

A LA CARTE

PEARSON'S ARMS BRASSERIE

Apero (Aperitif)

SAUSSISON SEC	6
Whole Dry Cured Pork Sausage	
TAPENADE V	5
Olive Tapenade served on Croutons	
ANCHOIADE	5
Anchovy Pate served on Croutons	
FRUITS DE MER EN PICKLES	7
Pickled Mix of Seafood	

Entrees (Starters)

GAMBAS	12
Pan Fried King Prawns in N'duja Butter	
COQUILLE SAINT-JACQUES	14
Rye Bay Scallops baked in Shell with Cream, White Wine & Mushroom Sauce	
VOL AU VENT	11
Local Crab Meat, Mornay Sauce baked in Puff Pastry, Mixed Leaf Salad	
FLEUR DE COURGETTE V	9.5
Tempura Courgette Flower, Vegan Aioli	
SOUPE DE POISSON	9
Homemade Fish Soup, Rouille, Croutons & Grated Emmental	
MOULES MARINIERE	11.5
Mussels cooked in White Wine, Garlic, Shallots, Celery & Thyme with Garlic Bread	

Plats (Mains)

FILET DE SAUMON	25
Pan Fried Salmon, Bubble & Squeak, Seasonal Greens, Wholegrain Mustard Sauce	
MERLU & HOMARD	30.5
Pan Fried Hake & Lobster Tail, Panang Curry Broth, Pan Fried Rice Cake & Broad Beans	
SOLE MEUNIERE	29.5
Pan Fried Dover Sole, Garlic & Caper Butter, Steamed Jersey Royals & Samphire	

PIECE DU BOUCHER	???
Butcher's Choice of 32 Day Aged Beef, Triple Cooked Chips, Sauteed Seasonal Vegetables, Peppercorn Sauce	
TIAN DE RATATOUILLE V	22
Courgette, Aubergine, Tomatoes, Peppers, Onion & Garlic slow cooked, Poached Egg & Toasted Sourdough	

Desserts (Pudding)

PLATEAU DE FROMAGE	12
Choose from our Selection of Local & French Cheeses, Served with Crackers, Chutney & Dried Fruit	
FLAN PARISIEN	8
PROFITEROLES	8.5
TARTE AUX FRAISES	9

SERVED UPSTAIRS OR IN SNUG WITH A BOOKING