



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	Whitstable 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
Grilled Aubergines, Wild Garlic Pesto 5 ①	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, Asparagus, Broad Beans, Braised Baby Fennel, Chorizo & Scallop Butter, Sea Herbs 13

ASPARAGUS SALAD

Grilled Sevenscore Farm Asparagus, Shaved Radish, Kentish Lemon Rapeseed Dressing 7 ♥

① Vegan option Available

MUSSELS

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

BEEF CARPACCIO

Rolled Fillet of Beef, Dressed Rocket, Crispy Shallot Rings, Balsamic Reduction 12

CAMEMBERT

Whole Baked Camembert Garlic & Thyme, Local Honey, Toasted Baguette 9.50 ♥

LOBSTER

Poached Lobster, Bloody Mary Compote, lemon Crème Fraiche, Shortcrust Pastry 13



Vegetarian Dishes



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 ...

SMOKED HADDOCK

Natural Poached Smoked Haddock Fillet, Bubble and Squeak, Spinach, Soft Poached Egg, Samphire
White Wine & Cream Sauce 19

LEMON SOLE

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

STEAK

Grilled 35 Day Aged Scottish Sirloin Steak, Buttered Greens, Grilled Portobello Mushroom, Roasted Cherry
Plum Tomatoes, Triple Cooked Chips 28

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

RISOTTO

Wild Garlic & Pea Pearl Barley Risotto, Chestnut Mushrooms, Parmesan Cheese 16 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

CHILLED SEAFOOD PLATTER

Smoked Salmon, Cornish Crab, Mussels, Clams, Oysters, Crevettes,
½ Lobster, Mary Rose Sauce, Pickled Shallots 35pp or 65 for two people

Side Dishes

All at 3.75

Sauteed Jersey Royals, Mixed
Herbs
GF v

Triple Cooked Chips v

Thin Chips v

Wild Garlic Buttered Kale GF v

Selection of Seasonal Vegetables
at £5 v

Mangetout, Crispy Onions GF v

Mixed Spring Salad GF v

v

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To Finish...

STRAWBERRY

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

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



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