

Pearson's Arms

British Small Plates

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

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

Black Pudding Scotch Egg with Piccalilli 6

Grilled King Prawns, Chilli, Ginger, Garlic 7 GF

Deep Fried Brie, Onion Marmalade 7 v

Mini Fish Cakes, Sauce Gribiche 4

Crisp Aubergines In Beer Batter, Bois Boudrin ⑤ 5

Mini Chorizo Sausages, Worcestershire Glaze GF 7

Pigs In Blankets, Grain Mustard 7

Whitstable PGI Rock Oysters, Pickled Shallots £3 each GF

Marinated Queen Olives ⑤ GF 3

Salt & Pepper Squid, Soy Ponzu Sauce 8

Pearsons Sausage Rolls, Brown Sauce 4

Spiced Chickpea Dip, Toasted Flat Bread ⑤ 4

Deville Whitebait, Lemon Mayonnaise 5

Baked Camembert, Local Honey & Toasted Baguette v 10

*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

SOUP

Butternut Squash Soup with Sage, Crème Fraiche, Toasted Pumpkin Seeds v GF 7

CRAB SPRING ROLL

Hand Picked Cornish Crab, Ginger & Chive Spring Rolls, Spiced Fresh Mango Chutney 9

DUCK

Confit Duck & Rosemary Rillettes, Apple and Celeriac Remoulade, Toasted Sourdough 9

SCALLOPS

Hand Dived Roast Scallops, Salt Baked Celeriac, Crisp Parma Ham, Pistachio Crumb GF 12

SALAD

Goats Cheese Parfait, Heritage Tomatoes, Basil, Shallot, Sherry Vinegar Dressing, Burnt Onion
Powder, Local Honey v GF 7

♥ **v** Vegetarian Dishes ⑤ Vegan Dishes
Denotes dishes that are low in cholesterol, salt & fats **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

PEARSONS FISH PIE

With Creamed Potatoes & Melted Cheese, Buttered Tender Stem Broccoli 15

PORK BELLY

Slow Cooked Belly Of Pork, Caramelised Apple Gel, Creamed Cabbage, Black Pudding, Braised Pork Cheek, Buttered Greens 18

DOVER SOLE

Pan Fried Whole Dover Sole, Buttered Kentish Greens, Caper & Lemon Brown Butter, New Potatoes GF 22

BEEF BRISKET

Slow Braised Beef Brisket, Creamed Potatoes, Smoked Carrot Purée, Buttered Spinach, Crisp Shallot Rings, Red Wine Jus 18

FISH & CHIPS

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

VENISON

Roast Venison Saddle, Braised Shoulder Croquette, Pomme Anna, Tenderstem Broccoli, Pickled Blackberries, Braised Red Cabbage, Game Jus 20

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

Side 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

Pigs in Blankets
Triple Cooked Chips GF
Thin Chips GF
Brussel Sprouts with Chestnuts

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To Finish...

CRUMBLE

Kentish Apple and Blackberry Crumble, Crème Anglaise 7

PANNACOTTA

Lemon Pannacotta, Lemon Gel, Brandy Snap, Lemon Sorbet 8

GLAZED BANANA CAKE (contains nuts)

Warm Maple Glazed Banana Cake, Caramel, Chocolate Snow, Banana Ice-Cream 8

CHEESECAKE

White Chocolate Cheesecake, Raspberry Sorbet, Honeycomb 8

CHOCOLATE

Dark Chocolate Tart, Kentish Cherries, Chocolate Snow, Milk Chocolate 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 Chocolate Truffle 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

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.*