



PEARSON'S ARMS

by Richard Phillips

EASTER SUNDAY 16th APRIL

3 Courses £29.95pp

To Start.....

Creamed White Onion & Thyme Soup, Kentish Blue Cheese Crouton

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

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

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

Grigg's of Hythe Natural Smoked Haddock & Coriander Scotch Egg,
Homemade Curry Mayonnaise

To Follow

Roast Rump of 32 Day Dry Aged Beef, Duck Fat Roast Potatoes, Yorkshire Pudding,
Horseradish Cream , Seasonal Vegetables with Red Wine Jus

Pan Fried Fillet of Atlantic Cod, Chive & Cornish Crab Rosti Potato,
Red Pepper & Tomato Sauce

Roast Shoulder of Charing Pork, Crackling, Apple & Sage Sauce, Duck Fat Roast Potatoes,
Seasonal Vegetables, Garlic & Sage Roasting Juices Jus

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

Garlic & Rosemary Infused Roast Leg of Kentish Lamb, Mint Sauce, Duck Fat Roast Potatoes,
Seasonal Vegetables, Garlic & Rosemary Roasting Juices

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

Kentish New Potatoes, Chive Butter

Garlic Infused Spring Greens

Thin Chips

To Finish....

Caramel Delice, Banana Ice Cream, Dark Chocolate Crumb

White Chocolate & Rhubarb Cheesecake, Rhubarb Sorbet

Classic Bakewell Tart, Raspberry Compote, Vanilla Ice Cream

Dark Chocolate Fondant, Caramelized Oranges, Orange Curd, Milk Sorbet

A Selection of British Cheeses, Biscuits & Chutney

Please note our food does contain allergens, please ask for more details.

A discretionary service charge of 10% will be added to the bill