

Pearson's Arms

British Small Plates

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

Home Baked Bread Selection, Butter 3

Vegetable Tempura, Sour Dipping Sauce ① 6

Black Pudding Scotch Egg with Piccalilli 6

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

Devilled Whitebait, Lemon Mayonnaise 5

Spiced Chickpea Dip, Toasted Flat Bread ♥ ① 6

Whitstable PGI Rock Oysters, Pickled Shallots ♥ £3 each

Red Pepper Houmous, Grilled Flat Bread ♥ ① 5

Crisp Aubergines In Beer Batter, Bois Boudrin ① 6

Salt & Pepper Squid, Soy Ponzu Sauce 8

Whole Baked Camembert with Honey, Garlic & Thyme 9

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

Starters....

SALMON

Hot Smoked Salmon, Traditional Garnish 7

BEETROOT

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

PIGEON

Roast Pigeon Breast, Beetroot, Toasted Pistashio, Wild Garlic 7

SOUP

French Onion Soup, Welsh Rarebit Crouton ♥ 7

HAM HOCK

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

MACKEREL

Smoked Mackerel Mousse, Horseradish, Toast 7

♥ **V** Vegetarian Dishes ① Vegan Dishes
Denotes dishes that are low in cholesterol, salt & fats **GF** Gluten Free

*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 ...

CHICKEN (To share 2 people)

Large Free Range Chicken, Beef Dripping Roast Potatoes,
Pork Stuffing, Pig's in Blankets, Thyme and Garlic Roasting Juices and Seasonal Vegetables 34

LAMB (For 2 to Share)

Slow Cooked Shoulder of Kentish Lamb, Homemade Mint Sauce, Beef Dripping Potatoes,
Seasonal Vegetables, Rosemary & Garlic Braising Liqueur 36

ROAST BEEF

Roast Sirloin of 32 Day Dry Aged Beef, Beef Dripping Roast Potatoes, Yorkshire Pudding,
Seasonal Vegetables with Red Wine Jus 17

ROAST PORK

Roast Loin of Charing Pork, Apple Sauce, Beef Dripping Potatoes,
Seasonal Vegetables, Red Wine Jus 16

DOVER SOLE

Whole Dover Sole, New Potatoes, Braised Leeks, Shrimp Brown Butter GF 22

FISH & CHIPS

Whitstable Bay Beer Battered Cod, Triple Cooked Chips, Crushed Minted 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

VEGETARIAN

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

VEGAN

Macaroni Cheese with Broccoli & Thyme, Confit Cherry Tomatoes ① 14

Side Dishes All at 3.75

Buttered Kale with Shallots

Selection of Our Vegetables 5 GF

Garlic Infused Creamed Spinach GF

Cauliflower Cheese with Smoked Winterdale Cheese

Thin Chips GF

Thick Chips GF

Carrot & Swede Mash GF

Slow Cooked Potatoes with Onions GF

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Food Allergies and intolerances- please speak to one of our front of house team when ordering, we are happy to adapt dishes to suit

All Prices are inclusive of 20% VAT. A discretionary service charge of 10% will be added to your bill.
To the best of our knowledge, no genetically modified Ingredients are used in our cooking
we are happy to adapt dishes to suit

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To Finish...

CHEESECAKE

White Chocolate Cheesecake, Raspberry Sorbet, Honeycomb 8

STICKY TOFFEE PUDDING

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

CRUMBLE

Rhubarb & Orange Crumble, Warm Crème Anglaise 7

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... 1.75 per scoop GF

Choice of Coffee served with Chocolate Truffle 3.50 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

Roast Beef, Chicken or Pork
Served with Roast potatoes & Vegetables 7

Ham, Egg & Chips 6

Chicken Goujons Chips & Peas 7

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

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

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

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