



PEARSON'S ARMS

Pearson's 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 ▼	Colchester Rock Oysters, Pickled Shallots ▼ £3 each GF
Black Pudding Scotch Egg with Piccalilli 7	Vegetable Tempura, Sesame Seeds, Satay Sauce 5 ①
Marinated Queen Olives 3 ① GF	Mini Chorizo Sausages, Worcester Glaze 7.5 GF
Deville Whitebait, Lemon Mayonnaise 7	Spiced Chickpea Dip, Toasted Flat Bread 6 ▼ ①
Salt & Pepper Squid, Soy Ponzu Sauce 8	Fried Brie in Panko Breadcrumbs, Red Onion Chutney 7.5
Grilled King Prawns, Chilli, Ginger & Garlic 8 GF	Smoked Haddock Fish Cakes, Sauce Gribiche 8

Starters....

SCALLOPS

Pan Fried Scallops, Charred Spring Onion, Curried Artichoke Puree, Pickled Radish, Redcurrant Confit 14

HERITAGE TOMATO & BURRATA

Sliced Heritage Tomato, Cherry Tomato, Spiced Tomato Gel, Black Garlic Tapenade, Burrata, Fresh Basil 7 ▼

① *Vegan option Available*

BEEF CARPACCIO

Roller Fillet of Beef, Dressed Rocket, Crispy Shallot Rings, Balsamic Reduction 9

VEGETABLE TARTLET

Roasted Shallot Puree, Grilled Baby Courgette, Artichoke Hearts, Tomato Berries, Toasted Pine Nuts
Parmesan Crisp 8 ▼

CAMEMBERT

Whole Baked Camembert with Garlic & Thyme, Local Honey, Toasted Baguette 9.5 ▼

MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread
Starter 8.5 Main Course 16

▼ Vegetarian Dishes ① Vegan Dishes GF Gluten Free

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.
An optional service charge of 12.5% will be added to your bill.*



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To Follow ...

STEAK

Grilled 35 Day Aged Scottish Sirloin Steak, Worcestershire Glazed Button Mushrooms, Thyme Scented Cherry Plum Tomatoes, Beer Battered Onion Rings, Triple Cooked Chips, Rocket Salad 28
Served with a choice of Red Wine Jus, Garlic and Herb Butter, Peppercorn Sauce

SMOKED HADDOCK

Natural Poached Smoked Haddock Fillet, Bubble and Squeak, Soft Poached Egg, Samphire White Wine Butter Sauce 19

LEMON SOLE

Pan Fried Whole Lemon Sole, Buttered Kale, Capers & Lemon Butter, New Potatoes 22

CRAB LINGUINE

Cornish Crab Meat Linguine, Fennel, Lemongrass and Chilli Scented Cream Sauce 17

MEDITERRANEAN VEGETABLE LINGUINE

Ratatouille Linguine, Tomato Fondue, Dressed Watercress, Crisp Basil Leaves 16 **v**

FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Thick Chips, Crushed Peas, Tartare Sauce 16

BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Crisp Iceberg Lettuce, Beef Tomato, Gherkins, Coleslaw, French Fries and Burger Sauce 15
Add Melted Blue Cheese, Mature Cheddar or Grilled Bacon for 1.50 each

Side Dishes all at £4.25

Sauteed Jersey Royals, Mixed Herbs GF **v**

Triple Cooked Chips **v**

Buttered Cabbage & Bacon GF

Runner Beans, Tomato GF **v**

Mixed Summer Salad GF **v**

Thin Chips **v**

v

Vegetarian Dishes

v

Vegan Dishes

GF

Gluten Free

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To Finish...

STRAWBERRY

Strawberry & Macadamia Mille-Feuille, Macadamia Praline, Vanilla Chantilly Cream 8

PARFAIT

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

RASPBERRY

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

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

1.50 per scoop GF

Vanilla, Chocolate, Strawberry & cream, Honeycomb

SORBET SELECTION

1.50 per scoop  GF

Raspberry, Lemon, Black Cherry, Mango, Passionfruit



Vegetarian Dishes



Vegan Dishes

GF

Gluten Free

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