



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 Rock Oysters, Pickled Shallots ♥ £3 each
Black Pudding Scotch Egg with Piccalilli 6	Grilled King Prawns, Chilli, Ginger, Garlic ♥ 7 GF
Marinated Queen Olives ① GF	Salt & Pepper Squid, Soy Ponzu Sauce 8
Soy & Honey Glazed Crisp Pork Belly 8	Thai Fish Cakes, Red Thai Lemongrass Puree 7
Grilled Aubergines, Basil Pesto ① 5	Spiced Chickpea Dip, Toasted Flat Bread ♥ ① 6
Red Pepper Arancini, Pecorino Cheese ▼ 6	

Starters....

SCALLOPS

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

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

PIGEON

Pan Fried Pigeon Breast, Beetroot Puree, Toasted Hazelnuts, Pickled Baby Golden Beetroots 8

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 ...

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

To Finish...

MILLE-FEUILLE

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

CHOCOLATE

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

STICKY TOFFEE PUDDING

Warm Sticky Toffee Pudding, Butterscotch Sauce, Crumble, Vanilla Ice Cream 7

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

- Braised Red Cabbage GF ①
- Roasted Squash, Garlic, Rosemary Lemon ①
- Triple Cooked Chips ①
- Broccoli & Cauliflower Gratin, Herb Crust ①
- Thin Chips ①

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