

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 ▼

SMOKED MACKERAL

Smoked Mackerel Mousse, Horseradish Crème fraiche, Pickled Cucumber , Toasted Sourdough 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 of 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

DUCK LEG

Confit Duck Leg, Chorizo & Butterbean Cassoulet, Purple Sprouting Broccoli 16

LAMB

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

HADDOCK

Poached Natural Smoked Haddock Fillet, Bubble & Squeak, Poached Egg, White Wine & Chive Butter Sauce 17

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

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.