

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 ① GF 3

Grilled King Prawns, Chilli, Ginger, Garlic 7 GF

Salt & Pepper Squid, Soy Ponzu Sauce 8

Pearsons Sausage Rolls, Brown Sauce 4

Deep Fried Brie, Onion Marmalade 7 v

Spiced Chickpea Dip, Toasted Flat Bread ① 4

Baked Camembert, Local Honey & Toasted Baguette V 10

Crisp Aubergines In Beer Batter, Bois Boudrin ① 5

Mini Chorizo Sausages, Worcestershire Glaze GF 7

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

Starters....

CAMEMBERT

Whole Baked Camembert, Local Honey, Garlic & Thyme, Baked Baguette v 10

BEETROOT

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

SOUP

Cauliflower Soup, Toasted Almonds, Crispy Hens Egg 8 v

HAM HOCK

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

SMOKED MACKERAL

Smoked Mackerel Mousse, Horseradish Crème fraiche, Pickled Cucumber , Toasted Sourdough 8

PIGEON

Local Wood Pigeon Breast, Toasted Hazlenuts, Plum Puree, Beetroot 8

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 Glazed with Fig & Cranberry, Beef Dripping Roast Potatoes, Cranberry 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 Charring Pork, Apple Sauce, Beef Dripping Potatoes, Seasonal Vegetables, Red Wine Jus 16

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

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 Rocket, Toasted Pine Nuts and Crumbled Feta Cheese 15 V

Side Dishes All at 3.50

Mixed Green Salad GF

Selection of Our Vegetables 5 GF

Braised Red Cabbage

Cauliflower Cheese with Smoked Winterdale Cheese

Thin Chips GF

Thick Chips GF

Garlic Infused Creamed Spinach

♥ **V** Vegetarian Dishes **V** Vegan Dishes
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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...

POSSET

Blood Orange Posset, Scorched Orange, Toasted Almonds, Stem Ginger Shortbread Biscuit 7

CHEESECAKE

White Chocolate Cheesecake, Raspberry Sorbet, Honeycomb 8

STICKY TOFFEE PUDDING

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

CRUMBLE

Kentish Apple Crumble, Crème Anglaise 7

CHOCOLATE

Warm Chocolate Fondant, Honeycomb, Chocolate Snow, Vanilla Ice Cream 8
(please allow 15 minutes cooking time)

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

Ham, Fried Free Range Egg & Chips 7

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

Roast Beef, or Pork (served on Sundays) 7

Served with Roast potatoes & Vegetables

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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