



PEARSON'S ARMS

by Richard Phillips

BRITISH 'TAPAS' MENU As a Snack, Starter or While you Wait....

Home Baked Sour Dough, Butter 2	Scotch Egg with Black Pudding, Piccalilli 4
Marinated House Olives 3	Salt and Pepper Squid, Soy Ponzu Sauce 7
Salt Cod & Ginger Fish Cake, Garlic Aioli 6	Cured Meat Plate, Pickles, Grilled Sour Dough 7
Mini Chorizo Sausages, Worcestershire Sauce 4	Crisp Radishes, Sauce Grebiche V 3
Whole Baked Kent Camembert, Garlic & Thyme V 8	Buttered White Asparagus, Hollandaise V 7
Kentish Pea Soup, Crisp Bacon 4	Deville Whitebait, Lemon Mayonnaise 4
Crisp Aubergines In Beer Batter, Bois Boudrin V 4	Minted Lamb Meatballs, Tomato Sauce 5
Whitstable PGI Rock Oysters, Sherry Vinegar Shallots 2.75eac	
Whitstable PGI Native Oysters, Sherry Vinegar Shallots 3.50 e	

We recommend 3-4 snacks for 2 people to share if having as a starter

STARTERS

Braised Pork & Pistachio Ballantine Wrapped in Parma Ham, Pickled Yorkshire Rhubarb,
Toasted Country Bread 7.50

Pan Fried Rye Bay Scallops, Israeli Couscous, Cauliflower Puree, Pork & Sage Beignet,
Shaved Truffle 11

Kirwin's of Grimsby Natural Smoked Haddock Omelette 'Arnold Bennett',
Hollandaise Sauce 6.5

Roast Local Balsamic Beetroot, Chicory, Whipped Goats Curd, Truffle Honey Dressing V 7

Scottish Smoked Salmon & Cornish Crab Terrine, Shaved Saffron Fennel, Horseradish Cream ♥ 8.5

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley
Garlic & Cream Sauce, Warm Garlic Bread Starter 7 Main 13

V Denotes, Vegetarian Dishes



Denotes dishes that are low in cholesterol, salt & fats

*Because Pearson's 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*

Please note our food does contain allergens, please ask for more details.
A discretionary service charge of 10% will be added to the bill

MAIN COURSES

STEAKS

40 Day Dry Aged Welsh Black Beef Grilled on the 'Green Egg' Grill

8oz Rib Eye 22
8oz Sirloin 28
16oz Chateaubriand 48 (For 2 to share)

All Served with Triple Cooked Chips, Grilled Garlic Scented Mushroom and a choice of the following sauces...

Béarnaise
Bois Boudrin
Marco Polo

COD

Oven Baked Fillet of Atlantic Cod, Cornish Crab & Chive Rösti, Roasted Pepper & Tomato Sauce ♥ 16

LAMB

Roast Best End of Lamb, Braised Shoulder, Lamb Croquette, Pommes Dauphine,
Rosemary Infused Spinach Puree, Lamb Jus 19

HADDOCK

Poached Griggs of Hythe Smoked Haddock, Crushed New Potatoes, Poached Hen's Egg,
Buttered Spinach, Light Curry Infused Cream 15

CHICKEN & MUSHROOM PIE

Free Range Chicken, Mushroom & Tarragon Pie with Puff Pastry, Buttered Hispi Cabbage
Infused with Thyme 15

FISH & CHIPS

Whitstable Bay Beer Battered Cod, Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce 14

PORK

Grilled Rack of Charing Loin of Pork, Black Pudding Hash, Salt Baked Jerusalem Artichoke,
Caramelized Apple, Cider Jus ♥ 17

PEARSON'S BURGER

Grilled Beef Burger, Lettuce, Tomato, Onion Compote, Toasted Homemade Brioche Bun,
Chips, Homemade Coleslaw & Burger Sauce 14

With Grilled Bacon 1

With Blue Cheese 1

With Ashmore Cheddar 1

VEGETARIAN DISH OF THE WEEK

Local Cauliflower Couscous, Roasted Cumin Cauliflower, Poached Hen's Egg, Truffle Oil 12

Side Dishes 3 each

Chanteray Carrots, Tarragon Butter

Cauliflower Cheese with Smoked Winterdale Cheese

Selection of Our Vegetables 5

Local Kale ♥

Broccoli with Toasted Almonds ♥

Triple Cooked Chips

Dauphinoise Potatoes

Garlic Infused Spring Greens

Rosemary & Garlic Roasted Celeriac

Thin Chips

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To the best of our knowledge, No Genetically Modified Ingredients have been used

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DESSERTS

Blackberry Delice, Poached Blackberries, Licorice Ice Cream	7
White Chocolate & Rhubarb Cheesecake, Rhubarb Sorbet	8
Lemon Meringue Pie, Pistachio Crumb, Blackberry Sorbet	7
Coconut Panna Cotta, Passion Fruit Sorbet, Mango Salsa	7
Dark Chocolate Fondant, Caramelized Oranges, Orange Curd, Milk Sorbet	8
A Selection of British Cheeses, Biscuits & Chutney	9
Roquefort, Isle of Mull, Scrumpy Sussex, Rosary Goats Cheese, Sussex Camembert	

Choice of Coffee and Pearson's Chocolate Truffle 3

Dessert Wines

<i>Moscato, Maculan, Italy</i>	6
<i>Sauternes, La Fleur D'or,</i>	7
<i>Tokaji, Cuvée Sauska, Hungary</i>	10

Dessert Cocktails

All at £9

Tiramisu - *White Chocolate & Coffee Liqueur Shaken with a butterscotch cream float*
Espresso Martini - *Coffee Shot, Kahlua & Vanilla Vodka Laced with White Crème de Cacao*
Earl Grey Daiquiri - *Lime Juice and 3yr Havana Club Rum Shaken with Earl Grey Syrup*
Naughty Monkey – *Amarula, White Cacao, Banana Liqueur, Milk & Dark Cacao*

Dessert Beer

Meantime Chocolate Beer, 6.5% abv, *Greenwich* 4.50

Dessert Shots – 4 each

After Eight – *Crème de Menthe floated onto Baileys Chocolate Lux*
Nutella – *White Crème de Cacao, shaken with Frangelico Hazelnut Liqueur*

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All Prices are inclusive of 20% VAT

CHILDREN'S MENU...

Available for children up to 12 years' old

Fish Goujons, Chips, Peas & Tartar Sauce 6

Macaroni Cheese with Kentish Cauliflower 5

Ham Egg & Chips 6

Sausage & Mash, Peas, Gravy 6

Soup of the Day, Warm Baguette 4

Mini Steak & Chips, Peas, Pearson's Ketchup 7

Grilled Chicken Strips, New Potatoes, Peas 7

Roast Chicken or Beef (Sundays) 7

Served with Roast potatoes, Vegetables & Yorkshire pudding

We have a wide range of Ice creams available made fresh daily 4

Join us For.....

Sunday Brunch

Midday- 7pm

Roast 14.00

Express Lunch Menu Monday– Friday

12 midday – 2.30pm

2 Courses 13

3 Courses 15

Live Music

Sundays from 5pm

Tuesdays from 8pm

Thursday night

Steak & Wine Night for 2 28

Tuesday Night

Fish & Chips 5

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