

Food Served

Monday to Saturday

12pm – 3pm

5.30pm – 9pm

Set Menu Available

Small Glass of House Wine Included

Monday & Saturday

12pm – 3pm

5.30pm – 9pm

2 courses £28 or 3 courses £34

Sunday Set Menu Available

Sunday's 12pm – 5pm

2 courses £30

3 courses £35

PEARSON'S ARMS

WHITSTABLE

Perduret Probitas - 'Let honesty endure'



In accordance with the weights and measures act of 1955 the measure for the sale of Gin, Vodka, Rum and Whisky in these premises is 25ml

All other spirits & liqueurs are served in 25ml or multiples thereof

Follow us on Twitter...@pearsonsarms
Like us on Facebook... Pearson's Arms
Find us on Instagram...@pearsonsarms

Live Music
Every Saturday (9pm – Late)
& Sundays (5pm – 8pm)

March

Thursday 20th – The Horse Thieves (7pm)

Friday 21st – Private Event

Saturday 22nd - Takaleed Duo (4pm)
- Adam Green (8pm)

Sunday 30th – Freak 90 (5pm)

Friday 28th – Private Event

Saturday 29th - Takaleed Duo (4pm)
- Sammy & Jimmy (8pm)

Sunday 30th (Mother's Day) – Takaleed Duo (3pm)
- Matt Brooks (5pm)

Happy Hour

Join us Every Night
5pm and 8pm
2 selected Cocktails for the Price of 1
Pint of Grolsch at £5.50

Wednesday's

Curry Night
5.30pm – 9pm

Curry dish of the week, from around the world.

£10

First & Third Wednesday of every month is Open Mic Night
Hosted by Sammy @Musicalmoobslap

Thursday's

Steak Night
5.30pm – 9pm

2 Steak Meals with a carafe of House Wine
Butcher's Choice Steak with French Fries & Salad

£25pp

Friday's

Fish & Chips, Peas & Tartare Sauce

£12

12pm - 3pm 5.30pm – 9pm

Pearson's is Biodegradable

Our straws are **100% biodegradable**,
they are made from paper.

Our Pint Plastics are also **eco-friendly**, Single Use,
£2 Deposit, bring it back for your money back,
Or keep it as a Souvenir

If you bring back your plastic to be refilled, you will receive
10% off your drink.

Kids!!! If you collect 10 items of Plastic Waste from the
Beach, you will receive a Soft Drink on us!!!

KEEP WHITSTABLE CLEAN!

Welcome to our Pub!

The Pearson's Arms is a warm, welcoming, family-run gem that celebrates everything local. Born and raised in the town, we bring that deep rooted pride into everything we do. From the carefully curated local produce on the menu to the expertly crafted cocktails and handpicked wines behind the bar.

We're more than just a place for a drink; it's where friends gather, where newcomers become regulars, and where live music fills the air with energy and soul. Whether it's a cosy midweek pint, a lively weekend cocktail, or a relaxed evening soaking up great music, our pub is the place to be. Independent, passionate, and full of character, just like the town it calls home.

Oysters

**Maldon Rock Oysters £3 each
with choice of Mignonette**

Red Wine Shallot Vinegar **GF**



6 for £15 OR 12 for £28
mix & match

SPARKLING BY GLASS

125ml

Bottle

Spumante, Orobella, Italy, Extra Dry

7.5

28

A wonderfully fresh, floral & aromatic wine balanced by citrus fruits, white peaches & minerality

Lessini Durello, Casa Defra, Italy, Dry

8

30

Crisp, refreshing and bursting with green orchard fruits leading to a brioche finish

Silver Reign, Silverhand Estate, Kent, Dry

9

45

A Charmat farmed from the Garden of England, filled with citrus and crisp pears

Leslie's Reserve Rosé, Balfour, Kent

9.5

55

An apricot-pink appearance opens to a nose of rose petals and redcurrants,

Delicately balancing with hints of strawberry and a brightening acidity

Champagne, Barfontarc, France, Dry

10

60

The nose carries notes of white peaches, fruits & brioche & the palate has a fine, creamy mousse & refreshing citrus character

Champagne, Veuve Clicquot, France, Dry

95

The finest Pinot Noir grapes form a classic champagne with befitting elegance and age

The Pearson's Arms originally stood on Tower Parade in the 1830s. It moved to its location near Horsebridge Road in 1840s. The book "Whitstable and Herne Bay Pubs by Johnny Horner" refers to the "Pearsons Arms" in its current location as once being called the "Whitstable Arms."



