

Pearson's Arms

British Small Plates

As a Snack, Starter or While You Wait....

Home Baked Bread Selection, Butter 3
(may contain nuts)

Whitstable PGI Rock Oysters, Pickled Shallots £3 each GF

Black Pudding Scotch Egg with Piccalilli 6

Marinated Queen Olives ⑤ GF 3

Grilled King Prawns, Chilli, Ginger, Garlic 7 GF

Salt & Pepper Squid, Soy Ponzu Sauce 8

Pearsons Sausage Rolls, Brown Sauce 4

Mini Fish Cakes, Sauce Gribiche 4

Spiced Chickpea Dip, Toasted Flat Bread ⑤ 4

Mini Chorizo Sausages, Worcestershire Glaze GF 7

Crisp Aubergines In Beer Batter, Bois Boudrin ⑤ 5

*We recommend 2 snacks per person if having as a starter
Each dish will be served when ready*

Starters....

MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce,
Warm Garlic Bread Starter 8 Main Course 15

CAMEMBERT

Whole Baked Camembert, Local Honey, Garlic & Thyme, Baked Baguette ▼ 10

SOUP

Cauliflower Soup, Toasted Almonds, Crispy Hens Egg 8 ▼

HAM HOCK

Ham Hock & Parsley Terrine, Pineapple Chutney, Mustard Mayonnaise, Toasted Brioche 8

SCALLOPS

Hand Dived Roast Scallops, Blood Orange, Saffron Fennel, Tempura Samphire ,Toasted Seeds GF
12

BEETROOT

Pressing Of Beetroot, Candied Beetroot, Goats Cheese Parfait, Truffle Honey Dressing 8 ▼

▼ Denotes dishes that are low in cholesterol, salt & fats ⑤ Vegetarian Dishes ⑤ Vegan Dishes
GF Gluten 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.*

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To Follow ...

STEAK

Grilled 35 Day Aged Sirloin Steak, Grilled Portobello Mushrooms, Beef Tomato, Onion Rings, Triple Cooked Chips 26

Served with a choice of Red Wine Jus, Peppercorn Sauce or Kentish Blue Cheese Sauce

SEA BREAM

Fillet Of Seabream, Jerusalem Artichoke, Salt-Baked Beetroot, Buttered Kale, Roast Salsify, Horseradish Velouté GF 18

SKATE WING

Pan Fried Whole Skate Wing, New Potatoes, Braised Leeks, Brown Shrimp & Dill Brown Butter, GF 22

FISH & CHIPS

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

LAMB

Braised Lamb Shoulder & Rosemary Suet Pie, Glazed Baby Onions, Fondant Potato, Apricot, Lamb Jus 17

VEGETARIAN DISH OF THE WEEK

Roast Butternut Squash with Chickpea, Harissa, Onion Marmalade, Sage, Fresh Toasted Pine Nuts & Crumbled Feta Cheese 15

Dishes at 3.75

Braised Red Cabbage GF

Creamed Potatoes GF

Cauliflower Cheese with Smoked Winterdale Cheese

Selection of Our Vegetables 5 GF

Creamed Leeks, Smoked Bacon Crumb

Triple Cooked Chips GF

Thin Chips GF

Garlic Infused Creamed Spinach GF



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To Finish...

CRUMBLE

Kentish Rhubarb & Orange Crumble, Crème Anglaise 7

POSSET

Blood Orange Posset, Scorched Orange, Toasted Almonds, Stem Ginger Shortbread Biscuit 7

STICKY TOFFEE PUDDING

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

CHEESECAKE

White Chocolate Cheesecake, Raspberry Sorbet, Honeycomb 8

CHOCOLATE (please allow 10 mins cooking time)

Warm Chocolate Fondant, Honeycomb, Chocolate Snow, Vanilla Ice Cream 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

Children's Menu...

Available for children up to 12 years old

Macaroni Cheese 6

Mini Fish & Chips, Peas & Tartare Sauce 6

Ham Egg & Chips 6

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

Sausages, Mashed Potatoes, Garden Peas, Onion Gravy 7

Chicken Goujons, Chips, Peas 7

Roast Chicken or Beef (served on Sundays) 7

Served with Roast potatoes, Vegetables & Yorkshire pudding

Children Under 12 Eat Free on Sundays

We have a wide range of Ice creams available made fresh daily 4

We can make any dish from the main menu smaller and simplify it to meet the children's requirements

All Prices are inclusive of 20% 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.*