

Pearson's Arms

Maldon Rock Oysters Mix & Match

Red Wine Shallot Vinegar GF

Pomegranate & Pink Peppercorn Mignonette GF

Sriracha & Lemon Juice GF

Hendrick's Gin, Cucumber, Dill & Apple GF

Pink Ginger Coriander & Shallots GF

Citrus & Vodka GF

Passionfruit & Chilli GF

Blue Curaçao, Tequila & Jalapenos GF

Deep Fried with Black Squid Ink Aioli

Deep Fried with Harissa Mayonnaise

£3 each, 6 for £15 or 12 for £28

OYSTER COCKTAILS

**Pearson's Red Snapper
£15**

Anno Gin, Tomato Juice,
Lemon Juice, Worcester Sauce,
Chipotle Hot Sauce, Seasoning,
Served with an Oyster

**Oyster Caesar
£15**

Chilli Infused Vodka,
Clamato Juice,
Lemon Juice, Worcester Sauce,
Garlic Pepper Tabasco,
Seasoning, Celery Bitters
Served with an Oyster

**Tequila Oyster Martini
£15**

Silver Patron, Dry Vermouth
stirred over Ice, Strained &
Served with an Oyster &
Lemon Twist

Forager's Tasting Menu

7 courses £70pp
with drink pairings per course + £25pp

Includes 15% off Foraging Course with Nick,
from the Oast Smokehouse (worth £75)

Here at Pearson's Arms we forage, smoke, bake, churn, pickle & preserve
as much as we can, our tasting menu is freshly cooked on a daily basis

AMUSE BOUCHE

**Wild Herb Churned Butter, Home Baked Bread, Wild Garlic,
Miso & Smoked Cod Roe Dip**

SCALLOPS & MORELS

BBQ Rye Bay Scallops, Sweetcorn & Home Cured Pancetta Risotto, Pickled Morels

PIGEON

**Pan Roasted Pigeon Breast, Petit Pois, Asparagus & Wild Fennel, Crispy Jersey Royales,
Roscoff Onions & Madeira Purée**

LOBSTER EN CROUTE

**Local Lobster Baked in Puff Pastry, Beef Dripping Purple Sprout Broccoli,
Foraged Sea Herb Salad**

SORBET

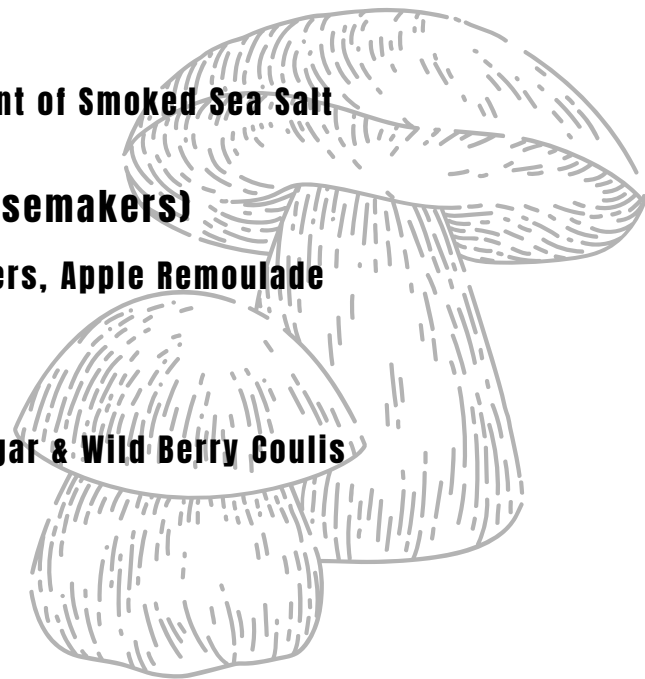
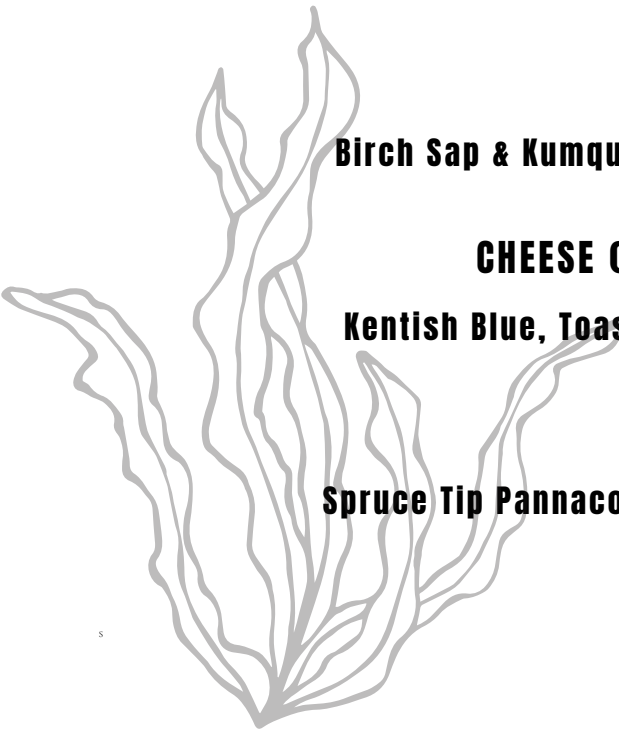
Birch Sap & Kumquat Sorbet with a hint of Smoked Sea Salt

