



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 v	Colchester Rock Oysters, Pickled Shallots ♥ £3 each GF
Black Pudding Scotch Egg with Piccalilli 7	Grilled Aubergine Rolls, Cream Cheese, Pine Nuts 6 v GF
Marinated Queen Olives 3 v GF	Mini Chorizo Sausages, Worcester Glaze 7.5 GF
Deville Whitebait, Lemon Mayonnaise 7	Spiced Chickpea Dip, Toasted Flat Bread 6 ♥ v
Salt & Pepper Squid, Soy Ponzu Sauce 8	Fried Brie in Panko Breadcrumbs, Onion Chutney 7.5 v
Grilled King Prawns, Chilli, Ginger & Garlic 8 GF	Crisp Pork Belly Bites, Soy & Honey Glaze, Sesame 8 GF
Wild Mushroom Arancini, Mushroom Puree 7 v	Slow Roasted Beetroot & Harissa Spring Rolls v 6

Starters....

CREVETTES

Grilled Crevettes in Garlic Butter, Black Garlic & Olive Tapenade, Toasted Sourdough 9

MACKEREL

Smoked Mackerel Fillet, Potato & Spinach Gratin, Herby Crouton
Single 9 Sharer 17

CELERIAC

Salt Baked Celeriac, Truffled Cream Cheese, Date Puree, Apple, Cep Powder 9 v GF

CLAM AND SMOKED HADDOCK CHOWDER

Clam Chowder, Poached Haddock, Fondant Potatoes, Samphire GF
Starter 10.5 Main Course 20

BEEF CARPACCIO

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

CAMEMBERT

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

v

Vegetarian Dishes

v

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*



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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

FISH PIE

Pearson's Fish Pie, Leeks, Melted Kentish Cheddar, Tender Stem Broccoli 17 GF

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

DUCK

Slow Braised Duck Breast, Chorizo & Cannelloni Bean Cassoulet, Pistachio Crumb 18

BUTTERNUT SQUASH

Thyme Roasted Butternut squash, Red Onion & Chickpea Ragù, Harissa, Kale, Toasted Pine Nuts 16 ④ GF
Add Goats Cheese ④

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 ④
Roast Squash, Parmesan, Sage GF ④
Buttered Cabbage & Bacon GF
Seasonal Vegetables GF ④

Triple Cooked Chips ④
Buttered Leeks, Crispy Shallots ④
Tenderstem Broccoli, Flaked Almonds ④ ④ GF
Thin Chips ④ GF



Vegetarian Dishes



Vegan Dishes

GF

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To Finish...

STICKY TOFFEE PUDDING

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 7 **V**

CHEESECAKE

White Chocolate Cheesecake, Winter Berry Compote, Chocolate Snow, Sesame Brittle 8

CHEESE

Selection of British & French Cheeses Served with Biscuits & Homemade Chutney 9 **V**

APPLE TART TATIN

Warm Kentish Apple Tart Tatin, Caramelized Braeburn Apple, Honeycomb Ice Cream 8 **V**

BLACKBERRY SPONGE

Steamed Blackberry Sponge, Blackberry Sorbet, Rosemary Milk Puree 7 **V**

ICE CREAM

1.50 per scoop *GF*

Vanilla, Chocolate, Strawberry & Cream, Honeycomb, Salted Caramel

SORBET SELECTION

1.50 per scoop **V** *GF*

Lemon, Blackberry, Mango, Passionfruit, Raspberry

Choice of Coffee and Pearson's Chocolate Truffle 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 2018 <i>Rich, Peach, Honey & Caramel</i>	5	35
Alasia, Brachetto D'Acqui, Italy 2019 <i>Sweet, Lightly Sparkling Red, Served Chilled</i>	6	44
Tokaji, Cuvée Sauska, Hungary 2018 <i>Tropical Aromas, Saffron & Lemon Zest</i>	7	49
Rasteau, Vin Doux Naturel, France 2015 <i>Black Cherry, Raspberry & Spice</i>	8.50	60

Dessert Cocktails

All at £10

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, Egg White & Sugar*

Naughty Monkey – *Amarula, White Cacao, Banana Liqueur, Milk & Dark Cacao*

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

V Vegetarian Dishes **V** Vegan Dishes **GF** Gluten Free

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