



PEARSON'S ARMS

SUNDAY LUNCH AT PEARSONS 2 courses £30 or 3 courses £35

A Minimum of Two Courses Must be Ordered.
Kids under 12 eat free (1 child per adult)

To Graze on While you look through the menu...

Freshly Baked Sourdough & Butter 4 **v**
Marinated Queen Olives 4 **v** **V** GF
White Bean & Almond Hummus, Toasted Flatbread 6.5

OYSTERS

Maldon Rock Oysters, Red Wine Shallot Vinegar GF 3.50 each
Beer Battered Maldon Rock Oysters; Homemade Local Beer Batter, Squid Ink Mayonnaise 3.50 each

STARTERS

KING PRAWNS

Grilled King Prawns, Chilli & Garlic Butter, Toasted Sourdough

PORK

Pork Rilette, Cornichons, Caramelised Onion Marmalade, Toasted Sourdough

WAGYU BEEF BRISKET (+£3 supplement)

Slow Cooked in Hoisin Spiced Marinade, Celeriac Rémoulade, Beef Consommé

CHICKEN TERRINE

Chicken Terrine, Cornichons, Onion Chutney, Toasted Sourdough

MUSSELS

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

SOUP OF THE DAY

Seasonal Vegetable Soup Served With Toasted Seeds & Warm Bread **v**

v Vegetarian Dishes

V Vegan Dishes

GF Gluten Free

*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*



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MAINS

ROAST BEEF

Roast Sirloin of 32 Day Dry Aged Beef, Roast Potatoes, Swede Mash, Yorkshire Pudding, Creamed Leeks & Bacon, Seasonal Vegetables with Red Wine Jus

ROAST CHICKEN

Quarter Roasted Free Range Chicken, Roast Potatoes, Swede Mash, Yorkshire Pudding, Creamed Leeks & Bacon, Seasonal Vegetables with Red Wine Jus

ROAST LAMB SHARER (+£3 supplement pp)

Roasted Lamb Saddle, Roast Potatoes, Yorkshire Pudding, Swede Mash, Creamed Leeks & Bacon, Seasonal Vegetables with Red Wine Jus

ROAST PORK

Roasted Pork Belly, Roast Potatoes, Yorkshire Pudding, Swede Mash, Creamed Leeks & Bacon, Seasonal Vegetables with Red Wine Jus

MUSHROOM WELLINGTON

Wild Mushroom & Chestnut Wellington, Roast Potatoes, Yorkshire Pudding, Swede Mash, Seasonal Vegetables with Veggie Jus

FISH & CHIPS

Beer Battered Deep Fried Cod Fillet, Triple Cooked Chips, Crushed Peas, Tartare Sauce

Side Dishes

Selection of Spring Vegetables **v** **V** **GF** 6

Mixed Leaf Salad **v** **V** **GF** 4.50

French Fries **v** 4

Yorkshire Pudding 50p each

Pot of Roast Potatoes **GF** 5

Triple Cooked Chips **v** **GF** 6

Ashmore Cheddar Béchamel Roasted Cauliflower Cheese **v** 6

Pig's In Blankets 6.5

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DESSERTS

CHEESES (Canterbury Cheesemakers) (+£3 Supplement)

Selection of British Cheeses from our Board, Served with Crackers, Celery, Walnuts, Onion Chutney V

APPLE TART

Kentish Apple & Calvados Tart, Crème Fraiche

CRUMBLE

Pear & Hazelnut Crumble, Vanilla Ice Cream

BREAD & BUTTER PUDDING

Chocolate Chip Brioche & Butter Pudding, Vanilla Custard

ÉCLAIR

Praline éclair, Salted Caramel, Pecan Nuts

CHOCOLATE

Warm Chocolate Fondant, Honeycomb Ice Cream

ICE CREAM & SORBETS – (Simply Ice Cream, Ashford)

AFTER DINNER

COFFEE OR TEAS AVAILABLE

From £3.50

(Dairy Free Milks are available, please ask staff)

SPIRITS, LIQUEURS, STICKYS & AFTER DINNER COCKTAILS

Please ask Staff for our Full Selection

v

Vegetarian Dishes

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Vegan Dishes

GF

Gluten Free

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