CHEESE (Canterbury Cheesemakers)

Kentish Blue, Toasted Sesame Crackers, Apple Remoulade

DESSERT

Spruce Tip Pannacotta, Balsamic vinegar & Wild Berry Coulis



Pearson's Arms

SUNDAY LUNCH AT PEARSONS

2 courses £30 or 3 courses £35

A Minimum of Two Courses Must be Ordered.
Kids under 10 eat free (1 child per adult)

To graze on while you look through the menu...

Freshly Baked Sourdough, In-House Churned Butter 4 V
Marinated Queen Olives 4 V GF

Starters

CRAB MONSIEUR 11.50

Crab & Smoked Ashmore Croque Monsieur, Baked With Wholegrain Mustard Mornay Sauce, Radicchio & Pickled Samphire Salad

BLUE CHEESE & DATES 9

Kingcott Blue Cheese, Kentish Honey & Thyme, Baby Spinach, Dates & Fried Onion with Toasted Seeds v GF

SCALLOPS 12

Pink Gin Compress Rhubarb, Seared Rye Bay Scallops, Apple & Cucumber Salsa

ARTICHOKE 10

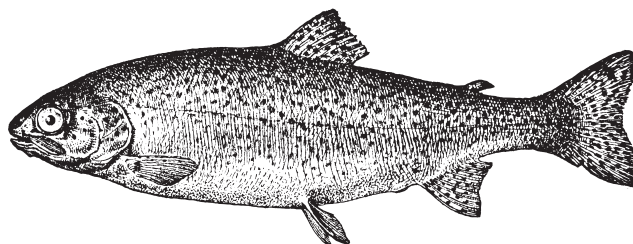
Grilled Artichoke Heart, Crispy Egg, White Truffle Powder

RABBIT 9.50

Crispy Rabbit & Black Pudding Croquette, Pan Fried Apple , Marjoram Mayonnaise

VENISON 10

Local Venison Fillet Tataki, Rolled in Sesame Seeds & Spices, Ponzu Sauce, Pickled Wild Garlic Bud v



Pearson's Arms

Lunch Served 12pm-2.30pm

Wednesday-Saturday

2 Courses £25 or 3 Courses £30

includes a medium glass of house wine

Evening A La Carte served

5.30pm - 9 pm Wednesday-Saturday

*Book Now For
Easter Weekend
29th March - 1st April*



Main Courses

SIDE DISHES

ROAST BEEF 26

Roast Sirloin of 32 Day Dry Aged Beef, Roast Potatoes, Swede Mash, Yorkshire Pudding, Creamed Leeks, Seasonal Vegetables with Red Wine Jus

ROAST CHICKEN 22

¼ Roast Free Range Chicken, Roast Potatoes, Swede Mash, Yorkshire Pudding, Creamed Leeks, Seasonal Vegetables with Red Wine Jus

ROAST PORK BELLY 24

Roast Pork Belly, Roast Potatoes, Swede Mash, Yorkshire Pudding, Creamed Leeks, Seasonal Vegetables with Red Wine Jus

ROAST LAMB SHARER (+£3 supplement pp with deal) 28pp

Roasted Lamb Shoulder, Roast Potatoes, Yorkshire Pudding, Swede Mash, Creamed Leeks, Seasonal Vegetables with Red Wine Jus

MUSHROOM WELLINGTON 22

Wild Mushroom & Chestnut Wellington, Roast Potatoes, Yorkshire Pudding, Swede Mash, Creamed Leeks, Seasonal Vegetables with Red Wine Jus V

