



## 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	Maldon Rock Oysters, Pickled Shallots ♥ £3 each
Asian Crusted Tuna Loin, Wasabi Mayonnaise 7	Black Pudding Scotch Egg with Piccalilli 6
Marinated Queen Olives ① GF	Deep Fried Panko Crusted Oysters, Sauce Gribiche 8
Soy & Honey Glazed Crisp Pork Belly 8	Panko King Prawns, Sweet Chilli Sauce 7
Grilled Aubergines, Basil Pesto ① 5	Spiced Chickpea Dip, Toasted Flat Bread ♥ ① 6
Red Pepper Arancini, Pecorino Cheese ♥ 6	Grilled King Prawns, Chilli, Ginger, Garlic ♥ 7 GF
Salt & Pepper Squid, Soy Ponzu Sauce 8	Mini Chorizo Sausages, Worcestershire Sauce Glaze 7

### Starters....

#### SCALLOPS

Pan Fried Scallops, Butternut Squash & Sage Risotto, Shaved Truffle 13

#### CARPACCIO

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

#### SOUP

Roasted Pumpkin Soup, Toasted Pumpkin Seeds, Greek Yoghurt 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

#### PHEASANT

Baked Pheasant Torte in Puff Pastry, Wild Mushroom, Baby Carrot & Crab Apple Salad 9

#### CAMEMBERT

Whole Baked Camembert, Honey, Garlic & Thyme, 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.*



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### To Follow ...

#### HOT SEAFOOD PLATTER

Smoked Salmon , Chilli, Ginger & Garlic King Prawns, Moules Mariniere, Clams, Hot Potted Crab, Panko Breaded Oysters, Asian Crusted Tuna 26 or 48 for two people

#### FISH PIE

Mashed Potato, Herb Crust, Melted Cheddar Cheese, Tenderstem Broccoli 15

#### STEAK

Grilled 35 Day Aged Scottish Sirloin Steak, French Beans & Mangetout Ragout, Braised Shallot, Button Mushroom Purée, Red Wine Jus 28  
*Served with a choice of Triple Cooked Chips, Dauphinoise or Creamed Potato*

#### GNOCCHI

Roasted Basil Gnocchi, Vegetable Ratatouille, Pesto, Rocket ① 16

#### FISH & CHIPS

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

#### 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

#### LEMON SOLE

Pan Fried Whole Lemon Sole, Buttered Kale, Capers, Ratte Potatoes, Brown Butter Sauce 18

#### LAMB

Slow Cooked Lamb Shank, Creamed Potatoes, Braised Red Cabbage 17.50

### To Finish...

#### MILLE-FEUILLE

Poached Apple, Butterscotch Sauce, Vanilla Cream, Granny Smith Sorbet 9

#### CHOCOLATE

Chocolate Torte, Honeycomb, Roasted Pear, Toasted Hazelnuts, Madagascan Vanilla Ice Cream 8

#### PANNACOTTA

Blueberry Pannacotta, Blueberry Gel, Meringue, Toasted Pistachio, Buttermilk Sorbet GF 8

#### 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

<b>Side Dishes</b>	
All at 3.75	
Braised Red Cabbage	GF ①
Roasted Squash, Garlic, Rosemary Lemon	①
Triple Cooked Chips	GF ①
Broccoli & Cauliflower Gratin, Herb Crust	①
Thin Chips	GF ①
Dauphinoise Potatoes	①
Selection of Seasonal Vegetables	at £5 ①

①

Vegetarian Dishes

①

Vegan Dishes

GF

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