



Aperitifs...

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 ▼

Marinated Queen Olives 4 ▼

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

Starters...

GOAT'S CHEESE

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

KING PRAWNS

Garlic & Chilli Butter King Prawns, Sourdough Toast 10

MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread Starter 9 Main Course with French Fries 18

MACKEREL

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

PARMA HAM

Parma Ham & Trio of Melon Salad, Mixed Leaves, Port Dressing 8

LOBSTER TIAN (subject to availability)

Lobster & Avocado Tian, Sauce Mary Rose, Melba Toast 13.50

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

FISH CAKES

Homemade Fish Cakes in Panko Breadcrumbs, Harissa Mayonnaise 10



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 ...

FISH & CHIPS

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

LOBSTER (subject to availability)

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

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

CHICKEN CAESAR SALAD

Pan Roasted Chicken Breast, Caesar Dressing, Roman Salad, Garlic Croutons, Bacon Crumb 15

HOT SEAFOOD PLATTER (To Share)

Mussels 'Marinière', Salt and Pepper Squid, King Prawns, Catch of The Day, Whitebait, Fish Cakes, served with French Fries, Summer Salad, Lemon Mayo, Harissa Mayo & Bread Selection £25 pp

ADD ½ Native Lobster £15 (subject to availability)

Side Dishes all at £4.75

Triple Cooked Chips v

Heritage Tomato Salad v

French Fries v

Courgette Gratin v

Selection of Vegetables GF

Mixed Leaf Salad GF

Chargrilled Sweetcorn Cobs v



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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

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 Petit Fours from 3.50

Dessert Wines

	70ml	Bottle
Moscato, Maculan, Italy 2018 <i>Fresh, Full & Balanced</i>	4.50	29.50
Sauternes, La Fleur D'Or, France 2017 <i>Lush & Balanced</i>	5	38
Alasia, Brachetto D'Acqui, Italy 2019 <i>Sweet, Lightly Sparkling Red, Served Chilled</i>	6	44
Tokaji, Late Harvest, Hungary 2019 <i>Perfect Balance, Tangy Grapefruit, Orange Marmalade</i>	7	50
Rasteau, Vin Doux Naturel, France 2015 <i>Black Cherry, Raspberry & Spice</i>	7	50

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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