



## 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** *Citrus 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...

#### TRIO OF OYSTERS

Oysters Done 3 Ways; Pickled Shallot Vinegar, Grilled with Parmesan Foam, Deep Fried Oyster with Aioli 10

#### MACKEREL

Smoked Mackerel Pate, Toasted Sourdough, Fresh Herbs, Pickles, Herb Oil 8

#### FISH CAKES

Homemade Fish Cakes, Panko Breadcrumbed Seasonal Fish & Potato Cakes, Lobster Bisque 10

#### GOAT'S CHEESE

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

#### CAMEMBERT

Baked Camembert, Local Honey, Mixed Leaves & Sourdough 10 **v**

#### KING PRAWNS

Garlic and Chilli Butter King Prawns, Sourdough Toast 10

#### CHARCUTERIE BOARD

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



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 LAMB (For 2 to Share)

Slow Cooked Shoulder of New Season Lamb, Duck Fat Roast Potatoes, Seasonal Vegetables, Mint Sauce, Rosemary & Garlic Roasting Juices 40

#### 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

#### 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

#### VEGAN

Deep Fried Whitstable Lager Battered Onion & Mango Bhajis, Triple Cooked Chips, Crushed Peas, Vegan Mayo Tartare Sauce v 16

#### LOBSTER

Half Native Lobster, Garlic Butter, French Fries, Summer Salad 22.50

#### PLAICE

Whole Pan Fried Plaice, Garlic & Caper Butter, Sauteed Jersey Royals, Buttered Kale & Samphire 21

#### BURGER

Grilled Homemade Beef Burger, Toasted Bun, Crisp Gem Lettuce, Beef Tomato, Gherkins, Coleslaw, French Fries & Burger Sauce 16  
ADD Melted Blue Cheese, Melted Cheddar or Grilled Bacon for 1.50 each

#### CHILLED SEAFOOD PLATTER (To Share)

Smoked Salmon, Sea Bass Cured in Citrus & Chapel Down Bacchus Gin, Roll Mops, Mackerel Pâté, Fresh Native Oysters, Shell on Prawns, Aioli, Lemon Mayo, Marie Rose Sauce, Red Wine Shallot Vinegar, Cucumber & Dill Pickle, Summer Salad & Bread Selection £25 pp ADD ½ Dressed Native Lobster £15

#### 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



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 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

Orange Blossom Infused Kentish Strawberries, Filo Pastry, Chantilly, Rhubarb Sorbet 7

#### ECLAIR

Filled with Chocolate Pâtissière, Chocolate Glaze, Raspberry Sorbet 8

#### LEMON TART

Homemade Lemon Curd, Shortcrust Base, Strawberry Coulis 7

#### PEARSON'S ETON MESS

Violet Soaked Berries, Vanilla Chantilly, Rhubarb Sorbet, 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

Lemon Meringue Martini – *Copper Rivet Vela Vodka, Limoncello, Fresh Lemon Juice, Simple Syrup Shaken with Ice*

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)



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