



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	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, Basil 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
Crisp Pork Belly Bites, Soy & Honey Glaze 8	

Starters....

ASPARAGUS SALAD

Grilled Sevenscore Farm Asparagus, Shaved Radish, Kentish Rapeseed and Wild Garlic Dressing 7 ♥ ①
Vegan option Available

BEEF CARPACCIO

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

SCALLOPS

Pan Fried Scallops, Asparagus, Broadbeans, Braised Baby Fennel, Chorizo & Scallop Butter, Seaherbs 13

MUSSELS

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

CAMEMBERT SHARING BOARD

Whole Baked Camembert Garlic & Thyme, Local Honey, Toasted Baguette, Roast Potatoes, Gravy, Grapes
14 ① *Add Crisp Pancetta 2*

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 ...

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 Charring 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 or Bacon for 1.50 Each

RISOTTO

Wild Garlic & Pea Pearl Barley Risotto, Chestnut Mushrooms, Parmesan Cheese 16 **v**
Vegan option available

Side Dishes at 3.75

Cauliflower Cheese with Smoked Winterdale Cheese **v**

Thin Chips GF **v**

Triple Cooked Chips GF **v**

Mixed Leaf Salad GF **v**

Carrot & Swede Mash GF **v**

Pot of Roasties GF

Yorkshire Pudding 50p each

Seasonal Vegetables at £5 GF

SEA BASS (For 2 to Share)

Whole Baked Sea Bass En Papillote, Spring Greens, Jersey Royals, Capers, Samphire, Garlic, Butter Sauce, Lemon 32



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To Finish...

RASPBERRY

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

PARFAIT

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

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 & SORBET SELECTION

Please ask one of our Team for Today's Selection... 1.50 per scoop GF