FISH & CHIPS 19

Beer Battered Deep Fried Cod Fillet, Triple Cooked Chips, Crushed Peas, Tartare Sauce

French Fries v 4,5

Garlic Butter Fried Mushrooms v gf 5

Triple Cooked Chips v 5

Creamy Mash Potato v 5

Ashmore Cheddar Béchamel Roasted Cauliflower Cheese v 7

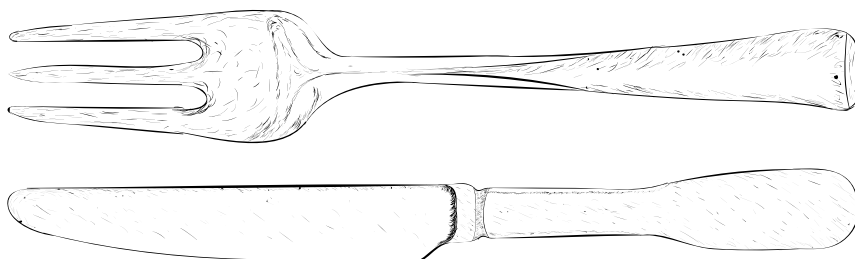
Maple & Winter Root Veg Mash 6.5

Seasonal Vegetable Medley v 6

Crunchy Leaves & Toasted Seeds & Walnut Oil Dressing v 6

Yorkshire Pudding v 1.50

Roast Potatoes v GF 5



Pearson's Arms

BRANDIES, COGNACS & ARMAGNACS

Janneau VSOP Armagnac	£8
Hennessy VS	£7
Hennessy XO	£25

PORT

Cockburns Ruby	£5
Taylor's 20 year old	£7

FORTIFIED WINES

	70ml	Bottle
Tio Pepe, Palamino Fino, Portugal (Dry)	£6	
Notes of roasted nuts and spices such as vanilla. On the palate fresh and agile with an easy step.		
Amontillado, Spain (Medium)	£7.5	
Amber colour, fascinatingly complex raisined, nutty, tangy nose and a flavour		
Pedro Ximenez, Spain (Sweet)	£9	
The nose seduces with intense dried fruit aromas of raisins, prunes & dates, coupled with brown spices of nutmeg and clove, this becomes reminiscent of Christmas cake.		
Late Harvest, Sauvignon Blanc, Chile	£6	£28
Full of honey, cinder toffee & ripe lemon flavours: unctuous & silky with a fresh finish		
Côteaux du Layon, France	£8	£40
A beautiful dessert wine of ripe yellow apple, quince & honey flavours		

Dessert Cocktails

Espresso Martini £12

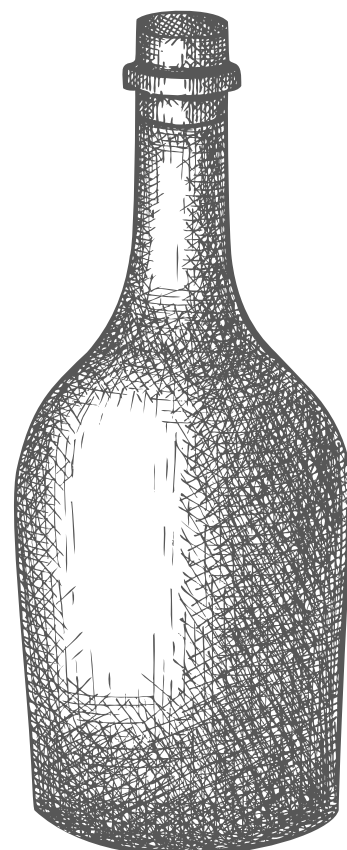
Vanilla Vodka, Son of a Gun Coffee Liqueur, White Cacao, Double Espresso

Naughty Monkey £12

Salted Caramel Vodka, Creme de Banane, Aztec Chocolate Bitters, Half & Half (Milk & Cream)

After 8 £8

Creme de Menthe, Vela Vodka, Cream & Dark Cacao



Desserts

CHEESES (Canterbury Cheesemakers)

Selection of British Cheeses from our Board, Served with Biscuits, Celery, Walnuts, Red Onion Chutney V

