



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 **v**

Chorizo Scotch Egg, Piccalilli 7

Marinated Queen Olives 3 **v** GF

Devilled Whitebait, Lemon Mayonnaise 7

Salt & Pepper Squid, Soy Ponzu Sauce 8

Wild Mushroom Arancini, Garlic Mayo **v** 7

Grilled Aubergine, Cream Cheese, Pine Nuts 6 **v** GF

Chorizo Sausages, Worcester Glaze 7.5 GF

Spiced Chickpea Dip, Toasted Flat Bread 6 **v** **v**

Colchester Rock Oysters, Pickled Shallots **v** £3 each GF

Crispy Pork Belly Bites, Honey & Soy Glaze 8

Starters....

SOUP OF THE DAY

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

PEARSONS CHARCUTERIE SELECTION

Selection Of Cured Meats, Smoked Mackerel Pate, Celeriac with Grain Mustard, Pickles, Rocket & Toasted Sourdough 9

SMOKED MACKERAL

Smoked Mackerel Pate, Toasted Sourdough, Apple Salsa 7

CAMEMBERT

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

MUSSELS

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



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*



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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

CRAB LINGUINE

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

RISOTTO

Wild Mushroom & Chestnut Risotto, Baked Goats Cheese 16 **v**

FISH PIE

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

SMOKED HADDOCK

Natural Poached Smoked Haddock Fillet, Bubble and Squeak, Soft Poached Egg, Samphire, Whole Grain Mustard Cream 19

DUCK

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

FISH & CHIPS

Deep Fried Whitstable Lager 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**

Chargrilled Sweetcorn **v GF**

Buttered Hispi Cabbage, Smoked Pancetta **GF**



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To Finish...

STICKY TOFFEE PUDDING

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

CHOCOLATE DELICE

Dark Chocolate Delice, Salted Caramel, Smoked Almonds, Hazelnut Ice Cream 8

LEMON TART

Lemon Custard, Italian Meringue, Sable Biscuit Base 8

CHEESECAKE

White Chocolate Cheesecake, Matcha, Honey Tuille, Stem Ginger sorbet 8

CHEESES

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



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