



## PEARSON'S ARMS

### Aperitifs...

**Pearson's Bloody Mary – 10** – *Vodka, Ruby Port, Lemon Juice, Celery Bitters, Salt & Pepper, Worcester & Tabasco...  
or Add your own spices from our Bloody Mary Tray*

**Whitstable Fizz – 12** *Cucumber, Fresh Mint & St Germain Elderflower Liqueur Topped with Prosecco*

**Aperol Spritz – 10** *Aperol Topped with Prosecco & Soda*

**Grapefruit Fizz – 10** *Marmalade Vodka, Pamplemousse Liqueur, Lemon, Sugar, Rosemary, Soda,  
Topped with Prosecco*

### While you look through the menu...

Bread Selection, Home Churned Butter 4 **v**

Marinated Queen Olives 4 **v**

Native Rock Oysters, Pickled Cucumber & Red Wine Shallots **v** £4 each

### To Start...

#### GOAT'S CHEESE

Kentish Goat's Cheese & Honey Parfait, Pickled Beetroot, Tarragon Oil 8.50 **v**

#### KING PRAWNS

Garlic & Chilli Butter King Prawns, Sourdough Toast 10

#### MACKEREL

Smoked Mackerel Pate, Toasted Sourdough, Pickles, Herb Oil. 8

#### TRIO OF OYSTERS

Native Rock Oysters; Pickled Shallot Vinegar, Grilled with Parmesan Foam, Deep Fried with Aioli 10

#### CHARCUTERIE BOARD

Selection of Cured Meats, Mustard, Pickles, Toasted Sourdough 8

#### CRAB CAKES

Homemade Crab Cakes in Panko Breadcrumbs, Harissa Mayonnaise 10

#### BEEF CARPACCIO

Beef Carpaccio, Walnut Pesto, Mixed Leaves, Parmesan Shavings 9



Vegetarian Dishes



Vegan Dishes

GF

Gluten Free

*All Prices are inclusive of VAT.*

*Because Pearson's 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*

*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 BEEF

Roast Sirloin of 32 Day Dry Aged Beef, Duck Fat Roast Potatoes,  
Yorkshire Pudding,  
Seasonal Vegetables with Red Wine Jus 19

#### ROAST PORK BELLY

Roast Belly of Charring Pork, Apple Sauce, Duck Fat Roast Potatoes,  
Seasonal Vegetables, Red Wine Jus 17

#### ROAST CHICKEN

Quarter Free Range Chicken Infused with Garlic & Thyme, Duck Fat  
Roast Potatoes, Pig's in Blankets, Seasonal Vegetables, Thyme and  
Garlic Roasting Juices 17

#### Side Dishes all at £4.75

Thin Chips v

Pot of Roasties GF

Mixed Leaf Salad GF

Yorkshire Pudding 50p each

Triple Cooked Chips v

Selection of Roasted Vegetables GF

#### MIXED MEAT ROAST

Pork Belly, Beef & Chicken, Duck Fat Roast Potatoes, Seasonal Vegetables, Red Wine Jus 25

#### FISH & CHIPS

Deep Fried Whitstable Lager Battered Fish, Triple Cooked Chips, Crushed Peas, Tartare Sauce 17

#### AUBERGINE

Stuffed & Roasted Aubergine with Feta, Pearl Barley & Herb Salad, Fennel & Cardamom Jam,  
Spiced Greek Yoghurt v 16.50

#### HERITAGE SALAD

Heritage Tomatoes, Mozzarella, Toasted Pine Nuts & Pumpkin Seeds, Pesto v 12.50

#### HAKE

Pan Roasted Hake, Tomato & Lobster Broth, Couscous, Bell Pepper Piperade 18.50

#### SKATE WING

Pan Fried Skate Wing, Garlic & Caper Butter, Sauteed Jersey Royals, Buttered Kale & Samphire 19

#### HOT SEAFOOD PLATTER (To Share)

King Prawns, Catch of The Day, Whitebait, Crab Cakes, Salt & Chilli Squid served with French Fries,  
Summer Salad, Lemon Mayo, Ponzu Sauce with Cucumber & Mango & Bread Selection £25 pp



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### To Finish...

A SELECTION OF OUR DESSERTS, CAFÉ GOURMAND (To Share)  
Served with Espresso Coffee 15

#### CHEESES

Selection of British & French Cheeses, Biscuits, Chutney 10 v

#### MILLES FEUILLES

Poached White Peaches in Almond Syrup, Filo Pastry, Vanilla Cream 7

#### CRÈME BRULÉE

Vanilla Crème Brulée 6.50

#### PEARSON'S ROYALE

Dark Chocolate & Praline Biscuit Base, Chocolate Mousse, Kentish Cherries 8.50

#### LEMON TART

Sicilian Lemon Curd, Shortcrust Base, Strawberry Coulis 7

#### PEARSON'S ETON MESS

Summer Berries, Vanilla Cream, Meringue & Chocolate Sauce 7

ICE CREAM & SORBETS £2 per scoop

Choice of Coffee and Pearson's Chocolate Truffles from 3.50

### Dessert Wines

	70ml	Bottle
Moscato, Maculan, Italy 2018 <i>Fresh, Full &amp; Balanced</i>	4.50	29.50
Alasia, Brachetto D'Acqui, Italy 2019 <i>Sweet, Lightly Sparkling Red, Served Chilled</i>	6	44
Rasteau, Vin Doux Naturel, France 2015 <i>Black Cherry, Raspberry &amp; Spice</i>	8.50	60

### Dessert Cocktails

All at £12

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*

Tiramisu – *Vanilla Vodka, Kahlua, White Chocolate Cream Float*

Banoffee Pie Martini – *Salted Caramel Vodka, Banana Liqueur, Dark Chocolate Cream Float*

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



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