



## PEARSON'S ARMS

Available from 17<sup>th</sup> May

### 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	Whitstable Rock Oysters, Pickled Shallots ♥ £3 each
Cauliflower Tempura, Satay Sauce 5 ①	Black Pudding Scotch Egg with Piccalilli 6
Marinated Queen Olives 3 ① GF	Mini Chorizo Sausages, Worcester Glaze 7
Soy & Honey Glazed Crisp Pork Belly 8	Braised Duck Spring Rolls, Hoisin Sauce 7
Grilled Aubergines, Basil Pesto 5 ①	Spiced Chickpea Dip, Toasted Flat Bread 6 ♥ ①
Grilled King Prawns, Chilli, Ginger, Garlic 7 GF	Salt & Pepper Squid, Soy Ponzu Sauce 8

### Starters....

#### SCALLOPS

Pan Fried Scallops, Asparagus, Broad Beans, Braised Baby Fennel, Chorizo & Scallop Butter, Sea Herbs 13

#### LOBSTER TART

Poached Lobster, Vine Tomato 'Bloody Mary' Compote, Lemon Crème Fraiche, Shortcrust Pastry 14

#### ASPARAGUS SALAD

Grilled Sevenscore Farm Asparagus, Shaved Radish, Kentish Rapeseed and Wild Garlic Dressing 7 ♥

① *Vegan option available*

#### MUSSELS

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

#### LAMB

Baked Lamb & Apricot Terrine in Panko Crumb, Pickled Cucumber, Apricot Jam, Crispy Anchovies 9

#### CAMEMBERT

Whole Baked Camembert Garlic & Thyme, Local Honey, Toasted Baguette 9.50 ♥

♥

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



## PEARSON'S ARMS

### To Follow ...

#### SMOKED HADDOCK

Natural Poached Smoked Haddock Fillet, Fondant Potato, Clams, Smoked Pancetta,  
White Wine & Clam Cream Sauce 19


#### HAKE

Orange & Herb Crusted Hake, Buttered Spring Greens, Lyonnaise Potatoes, Tarragon and Mussel Velouté 17

#### STEAK

Grilled 35 Day Aged Scottish Sirloin Steak, Mangetout, Tomato & Ox Cheek Ragout, Chimichurri Sauce 28  
*Served with a choice of Triple Cooked Chips or Sautéed Jersey Royals*

#### RISOTTO

Wild Garlic & Pea Pearl Barley Risotto, Chestnut Mushrooms, Soft Poached Egg, Parmesan Cheese 16   
*Vegan option available*

#### FISH & CHIPS

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

#### DUCK

Confit Braised Duck Leg, Duck Fat & Thyme Potato Terrine, Charred Pak Choi, Baby Spinach, Sesame,  
Port Reduction 18

#### 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

#### SEAFOOD PLATTER


Smoked Salmon, Cornish Crab, Mussels, Clams, Oysters, Crevettes, 1/2  
Lobster, Mary Rose Sauce, Pickled Shallots 35pp or 65 for two people

#### Side Dishes

All at 3.75

Creamed Leeks & Pancetta

Sautéed Jersey Royals, Mixed Herbs  
GF 


Triple Cooked Chips 

Thin Chips 

Buttered Kale With Wild Garlic GF 

Selection of Seasonal Vegetables at  
£5 

Mangetout, Crispy Onions GF 

Mixed Spring Salad GF 



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### To Finish...

#### STRAWBERRY

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

#### RASPBERRY

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

#### PARFAIT

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

#### 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 & SORBET SELECTION

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



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