



PEARSON'S ARMS

British 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	Whitstable PGI Rock Oysters, Pickled Shallots ♥ £3 each
Deville Whitebait, Lemon Mayonnaise 5	Smoked Haddock Fish Cakes, Curried Mayonnaise 7
Soy & Honey Glazed Crisp Pork Belly 8	Marinated Queen Olives 🌱 GF 3
Salt & Pepper Squid, Soy Ponzu Sauce 8	Mini Chorizo Sausages, Worcestershire Glaze GF 8
Grilled Aubergines, Basil Pesto 🌱 5	Spiced Chickpea Dip, Toasted Flat Bread ♥ 🌱 6
Vegetable Tempura, Sour Dipping Sauce 🌱 6	Grilled King Prawns, Chilli, Ginger, Garlic ♥ 7 GF
Black Pudding Scotch Egg with Piccalilli 6	Whole Baked Camembert, Honey, Garlic & Thyme 9.50

Starters....

SCALLOPS

Pan Fried Scallops, Yuzu Mayonnaise, Charred Spring Onions, Pak Choi, Radish, Squid Cracker 13

CARPACCIO

Fillet of Beef Carpaccio, Shaved Parmesan, Crisp Rocket, Aged Balsamic Dressing GF 9

SALAD

Roquefort & Chicory Summer Salad, Frisse, Toasted Walnuts, Walnut Dressing GF 7

🌱 Vegan option available

MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread
Starter 8 Main Course 16

PARFAIT

Chicken Liver Parfait, Kentish Cherry & Fig Chutney, Toasted Sourdough 9



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
A discretionary service charge of 10% will be added to your bill.*



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To Follow ...

SEAFOOD PLATTER

Lobster ½ or Whole, Smoked Salmon, Cornish Crab, Mussels, Clams, Oysters, Crevettes, Mary Rose Sauce, Pickled Shallots
GF 32 or 58 for two people

LOBSTER

Whole Lobster Thermidor, Skinny Chips, Mixed Salad 48

STEAK

Grilled 35 Day Aged Scottish Sirloin Steak with Dijon & Shallots, Portobello Mushrooms, Beef Tomato, Triple Cooked Chips, Confit Garlic 28
Served with a choice of Red Wine Jus, Peppercorn or Bearnaise Sauce

FISH & CHIPS

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

CHICKEN

Free Range Chicken Breast, Pomme Purée, King Oyster Mushroom, Cep Ketchup, Chicken Jus 17

JOHN DORY

Fillets of John Dory, Clams, Sautéed Jersey Royals, Apple, Lemongrass & Fish Velouté 22

CRAB

Local Crab Linguini with Chilli & Lime, Crab Cream Sauce 17

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

VEGAN

Roasted Basil Gnocchi, Summer Vegetable Ratatouille, Pesto, Rocket 16

To Finish...

PEACH

Warm Peach and Almond Sponge, Compressed Peach, Peach Syrup, Clotted Cream Ice Cream 8

ETON MESS

Fresh Summer Berries, Meringue, Vanilla Chantilly Cream, Mint 8

CHOCOLATE

Dark Chocolate Delice, Cherry Mousse, Fresh Cherries, Cherry Sorbet 9

CHEESE

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

ICE CREAM & SORBET SELECTION

Please ask one of our Team for Today's Selection... 1.50 per scoop GF

Side Dishes

All at 3.75

Green Beans with Tomato & Garlic GF ½
Jersey Royals, Smoked Salted Butter, Herbs GF
Sautéed Mangetout with Crisp Onions ½
Triple Cooked Chips GF ½
Cauliflower Cheese with Smoked Winterdale Cheese ½
Thin Chips GF ½
Mixed Leaf Salad
Seasonal Vegetables at £5