At The Pearson's Arms, we pride ourselves on sourcing the freshest local produce to create a menu that celebrates the

rich flavours of our region. Our chefs work closely with local farmers & fishermen to ensure that every dish is crafted from the finest ingredients available, reflecting the bounty of the nearby land and sea. From succulent seafood to vibrant seasonal vegetables, each plate is a testament to our commitment to quality & sustainability.

WHISKY & BOURBON

Scotch

Famous Grouse	5
Glenfiddich 12 Year	9
Johnnie Walker Double Black	10
Singleton 12 Year	10

Japanese

Nikka Days	9
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Local

Masthouse, Pot & Column	9
Bankhall, British Single Malt	9
Son of a Gun (Young)	7.5

Irish

Jamesons	5
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Bourbon / Rye

Jack Daniels	5
Makers Mark	7
Monkey Shoulder	7
Bulleit Rye Whiskey	6.5

OTHER

Agwa	4.5
Jagermeister	4.5
Southern Comfort	5
Pisco	7

TEQUILA/MEZCAL

Cazcabel White	5.5
Cazcabel Honey	5.5
Cazcabel Coffee	5.5
Patron Silver	9.5
Patron Reposado	10
Casamigos Blanco	9
Casamigos Reposado	11

WHITE BY GLASS

	175ml	250ml	Carafe	Bottle
Le Sentier, Gascogne <i>France</i> Zingy & Aromatic with crushed basil leaves, lemons & limes & a hint of tropical pineapple. Medium with Dry finish	7	8.5	17	25
Pinot Grigio, Orsino , <i>Italy</i> Crisp & Dry, Citrus & Stone fruits & delicate floral notes.	7.5	9.5	18	26
Picpoul de Pinet, Beranger , <i>France</i> Lively and fresh aromas of grapefruit and white flowers along with mineral notes	8	10	19	28
Côte Mas Blanc , <i>France</i> Fine example of a southern French blend delivering vibrant notes of lemon & apricot with tropical fruits. Fruity, round & smooth	8	10	20	30
Vermentino, Zagre , <i>Italy</i> Ripe stone fruit aromas with zesty lemon & floral notes. The palate has bright citrus peel and peach characters, an appealing texture & minerality	8	10	20	30
Sauvignon Blanc, Earthsong , <i>New Zealand</i> Tropical fruit notes, Passionfruit at fore. Hints of Grapefruit, bright & Zesty palate, lovely crisp mineral finish	11	15	26	40
Pouilly-Fumé, De La Loge , <i>France</i> Ripe stone fruit aromas with zesty lemon & floral notes. The palate has bright citrus peel & peach characters, an appealing texture & minerality	11	15	26	40

ROSÉ

	175ml	250ml	Carafe	Bottle
Pinot Grigio Rosé, Venezia , <i>Italy</i> Gentle off-dry rosé delivering pear & raspberry fruits	7.5	9.5	18	26
Côtes De Provence, Ambassadeur , <i>France</i> Delightful aromas & flavours of red berries & hints of citrus	10	13	26	37
Côtes De Provence, Ultimate Provence , <i>France</i> Bright, vibrant and deliciously dry, the palate dances with citrus, exotic fruits & florals				45

RED BY GLASS

	175ml	250ml	Carafe	Bottle
Tempranillo, Viña Arroba , <i>Spain</i> A gentle easy going red delivering a mouthful of red & black plum fruit with an edge of spice	7	8.5	17	25

Merlot, Torre del Vescovi, Italy	7.5	9.5	18	27
A typically smooth Merlot with an abundance of wild berries & pepper spice				
Malbec, El Cortador, Argentina	8	9.5	20	29
Bursting with sumptuous red berries, raspberry & chocolate this has a velvet feel & a long, warming finish				
Primitivo, Electric Bee, Manduria, Italy	8.5	10	22	32
Intense & Complex Body, Aromas of Cherry, Plum & Blackberry Delicate, Fresh & Soft finish				

White by the Bottle

Pinot Gris, Matahiwi, Wairarapa, New Zealand	30	75cl
Clear aromas of pear and guava with a luscious palate of tropical fruits and citrus		
Bacchus, Chapel Down, Tenterden, Kent, England	34	
A crisp and fresh white wine which presents itself with elderflower, grapefruit and melon		
Sancerre, Domaine Girard, France	50	
A ripe & generous style of Sancerre with a real depth of fruit. Showing fruity layers of green apples & lemons.		

