



PEARSON'S ARMS

Pearson's Small Plates

*Our small plates will be served as they are ready
We recommend 2-3 to share if having as a starter*

Bread Selection, Butter 3 ▼	Colchester Rock Oysters, Pickled Shallots ▼ £3 each GF
Black Pudding Scotch Egg, Piccalilli 7	Grilled Aubergine, Cream Cheese, Pine Nuts 6 ▼ GF
Marinated Queen Olives 3 ① GF	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	Crisp Pork Belly, Soy & Honey Glaze 8 GF
Pigs in Blankets, Mustard Dressing 7	Roast Onion Hummus, Rosemary Flatbread ▼ 6

Starters....

SOUP OF THE DAY

Please ask a Member of the Team for Today's Soup, Served with Warm Bread 7 ▼

GRILLED PRAWNS

Grilled King Prawns, Garlic Butter, Black Garlic & Olive Tapenade, Toasted Sourdough 9

MUSHROOMS ON TOAST

Sauteed Mushrooms on Brioche Toast, Fried Egg, Madeira Cream Sauce, Crisp Shallots 8 ▼

CLAM AND SMOKED HADDOCK CHOWDER

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

PEARSONS CHARCUTERIE SELECTION

Selection Of Cured Meats, Duck Rillettes, Celeriac with Grain Mustard, Pickles,
Rocket & Toasted Sourdough 9

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.

*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 ...

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

VENISON

Slow Cooked Kentish Venison, 'Bourguignon' Red Wine Sauce, Creamed Potatoes 22

SMOKED HADDOCK

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

DUCK

Orange & Ginger Slow Braised Duck Leg, Chorizo & Cannelloni Bean Cassoulet, Pistachio 18 GF

CRAB LINGUINE

Local Hand-Picked Crab Linguine with Chilli & Lime, Lemon Grass Infused Cream Sauce 18

BUTTERNUT SQUASH TART

Puff Pastry Tart with Thyme Roasted Butternut Squash, Red Onion Marmalade, Confit Tomatoes, Toasted Pine Nuts, Goats Cheese, Salsa Verde 16 v

FISH & CHIPS

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

BURGER

Grilled Home-Made Beef Burger, 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

Triple Cooked Chips v

Thin Chips v GF

Brussel Sprouts, Chestnuts & Bacon GF

Roast Carrots & Parsnips, Honey & Mustard v GF

v 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...

STICKY TOFFEE PUDDING

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

TARTE TATIN

Kentish Apple Tarte Tatin, Caramel Sauce, Star Anise, Salted Caramel Ice Cream 7

CHEESECAKE

White Chocolate Cheesecake, Winter Berry Compote, Sesame Brittle 8

CHEESE

Selection of British & French Cheeses, Biscuits, Chutney 9 **v**

BLACKBERRY SPONGE

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

ICE CREAM & SORBETS 1.50

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

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*