

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 PGI Rock Oysters, Pickled Shallots ♥ £3 each
Deville Whitebait, Lemon Mayonnaise 5	Soy & Honey Glazed Crisp Pork Belly 8
Black Pudding Scotch Egg with Piccalilli 6	Marinated Queen Olives ① GF 3
Grilled King Prawns, Chilli, Ginger, Garlic ♥ 7 GF	Salt & Pepper Squid, Soy Ponzu Sauce 8
Whole Baked Camembert, Honey, Garlic & Thyme 9	Grilled Aubergines, Basil Pesto ① 5
Spiced Chickpea Dip, Toasted Flat Bread ♥ ① 6	Mini Chorizo Sausages, Worcestershire Glaze GF 7
Smoked Haddock Fish Cakes, Curried Mayonnaise 7	Vegetable Tempura, Sour Dipping Sauce ① 6

Starters....

SCALLOPS

Pan Fried Scallops, Yuzu Mayonnaise, Charred Spring Onions, Crisp Radish, Squid Cracker 12

QUAIL

Ballotine of Roast Quail, Golden Raisin Puree, Crispy Onions, Micro leaves 8

SOUP OF THE DAY

Pea & Lovage Soup, Minted Olive Oil Dressing, Crisp Bacon, Toasted Sour Dough 7

① *Vegan option available*

MUSSELS

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

♥ *Denotes dishes that are low in cholesterol, salt & fats* ① *Vegan Dishes*
GF *Gluten Free (most our dishes can also be adapted)*

*Because Pearson's Arms only uses ingredients in their prime, the menu can change as often as the weather they're grown in.
Please be understanding if something is unavailable
A discretionary service charge of 10% will be added to your bill.*

Pearson's Arms

To Follow ...

ROAST BEEF

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

ROAST PORK

Roast Loin of Charring Pork, Apple Sauce, Beef Dripping 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

VEGAN

Wild Mushrooms, Fresh Peas, Broccoli Florets, Pearl Barley served with A Truffle & Apricot Dressing
v GF 15

Side Dishes All at 3.75

Green Beans with Tomato & Garlic GF v

Sautéed Mangetout with Crisp Onions v

Cauliflower Cheese with Smoked Winterdale Cheese v

Carrot & Swede Mash GF

Selection of Our Vegetables 5 GF

Jersey Royals, Smoked Salted Butter, Herbs GF

Triple Cooked Chips GF v

Thin Chips GF v

Yorkshire Pudding 50p

♥ **v** Vegetarian Dishes **v** Vegan Dishes
Denotes dishes that are low in cholesterol, salt & fats **GF** Gluten Free

Food Allergies and intolerances- please speak to one of our front of house team when ordering, we are happy to adapt dishes to suit

All Prices are inclusive of 20% VAT. A discretionary service charge of 10% will be added to your bill.
To the best of our knowledge, no genetically modified Ingredients are used in our cooking
we are happy to adapt dishes to suit

Pearson's Arms

To Finish...

PEACH

Warm Peach and Almond Sponge, Compressed Peach, Peach Syrup, Clotted Cream Ice Cream 8

ETON MESS

Fresh Summer Berries, Meringue, Vanilla Chantilly Cream, Mint 8

PARFAIT

Strawberry & Elderflower Parfait, Strawberry Gel, Brandy Snaps & Basil Sorbet 8

CHEESE

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... 1.75 per scoop GF

Choice of Coffee served with Chocolate Truffle 3.50 Liqueur Coffees All at 6.50

Children's Menu...

Available for children up to 12 years old

Macaroni Cheese 6

Mini Fish & Chips, Peas & Tartare Sauce 6

Roast Beef, Chicken or Pork
Served with Roast potatoes & Vegetables 7

Ham, Egg & Chips 6

Sausages, Mashed Potatoes, Garden Peas, Gravy 7

Home Made Beef Burger, Ashmore Cheddar, Lettuce & Chips 7

We have a wide range of Ice creams available made fresh daily

We can make any dish from the main menu smaller and simplify it to meet the children's requirements

All Prices are inclusive of 20% 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.*