3 Slices 10

5 Slices 14 ((+£5 in lunch deal))

STICKY TOFFEE PUDDING 9

Sticky Toffee Pudding with Dates, Warm Toffee Sauce & Vanilla Ice Cream

CHEESECAKE 9

Baileys Cheesecake, Salted Caramel, Pieces of Thin Belgian Waffle

BANANA 9

**Caramelised Banana, Dark Rum Mousse, Brittanic Sablé Biscuit,
Toasted & Crushed Coriander Seeds**

LEMON 9

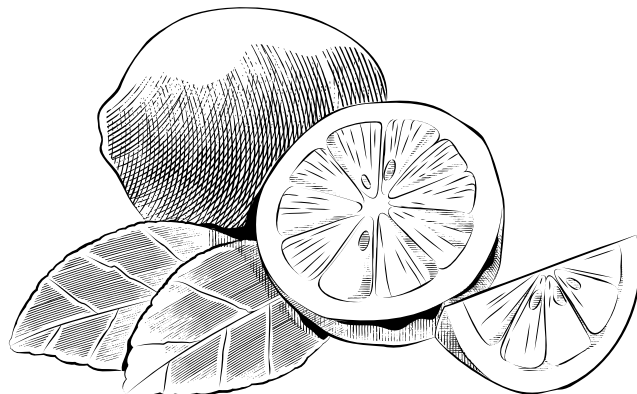
Mousse au Citron, Thin & Crispy Waffle & Coconut Chantilly

CHOCOLATE 9

Chocolate Mousse Cake, Roasted Brazil Nut Crumb

ICE CREAM & SORBETS

Please ask for Todays Selection from Simply Ice Cream £3.50 per scoop



Children's Menu

Children under 10 eat free, 1 child per adult

FISH & CHIPS - 12

Battered Catch of The Day, Chips
& Garden Peas

BURGER - 14

Homemade Beef Burger, Lettuce & Chips
add Melted Cheddar 1.50

CHICKEN GOUJONS - 12

Breaded Free Range Chicken Goujons
served with French Fries
& Garden Peas

PASTA - 12

Creamy Orzo Pasta Cooked with
Tenderstem Broccoli

SUNDAY'S ONLY

ROAST BEEF - 15

Roast Potatoes,
Yorkshire Pudding,
Garden Peas with Gravy

ICE CREAM

Simply Ice Cream - 3.50 per scoop
Choose 1, 2, or 3 scoops of ice cream or
sorbet.

Salted Caramel

Pistachio

Vanilla

Honeycomb

Mint Chocolate Chip

Maple & Walnut

Chocolate

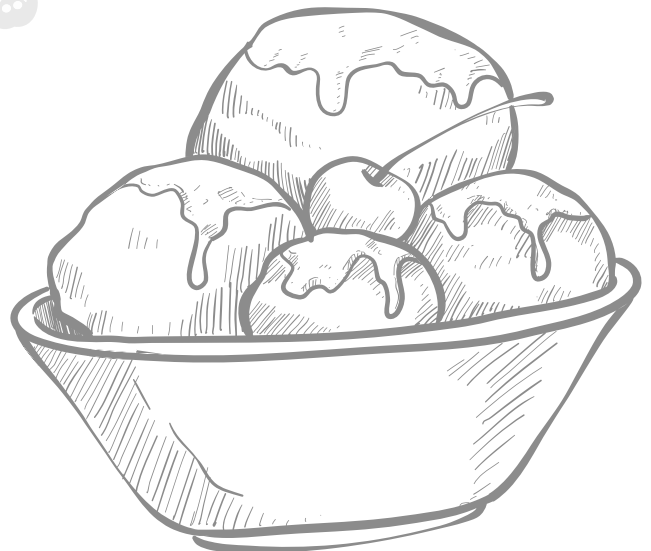
SORBETS

Mango

Raspberry

Blackcurrant

All priced at 3.50 per scoop



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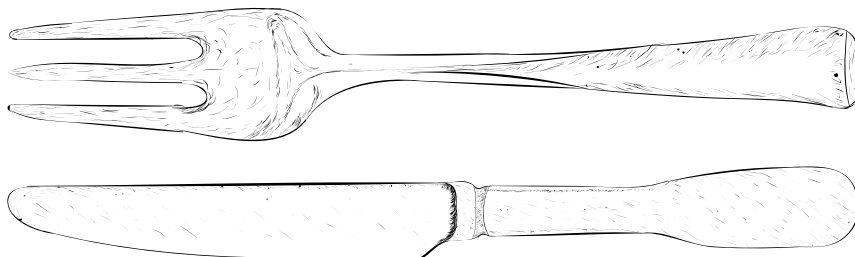
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