

Pearson's Arms

Lunch Menu Monday – Friday

British Small Plates

Our small plates will be served staggered as & when they are ready

Home Baked Bread Selection, Butter 3

Hot Smoked Salmon, Traditional Garnish ♥ 8

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 ♥ ⑤ 6

Crisp Aubergines In Beer Batter, Bois Boudrin ⑤ 6

Red Pepper Houmous, Grilled Flat Bread ♥ ⑤ 5

Whitstable PGI Rock Oysters, Pickled Shallots ♥ £3 each

Devilled Whitebait, Lemon Mayonnaise 5

Marinated Queen Olives ⑤ GF 3

Salt & Pepper Squid, Soy Ponzu Sauce 8

Whole Baked Camembert with Honey, Garlic & Thyme 10

Mini Chorizo Sausages, Worcestershire Glaze GF 7

Minted Lamb Meatballs, Tomato Ragout GF 8

Vegetable Tempura, Sour Dipping Sauce ⑤ 6

Express Set Lunch Menu

2 Courses £16 3 Courses £18

To Start....

Hot Smoked Salmon, Lemon Crème fraiche, Cornichons, Toasted Sourdough

Roast Pigeon Breast, Wild Garlic Puree, Baby Beets, Pistachio

To Follow....

Chicken Ham & Leek Pie, Creamed Potato, Seasonal Vegetables

Loin of Skrei Cod, Fennel and Leek Fricasse, Samphire, Cockle Butter

To Finish....

Warm Maple Pecan Pie, Honey Glaze, Crème fraiche Ice Cream

White Chocolate Cheesecake, Kaffir Lime, Pistachio Ice Cream

♥ 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.*

Pearson's Arms

Main Courses....

STEAK

Grilled 35 Day Aged Scottish Sirloin Steak, Portobello Mushrooms, Beef Tomato, Onion Rings, Triple Cooked Chips, Confit Garlic 28

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

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

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

VEGAN

Macaroni Cheese with Broccoli & Thyme, Confit Cherry Tomatoes ① 14.50

Side Dishes at 3.75

Braised Cabbage with Bacon GF

Cauliflower Cheese with Smoked Winterdale Cheese ♥

Selection of Our Vegetables 5

Buttered Kale with Roast Shallots ①

Triple Cooked Chips GF ①

Thin Chips GF ①

Garlic Infused Creamed Spinach GF

Crispy Onion Rings ①

♥ **V** Vegetarian Dishes
Denotes dishes that are low in cholesterol, salt & fats

① **V** Vegan Dishes
GF Gluten Free (most our dishes can also be adapted)

Pearson's Arms

To Finish...

STICKY TOFFEE PUDDING

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

CHEESECAKE

White Chocolate Cheesecake, Raspberry Sorbet, Honeycomb 8

CHOCOLATE

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, 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.*