilli, Ginger, Garlic ♥ 7 GF	Salt & Pepper Squid, Soy Ponzu Sauce 8

### Starters....

#### SCALLOPS

Pan Fried Scallops, Butternut Squash & Sage Risotto, Shaved Truffle 13

#### PIGEON

Pan fried Pigeon Breast, Beetroot Puree, Toasted Hazelnuts, Pickled Baby Golden Beetroots 8

#### SOUP

Roasted Pumpkin Soup, Toasted Pumpkin Seeds, Greek Yoghurt 7 ▼

① *Vegan option available*

#### MUSSELS

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

#### CAMEMBERT

Whole Baked Camembert, 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.*



## PEARSON'S ARMS

### To Follow ...

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

Free Range Chicken Infused with Garlic & Thyme, Duck Fat Roast Potatoes, Pig's in Blankets, 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 or Mature Cheddar for 1.50 Each

#### GNOCCHI

Roasted Basil Gnocchi, Vegetable Ratatouille, Pesto, Rocket  
① 16

#### FISH PIE

Mashed Potato, Herb Crust, Melted Cheddar Cheese, Tenderstem Broccoli 15

#### Side Dishes at 3.75

Cauliflower Cheese with Smoked Winterdale Cheese ▼

Thin Chips GF ①

Mixed Leaf Salad GF ①

Seasonal Vegetables at £5

Carrot & Swede Mash GF ①

Yorkshire Pudding 50p each

Roasted Squash, Garlic, Rosemary & Lemon GF

①

Sauteed New Potatoes, Herb Butter GF ①

Triple Cooked Chips GF ①

### To Finish...

#### MILLE-FEUILLE

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

#### CHOCOLATE

Chocolate Torte, Honeycomb, Roasted Pear, Toasted Hazelnuts, Madagascan Vanilla Ice Cream 8

#### STICKY TOFFEE PUDDING

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