



PEARSON'S ARMS

Pearsons 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 ▼	Colchester Rock Oysters, Pickled Shallots ▼ £3 each GF
Black Pudding Scotch Egg with Piccalilli 7	Grilled Aubergine Rolls, Cream Cheese, Pine Nuts 6 ▼
Marinated Queen Olives 3 ① GF	Mini Chorizo Sausages, Worcester Glaze 7.5 GF
Devilled Whitebait, Lemon Mayonnaise 7	Spiced Chickpea Dip, Toasted Flat Bread 6 ▼ ①
Salt & Pepper Squid, Soy Ponzu Sauce 8	Fried Brie in Panko Breadcrumbs, Red Onion Chutney 7.5
Grilled King Prawns, Chilli, Ginger & Garlic 8 GF	Slow Roasted Beetroot & Harissa spring rolls ▼ 6

Starters....

BEEF CARPACCIO

Rolled Fillet of Beef, Dressed Rocket, Crispy Shallot Rings, Balsamic Reduction 9

CREVETTES

Grilled Crevettes in Garlic Butter, Black Garlic & Olive Tapenade, Toasted Sourdough 9

CELERIAC

Salt Baked Celeriac, Truffled Cream Cheese, Date Puree, Apple, Cep Powder 9 ▼

MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread
Starter 8 Main 16

CAMEMBERT

Whole Baked Camembert Garlic & Thyme, Local Honey, Toasted Baguette 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
An optional service charge of 12.5% will be added to your bill.*



PEARSON'S ARMS

To Follow ...

ROAST CHICKEN (For 2 to Share)

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

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 GF

ROAST BEEF

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

ROAST PORK

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

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
or Bacon for 1.50 Each

BUTTERNUT SQUASH

Thyme Roasted Butternut squash, Red Onion & Chickpea Ragu, Harrisa, Kale, Toasted Pine Nuts 16 ① GF
Add Goats Cheese V

LEMON SOLE

Pan Fried Whole Lemon Sole, Buttered Kale, Capers & Lemon Butter, New Potatoes 22

Side Dishes all at £4.25

Thin Chips v
Mixed Leaf Salad GF
Pot of Roasties GF
Roast Vegetables at £5 GF

Triple Cooked Chips v
Carrot & Swede Mash GF v
Cauliflower Cheese with Smoked Winterdale Cheese v
Yorkshire Pudding 50p each v

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.*



PEARSON'S ARMS

To Finish...

STICKY TOFFEE PUDDING

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 7

CHEESECAKE

White Chocolate Cheesecake, Winter Berry Compote, Sesame Brittle 8

CHEESE

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

BLACKBERRY SPONGE

Steamed Blackberry Sponge, Blackberry Sorbet, Rosemary Custard 7

ICE CREAM

1.50 per scoop GF

Vanilla, Chocolate, Strawberry & cream, Honeycombe, Salted Caramel

SORBET SELECTION

1.50 per scoop ☺ GF

Raspberry, Lemon, Blackberry, Mango, Passionfruit

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
Sauternes, La Fleur D'or, France 2018 <i>Rich, Peach, Honey & Caramel</i>	5	35
Alasia, Brachetto D'Acqui, Italy 2019 <i>Sweet, Lightly Sparkling Red, Served Chilled</i>	6	44
Tokaji, Cuvée Sauska, Hungary 2018 <i>Tropical Aromas, Saffron & Lemon Zest</i>	7	49
Rasteau, Vin Doux Naturel, France 2015 <i>Black Cherry, Raspberry & Spice</i>	8.50	60

Dessert Cocktails

All at £10

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*

Ports & Other Cocktails also Available (Please ask a member of staff)

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.*