Red by the Bottle

Pinot Noir, Umbrele, Romania	30
A modern approach to Pinot Noir showing violets, dried cherries and a hint of tobacco with a velvety finish	
Carignan, Mont Rocher, France	32
Juicy and mouthwatering black cherry aromas, vibrant and distinctive of the Pyrénées	
Beppe Morchetta, Veneto, Italy	35
Perfect Red for all Occasions, Juicy cherry & plum flavours, twist of spices	
Côtes du Rhône, Laudun, France	42
A red with exceptional character, found here are generous red fruits paired with subtle spice and tannins, indicative of a dedicated winemaker	

Saint-Émilion Grand Cru, Chateau Milon, France **50**

Produced using only the finest grapes from 2020, a perfect embodiment of Saint-Émilion

Digestives, Ports & Stickies

APERITIFS & DIGESTIVES	25ml
Baileys	6
Campari	4.5
Frangelico	4.5
Aperol	5
Chartreuse	7
Disaronno	5
Kahlua	5
Midori	4.5
Noilly Prat	4.5
Lillet Rose Vermouth	4.5
Limoncello	4.5
Pimms – 50ml	8
Ricard	4.5
St Germain Elderflower Liqueur	5
Cointreau	5
Chambord	5
Licor 43	4.5

BRANDIES, COGNACS & ARMAGNACS

Janneau VSOP Armagnac	8
Hennessy VS	7

PORT

Cockburns Ruby	5
DeLaForce, LBV	6
DeLaForce, 10 Year	8

FORTIFIED WINES

Tio Pepe, Palamino Fino, Portugal (Dry)	6	Bottle
<i>Notes of roasted nuts and spices such as vanilla. On the palate fresh and agile with an easy step.</i>		
Pedro Ximenez, Spain (Sweet)	7	
The nose seduces with intense dried fruit aromas of raisins, prunes & dates, coupled with brown spices of nutmeg and clove, this becomes reminiscent of Christmas cake.		

Côteaux du Layon, France **8** **36**
 A beautiful dessert wine of ripe yellow apple, quince & honey flavours

Late Harvest, Vistamar, France **9** **40**
 Aromas of ripe tropical fruits, honeyed apricot & hints of citrus, caramelised sugar & delicate floral undertones.

VODKA **25ml**
 JJ Whitley **4.8**
 Stolichnaya Citrus **5**
 JJ Whitley Vanilla **5**
 Grey Goose **7**
 Grey Goose Flavours **8**
 Reyka **6.5**
 Copper Rivet Distillery – Vela **6.5**
 Copper Rivet Distillery – Dockyard Vodka **6**

GIN
 JJ Whitley London Dry **4.8**
 JJ Whitley Pink Gin **5**
 Hendricks **5.5**
 Hendricks Neptunia **7**
 Hendricks Flora **7**
 Brockman's **5.5**
 Dockyard **6**
 Dockyard Damson **6**
 Dockyard Strawberry **7**
 Malfy Original **6.5**
 Malfy Blood Orange **6.5**
 Malfy Grapefruit **6.5**
 Malfy Lemon **6.5**
 Warner's Rhubarb **7**

RUM
 Bacardi **5**
 El Dorado 3yr **6**
 El Dorado 5yr **7.5**
 El Dorado 12yr **10**
 Koko Kanu (Coconut Rum) **5**
 Morgans Golden Spiced **5**
 Don Papa **6**
 Gosling's Navy Black **6**
 Black Tears Spiced **6.50**
 Bumbu **7**

Draught

LAGERS / CIDER

Peroni – 5.1% **7.5**
Italy
Grolsch – 3.4% **6**
Netherlands
Cornish Orchards Apple – 4.5% **6.8**
Cornwall, England
Cornish Orchards Cherry & Blackberry – 4% **7**
Cornwall, England
Meantime Anytime IPA – 4.7% **7**
London, England
Harbour Brewing, Singlefin Lager – 4% **7**
Cornwall, England
Harbour Brewing, Arctic Sky, IPA – 4.3% **7**
Cornwall, England
Guinness Stout – 4.1% **7**
Ireland

ALES

All from £4.80 - £6

Change almost daily, please ask staff for details.

