



PEARSON'S ARMS

Pearson's 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	Rock Oysters, Pickled Shallots ♥ £3 each
Vegetable Tempura, Satay Sauce 5 ①	Black Pudding Scotch Egg with Piccalilli 6
Marinated Queen Olives 3 ① GF	Mini Chorizo Sausages, Worcester Glaze 7
Charred Corn on Cob, Chilli Flakes 6 ① GF	Spiced Chickpea Dip, Toasted Flat Bread 6 ♥ ①
Salt & Pepper Squid, Soy Ponzu Sauce 8	Grilled King Prawns, Chilli, Ginger & Garlic 7 GF
Crisp Pork Belly Bites, Soy & Honey Glaze 8	Smoked Haddock Fish Cakes, Sauce Gribiche 8

Starters....

SCALLOPS

Pan Fried Scallops, Charred Spring Onion, Curried Artichoke Puree, Pickled Radish, Redcurrant Confit 13

HERITAGE TOMATO

Sliced Heritage Tomato, Cherry Tomato, Spiced Tomato Gel, Black Garlic Tapenade, Burrata, Fresh Basil 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

BEEF CARPACCIO

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

VEGETABLE TARTLET

Roasted Shallot Puree, Grilled Baby Courgette, Artichoke Hearts, Cherry Tomato Red Toasted Pine Nuts
Parmesan Crisp 8 ▼

CAMEMBERT

Whole Baked Camembert with Garlic & Thyme, Local Honey, Toasted Baguette 9 ▼

▼ Vegetarian Dishes ① Vegan Dishes GF Gluten Free

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 12.5% will be added to your bill.*



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To Follow ...

ASSIETTE FRUIT DE MER

Pearsons Seafood Platter Selection...

Local Smoked Salmon, Smoked Trout, Dressed Cornish Crab, Mussels, Clams, Half Lobster, Oysters & Prawns, served with Mary Rose Sauce, Pickled Shallots & Sliced Sour Dough

£35pp or £65 for two people

STEAK

Grilled 35 Day Aged Scottish Sirloin Steak, Worcestershire Glazed Button Mushrooms, Thyme Scented Cherry Plum Tomatoes, Beer Battered Onion Rings, Triple Cooked Chips, Rocket Salad 28

Served with a choice of Red Wine Jus, Garlic and Herb Butter, Peppercorn Sauce

SMOKED HADDOCK

Natural Poached Smoked Haddock Fillet, Bubble and Squeak, Soft Poached Egg, Samphire

White Wine Butter Sauce 18

LEMON SOLE

Pan Fried Whole Lemon Sole, Buttered Kale, Capers & Lemon Butter, New Potatoes 20

RISOTTO

Sweetcorn & Charred Leek Pearl Barley Risotto with Baby Spinach, Feta & Pomegranate Seeds 16 **v**

v *Vegan option available*

FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Thick Chips, Crushed Peas, Tartare Sauce 16

BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Crisp 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

Side Dishes

All at 3.75

Sauteed Jersey Royals, Mixed Herbs
GF v

Triple Cooked Chips v

Thin Chips v

Garlic Buttered Kale GF v

Selection of Seasonal Vegetables at £5 v

Runner Beans, Tomato GF v

Mixed Spring Salad GF v

v Vegetarian Dishes

v Vegan Dishes

GF Gluten Free

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To Finish...

STRAWBERRY

Strawberry & Macadamia Mille-Feuille, Macadamia Praline, Vanilla Chantilly Cream 8

PARFAIT

Banana, Salted Caramel & Dark Chocolate Parfait, Peanut Butter Ice Cream 7

RASPBERRY

White Chocolate & Raspberry Delice, Raspberry Puree, Sesame Brittle,
Raspberry Sorbet 9

CHEESE

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

CHOCOLATE

Dark Chocolate Fondant, Black Cherry Compote, Pistachio Crumble, Black Cherry Sorbet 8

ETON MESS

Marinated Summer Fruits, Italian Meringue, Vanilla Cream, Mint 7

ICE CREAM

1.50 per scoop *GF*

Vanilla, Chocolate, Strawberry & cream, Honeycomb, Salted caramel

SORBET SELECTION

1.50 per scoop *GF*

Raspberry, Lemon, Black Cherry, Mango, Passionfruit

v

Vegetarian Dishes

v

Vegan Dishes

GF

Gluten Free

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