



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
Breaded Monkfish, Pineapple Chutney 7	Whole Baked Camembert, Honey, Garlic & Thyme 9.50
Marinated Queen Olives 🌱 GF	Deep Fried Panko Crusted Oysters, Sauce Gribiche 8
Salt & Pepper Squid, Soy Ponzu Sauce 8	Spiced BBQ Chicken Wings 8
Grilled Aubergines, Basil Pesto 🌱 5	Spiced Chickpea Dip, Toasted Flat Bread ♥ 🌱 6
Red Pepper Arancini, Pecorino Cheese ♥ 6	Grilled King Prawns, Chilli, Ginger, Garlic ♥ 7 GF
Black Pudding Scotch Egg with Piccalilli 6	Soy & Honey Glazed Crisp Pork Belly 8

Starters....

SCALLOPS

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

CARPACCIO

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

PARFAIT

Chicken Liver Parfait, Kentish Fig Chutney, Toasted Sourdough 9

SALAD

Roquefort & Chicory Summer Salad, Frisse, Toasted Walnuts, Walnut Dressing GF 7

🌱: *Vegan option available*

MUSSELS

Mussels Cooked In Kentish Wine 'Mariniere' With Parsley, Garlic & Cream Sauce, Warm Garlic Bread
Starter 8 Main Course 16

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.*



To Follow ...

ROAST CHICKEN (For 2 to Share)

Free Range Chicken Infused with Garlic & Thyme, Duck Fat Roast Potatoes, Pig's in Blanket, Stuffing, Seasonal Vegetables, Thyme and Garlic Roasting Juices 34

ROAST LAMB (For 2 to Share)

Slow Cooked Shoulder of New Season Lamb, Duck Fat Roast Potatoes, Seasonal Vegetables, Mint Sauce, Rosemary & Garlic Roasting Juices 36

ROAST BEEF

Roast Sirloin of 32 Day Dry Aged Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables with Red Wine Jus 17

ROAST PORK

Roast Loin of Charing Pork, Apple Sauce, Crackling, Duck Fat Roast Potatoes, Seasonal Vegetables, Red Wine Jus 16

FISH & CHIPS

Whitstable Bay Beer Battered Cod, Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce 16

BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Crisp Iceberg Lettuce, Beef Tomato, Gherkins, Coleslaw, French Fries & Burger Sauce 15
Add Melted Blue Cheese, Mature Cheddar or Grilled Bacon for 1.50 Each

TROUT

Pan Fried Fillet of Chalk Stream Trout, Rainbow Chard, Leeks and Fennel, Saffron Fish Sauce, Tempura Battered Samphire 17

GNOCCHI

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

Side Dishes at 3.75

- Grilled Corn, Chilli Flakes GF 16
- Roasted Squash, Garlic, Rosemary Lemon
- Triple Cooked Chips GF 16
- Cauliflower Cheese with Smoked Winterdale Cheese 16
- Thin Chips GF 16
- Mixed Leaf Salad GF 16
- Seasonal Vegetables at £5
- Carrot & Swede Mash GF 16
- Yorkshire Pudding 50p each

To Finish...

MILLE-FEUILLE

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

CHOCOLATE

Warm Triple Chocolate Brownie, Crumble, Butterscotch Sauce, Vanilla Ice Cream 8

PANNACOTTA

Blueberry Pannacotta, Blueberry Gel, Meringue, Toasted Pistachio, Buttermilk 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... 1.50 per scoop GF

Children's Menu...

Available for children up to 12 years old

Macaroni Cheese, Garlic Bread 6

Mini Fish & Chips, Peas & Tartare Sauce 6

Roast Beef, Pork or Chicken, served with Roast potatoes & Vegetables 7

Ham, Egg & Chips 6

Home Made Beef Burger, Ashmore Cheddar, Lettuce & Chips 7