Bottled Beers

BOTTLED LAGERS

Peroni Nastro Azzurro, Italy – 5.1% **4.75**
Peroni, Capri, Italy – 4.2% **4.75**
Peroni, Gluten Free, Italy – 5% **6.5**
Blue Moon, Belgian Style Wheat Ale, USA – 5.4% **5.5**
Leffe Blonde, Belgium – 6.6% **6.5**

BOTTLED CIDERS/PERRYS

Curious Apple, Kent, England

5.5

Pearson's Gin & Tonics

Dockyard Gin

with Fever Tree Ginger Ale, Fresh Blackberries & Edible Flowers

11

Hendrick's Neptunia Gin

with Fever Tree Naturally Light Tonic, Salty Fingers (Samphire) & Lemon Wedges

11

Malfy Gin

with Mediterranean Fever Tree Tonic, Slice of Lemon, a Sprig of Rosemary & Thyme

12

Pearson's Rum Drinks

Bumbu

with Fever Tree Ginger Ale & Slice of Lime

11

Black Tears, Spiced Rum

Dash of Disaronno with 3 Cents Cherry Soda

12

El Dorado 12yr, Old Fashioned

Stirred continuously with Ice, Brown Sugar Cube, Dash of Orange & Angostura Bitters, Maraschino Cherry & Orange Slice Garnish

14

Pearson's Spritz Suggestions

Rosé Aperol Spritz

Aperol, Prosecco, Passionfruit Juice, Soda Water, Dash of Fresh Lime Juice & Pink Grapefruit Slice to Garnish

10

Winter Spritz

12

Aperol, Cranberry Juice, Prosecco, Soda Water, Squeeze of Fresh Orange Juice & Slice of Orange & Cinnamon Stick

Lillet Spritz

Lillet Rose, Mango Juice, Prosecco, Soda Water, Squeeze of Fresh Lime Juice & Slice of Orange & Fresh Raspberries

12

Soft Drinks

BOTTLED

Appletiser

4.5

Coca Cola

4.5

Diet Coke

4.5

Coke Zero

4.5

Orangina

4

Simply Fruity (Fruit Shoots)

2.5

DRAUGHT

Pepsi

PT/HF

4.5/£3

Diet Pepsi

4.5/£3

Pepsi Max

4.5/£3

Lemonade

4.5/£3

TONIC

Fever Tree Range (Ask Staff for full Range)

4

3 Cents (Ask Staff for full Range)

4.5

JUICES

Folkington's Mango Juice

4.25

Folkington's Elderflower Juice

4.25

Hot Drinks

Speciality Teas Green Tea, Camomile

4

English Breakfast Tea

3

Earl Grey Tea

3

Americano

3

Latté	4
Cappuccino	4
Mocha	4
Espresso	2
Double Espresso	3
Macchiato	2
Double Macchiato	3

Low & No Alcohol

WE DO A MASSIVE RANGE OF COCKTAILS TOO, ALL NON ALCOHOLIC

DRAUGHT

Lucky Saint, <i>England</i> – 0.05%	6.8
Guinness 0%, <i>Ireland</i>	6.8

BOTTLED LAGER

Peroni Nastro Azzurro Libera, <i>Italy</i> – 0.0%	4.5
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BOTTLED CIDER

Old Mout, Berries & Cherries, <i>New Zealand</i> – 0.05%	7
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SPARKLING WINE

Nozecco, <i>Italy</i> – 0.05%	125ml 6.80
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'SPIRITS'

Lyre's, Large Range, **Ask bar staff for more info**

Mocktails (Lyre's Range)

All at **£10** (ask staff for the rest of our Mocktails)

Virgin Mojito

Fresh Mint, Fresh Lime, Muscovado Sugar muddled, Crushed Ice, topped with Apple Juice & Soda Water

Bloody Shame, Virgin Mary

Tomato Juice, with Tabasco, Worcester Sauce, Celery Bitters, Salt & Pepper and Lemon with a Celery Stick

Whitstable Sunrise

Orange Juice & Pineapple Juice, with Grenadine

Cran-Apple Punch

Apple Juice, Cranberry Juice, Lemonade with Apple Slice Garnish & Sprig of Rosemary

Shooters (3 FOR £12)

Baby Guinness **5.5**

Kahlua with a Baileys

Jam Doughnut **5.5**

Chambord with Baileys Float

Japanese Slipper **5**

Midori Melon Liqueur, Cointreau, Lime Juice

Bolivian Kiss **4.5**

Agwa Coca Leaf Liqueur, served with a Wedge of Lime.

