



PEARSON'S ARMS

by Richard Phillips

A WARM WELCOME TO THE PEARSON'S ARMS BY RICHARD PHILLIPS

MOTHERS DAY 26th MARCH

3 Courses for 32.50

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 Wild Seabream, Confit Potatoes, Mussels, Buttered Local Spinach,
Saffron & Mussel Broth

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

Oven Baked Fillet of Atlantic Cod, Cornish Crab & Chive Rosti, Roasted Pepper & Tomato Sauce

Roast Breast of Duck, Braised Leg, Glazed Potato, Smoked Pancetta, Baby Onions,
Smoked Celeriac Puree, Red Wine Jus

TO FINISH....

Blackberry Delice, Poached Blackberries, Liquorice Ice Cream

White Chocolate & Rhubarb Cheesecake, Rhubarb Sorbet

Lemon Meringue Pie, Pistachio Crumb, Blackberry Sorbet

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

A Selection of British Cheeses, Biscuits & Chutney