# 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

Devilled Whitebait, Lemon Mayonnaise 5 Soy & Honey Glazed Crisp Pork Belly 8

Black Pudding Scotch Egg with Piccalilli 6 Marinated Queen Olives  $\, \overline{\mathbb{V}} \,$  GF 3

Grilled King Prawns, Chilli, Ginger, Garlic ♥ 7 GF Salt & Pepper Squid, Soy Ponzu Sauce 8

Whole Baked Camembert, Honey, Garlic & Thyme 9.50 Grilled Aubergines, Basil Pesto  $\Psi$  5

Spiced Chickpea Dip, Toasted Flat Bread ♥ ♥ 6 Mini Chorizo Sausages, Worcestershire Glaze GF 8

Smoked Haddock Fish Cakes, Curried Mayonnaise 7 Vegetable Tempura, Sour Dipping Sauce  $\Psi$  6

#### Starters....

#### **SCALLOPS**

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

## **QUAIL & DUCK**

Ballotine of Pot-Roast Quail & Confit Duck, Golden Raisin Puree, Crisp Onions, Summer Leaves

## **SOUP**

Pea & Lovage Soup, Minted Olive Oil Dressing, Crisp Bacon, Toasted Sour Dough 7

W Vegan option available

## **MUSSELS**

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

VVegetarian Dishes♥Vegan Dishes▼Denotes dishes that are low in cholesterol, salt & fatsGFGluten Free (most our dishes can also be adapted)

Because Pearson's Arms 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

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

## Pearson's Arms

## To Follow ...

#### **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

## **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**

Woodland Mushroom & Local Pea Pearl Barley Risotto, Purple Sprouting Broccoli, Truffle & Apricot Dressing **v** GF 15

Side Dishes at 3.75

Green Beans with Tomato & Garlic GF ♥
Sautéed Mangetout with Crisp Onions v
Cauliflower Cheese with Smoked Winterdale Cheese v

Jersey Royals, Smoked Salted Butter, Herbs GF Triple Cooked Chips  $\mbox{ GF }\mbox{ }\mbox{$ 

**V** Vegetarian Dishes Denotes dishes that are low in cholesterol, salt & fats W Vegan Dishes

**GF** Gluten Free (most our dishes can also be adapted)

## Pearson's Arms

## To Finish...

	_	Λ		
М	_	Д	(	н

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

## **PARFAIT**

Strawberry & Elderflower Parfait, Strawberry Gel, Brandy Snap & Basil Sorbet 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... 6 GF

Choice of Coffee served with Petit Fours 3.75

Liqueur Coffees All at 6.50