Pearson's Bloody Mary's

Classic Bloody Mary **12**

JJ Whitley Vodka, Cockburn's Ruby Port, Lemon Juice, Lea & Perrins, Celery Bitters, Salt & Pepper, Tabasco, 'Big Tom' Tomato Juice

Red Snapper **15**

Chatham Dockard's Gin, Tomato Juice, Lemon Juice, Worcester Sauce, Chipotle Hot Sauce, Salt & Pepper, Served with an Oyster

Oyster Caesar **15**

Vela Vodka, Clamato Juice, Lemon Juice, Worcester Sauce, Garlic Pepper Tabasco, Seasoning, Celery Bitters, Served with an Oyster

Mexican Michelada

Cazcabel White Tequila, Sol, Clamato Juice, Habanero Hot Sauce, Worcester Sauce, Lime Juice, Salt & Pepper

15

Cocktails

PEARSON'S CLASSIC TWISTS

(WE CAN MAKE THE CLASSICS TOO, JUST ASK ONE OF OUR TALENTED BAR TENDERS)

Ultimate Margarita – 14

Silver Tequila, Cointreau, Agave Syrup, Orange Bitters, Fresh Lime Juice

Cosmopolitan Ocean Twist – 14

Citrus Vodka, Blue Curacao, Dash of St Germaine Elderflower Liqueur, Lime Juice. Shaken, garnished with Lemon Twist & Edible Seaweed

Coastal Bramble – 12

Dockyard Gin, Muddled Foraged Wild Berries, Sugar Syrup & Squeezed Lemon Juice. Laced with Crème de Mure, Dash of Soda

Pearson's Pornstar – 14

Vanilla Vodka, Passionfruit Liqueur, Passionfruit Purée, Rubicon Passionfruit, Vanilla Bitters, Served with Prosecco Shooter

Tropical Island Ice Tea – 15

Vodka, Gin, Coconut Rum, Tequila, Blue Curacao, Lime Juice. Poured over Pineapple Juice

Rose & Apple Martini – 14

Hendricks Gin, Rose Liqueur, Rose Water, Apple Juice, Dash of Grenadine

Pearson's Espresso Martini – 14

Vanilla Vodka, Son of a Gun Coffee Liqueur, White Cacao, Vanilla Bitters, Double Espresso

Martini Francoise – 14

Grey Goose Vodka, Muddled Fresh Mint & Raspberries, Raspberry Liqueur, Pineapple Juice. Freeze Dried Raspberry Garnish

Cocktails

Pearson's Mai Tai – 14

Black Tears Spiced Rum, El Dorado 3yr Rum, Cointreau, Orgeat Syrup, Orange Juice, Pineapple Juice

Negroni – 12

Choice of Gin, Campari, Martini Rosso Sweet Vermouth

**Make it Sbagliato, top with Prosecco + £2*

**Make it a Kentish Strawberry Negroni + £2*

Pearson's Sour – 12

Choice of Spirit, Egg White, Lemon, Sugar

Toasted Marshmallow Old Fashioned – 14

Brown Sugar, Angostura Bitters, Orange Bitters, Son of a Gun infused with Marshmallow, Toasted Marshmallow

Blackberry Whiskey Smash – 14

Fresh Blackberries, Crème de Mure, Brown Sugar Syrup, Shaken with Fresh Lemon Juice & Masthouse Column Whisky

Damson Elder-Sour – 14

Copper Rivet Kentish Damson Gin, St Germaine Elderflower Liqueur, Lemon Juice, Sugar Syrup, Egg White

Hot Toddy – 14

Home-Infused Lavender Gin, Elderflower Liqueur, Honey, Lemon Juice, Topped with Hot Water

Pearson's Tequila Oyster Martini - 15

Cazcabel Silver Tequila, Noilly Pratt Dry Vermouth, stirred over ice.
Strained & Served with an Oyster & Lemon Twist