

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

Hot Smoked Salmon, Traditional Garnish ♥ 7

Black Pudding Scotch Egg with Piccalilli 6

Grilled King Prawns, Chilli, Ginger, Garlic ♥ 7 GF

Smoked Mackerel Mousse, Horseradish, Toast 7

Spiced Chickpea Dip, Toasted Flat Bread ♥ ⑥ 6

Crisp Aubergines In Beer Batter, Bois Boudrin ⑥ 6

Red Pepper Houmous, Grilled Flat Bread ♥ ⑥ 5

Whitstable PGI Rock Oysters, Pickled Shallots ♥ £3 each

Deville Whitebait, Lemon Mayonnaise 5

Marinated Queen Olives ⑥ GF 3

Salt & Pepper Squid, Soy Ponzu Sauce 8

Whole Baked Camembert with Honey, Garlic & Thyme 9

Mini Chorizo Sausages, Worcestershire Glaze GF 7

Spiced Lamb Meatballs, Tomato Ragout 8

Vegetable Tempura, Sour Dipping Sauce ⑥ 6

Starters....

MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce,
Warm Garlic Bread Starter 9 Main Course 16

SOUP

French Onion Soup, Welsh Rarebit Crouton ♥ 7

HAM HOCK

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

SCALLOPS

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

BEETROOT

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

⑥ *Vegan option available*

♥ **V** Vegetarian Dishes ⑥ Vegan Dishes
Denotes dishes that are low in cholesterol, salt & fats **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 Grilled Scottish Sirloin Steak, Portobello Mushrooms, Beef Tomato, Crisp Onion Rings, Triple Cooked Chips, Confit Garlic 28

Served with a choice of Red Wine Jus, Peppercorn Sauce or Red Wine Shallot Butter

SEA BREAM

Roast Fillet of Seabream, Jerusalem Artichokes, Salt-baked Beetroot, Buttered Kale, Roast Salsify, Horseradish Velouté GF 18

SKATE WING

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

FISH & CHIPS

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

DUCK

Braised Confit Duck Leg, Chorizo & Butterbean Ragout, Purple Sprouting Broccoli, Red Wine Jus 17

LAMB

Braised Lamb Shoulder, Root Vegetables, Slow Cooked Potatoes with Onions, Lamb Roasting Juices 18 or 32 for 2 to share

HADDOCK

Poached Natural Smoked Haddock Fillet, Bubble & Squeak, Poached Egg, White Wine & Chive Butter Sauce 17.50

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

Roast Polenta Cake with Garlic & Aged Parmesan, Woodland Mushroom Fricassée, Crisp Rocket, Herb Oil v GF 15

VEGAN

Macaroni Cheese with Broccoli & Thyme, Confit Cherry Tomatoes v 14.50

Side Dishes at 3.75

Braised Cabbage with Bacon GF

Slow Cooked Potatoes with Onions GF v

Cauliflower Cheese with Smoked Winterdale Cheese v

Garlic Infused Creamed Spinach GF

Buttered Kale with Roast Shallots v

Triple Cooked Chips GF v

Thin Chips GF v

Crispy Onion Rings v

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To Finish...

CRUMBLE

Rhubarb & Orange Crumble, Warm Crème Anglaise 7

STICKY TOFFEE PUDDING

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

CHEESECAKE

White Chocolate Cheesecake, Raspberry Sorbet, 8

CHOCOLATE

Chocolate Fondant, Honeycomb, 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, 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.*