

Pearsons Lunch Menu

2 Courses 13 3 Courses 15
Matching glass of wine with each course 24

To Start.....

Local Celeriac Soup, Kentish Blue Cheese Cream, Warm Country Bread Roll
Chardonnay, 770 Miles, California 3.75

Pan Fried Garlic & Thyme Scented Mushrooms, Toasted Sour Dough, Fried Hen's Egg,
Madeira Cream
Trebbiano, Pieno Sud, Italy 3.2

Grigg's of Hythe Natural Smoked Haddock & Coriander Scotch Egg,
Homemade Curry Mayonnaise
Sangiovese, Pieno Sud, Italy 3.25

To Follow.....

Roast Rack of Charing Pork, Sweet & Sour Lentils, Roast Cauliflower,
Red Wine & Sage Braising Liqueur
Malbec, Finca La Colonia, Mendoza, Argentina 4.25

Local Cauliflower Couscous, Roasted Cumin Cauliflower, Poached Hen's Egg, Truffle Oil
Syrah, Mannara, Italy 3.50

Pan Fried Salmon, Crushed Minted Peas, Gadd's Beer Batter Scraps, Tartar Sauce
Sauvignon Blanc, Santa Alvara, Chile 3.50

Side Dishes 3

Chanteray Carrots, Tarragon Butter
Cauliflower Cheese with Smoked Winterdale Cheese
Selection of Our Vegetables 5
Roasted Parsnips, Honey & Thyme

Triple Cooked Chips
Dauphinoise Potatoes
Garlic Infused Spring Greens
Rosemary & Garlic Roasted Celeriac

To Finish.....

Warm Banana Bread, Peanut Butter Mousse, Brandy Snap
Moscato, Maculan, Dinaderello 3.00

Classic Jam Roly Poly, Homemade Vanilla Custard
Sauternes, La Fleur D'or, France 3.50

A Selection of British Cheeses, Biscuits & Chutney 2.50 Supplement
Burts Blue, Isle of Mull, Scrumpy Sussex, Rosary Goats Cheese, Sussex Camembert
Sandeman Ruby Port, Portugal 3.00