

Food Served
Monday to Saturday
12pm – 3pm
5.30pm – 9pm

Set Menu Available

Small Glass of House Wine Included

Monday & Saturday
12pm – 2.30pm
5.30pm – 9pm

2 courses £28 or 3 courses £34

Sunday Set Menu Available

Sunday's 12 – 5pm

2 courses £30
3 courses £35

PEARSON'S ARMS

W H I T S T A B L E

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)**

October

Friday 6th – Gracie & The Boomz (7pm)
DJ Stretch Silvester (9pm)

Saturday 5th – Takaleed Duet (5pm)
Dune (9pm)

Sunday 6th – Project F

Saturday 12th – Adam Green

Sunday 13th – Starks Brothers

Saturday 19th – Gracie & The Boomz

Sunday 20th -Thomas Abrahams

Saturday 26th – Halloween Party 🎃
Kym Ifill (7pm)

Sunday 27th – FNKHAUS

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

First 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 & Tatare Sauce
with a Pint of Grolsch or 175ml Glass of House Wine**

£16

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!

Nestled in the heart of Whitstable, our pub/restaurant embodies the
essence of coastal charm and culinary excellence.

Our seasonal menus showcase the freshest local ingredients sourced
directly from nearby producers, ensuring each dish bursts with flavour and
supports the community.

From succulent seafood to hearty comfort classics, our menu offers
something to delight every palate.

Complementing our cuisine is a carefully curated selection of cocktails,
wines, beers and ciders, showcasing both local favourites
and international delights.

Whether you're savouring a sunset cocktail or indulging in a leisurely meal,
our establishment promises an unforgettable dining experience steeped in
coastal allure and gastronomic delight.

Oysters

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

Red Wine Shallot Vinegar **GF**
Peach & Ginger Mignonette
Pickled Apple & Cucumber Mignonette

6 for £15 OR 12 for £28
mix & match

SPARKLING BY GLASS	125ml	Bottle
Spumante, Orobella, Italy, Extra Dry A wonderfully fresh, floral & aromatic wine balanced by citrus fruits, white peaches & minerality	7.5	28
Lessini Durello, Casa Defra, Italy, Dry Crisp, refreshing and bursting with green orchard fruits leading to a brioche finish	8	30
Silver Reign, Silverhand Estate, Kent, Dry A Charmat farmed from the Garden of England, filled with citrus and crisp pears	9	45
Leslie's Reserve Rosé, Balfour, Kent An apricot-pink appearance opens to a nose of rose petals and redcurrants, Delicately balancing with hints of strawberry and a brightening acidity		55
Champagne, Barfontarc, France, Dry The nose carries notes of white peaches, fruits & brioche & the palate has a fine, creamy mousse & refreshing citrus character	10	60
Champagne, Veuve Clicquot, France, Dry The finest Pinot Noir grapes form a classic champagne with befitting elegance and age		95

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
Glenmorangie X	£7

Local

Masthouse	£9
Son of a Gun (Young)	£7.50

Irish

Jamesons	£5
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Bourbon/ Rye

Jack Daniels	£5
Makers Mark	£7
Monkey Shoulder	£7
Bulleit Rye Whiskey	£6.50

OTHER

Agwa	£4.50
Jagermeister	£4.50
Southern Comfort	£5
Pisco	£7

TEQUILA/MEZCAL

Cazcabel White	£5.50
Cazcabel Honey	£5.50
Cazcabel Coffee	£5.50
Patron Silver	£9.50
Patron Reposado	£10
Casamigos Blanco	£9
Casamigos Reposado	£11

WHITE BY GLASS

	175ml	250ml	Carafe	Bottle
Macabeo, Borsao, Spain Light grapefruit & lemon fruit with some nutty stone fruit characters balanced by a fresh, rounded palate	£7	£8.5	£17	£25
Pinot Grigio, Cortefresia, Italy A pretty nose of pears & white peach with a gentle, just-dry palate with subtle fruits & spice bouquet	£7.5	£9.5	£18	£26
Sauvignon Blanc, Alameda, Chile Expressive aromas of fresh fruit, such as grapefruit and green apple with a fresh, vibrant palate, a palate teaser	£7.75	£9.75	£17.75	£27
Picpoul de Pinet, Beranger, France Lively and fresh aromas of grapefruit and white flowers along with mineral notes	£8	£10	£19	£28
Côte Mas Blanc, France 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, Italy 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
Pouilly-Fumé, De La Loge, France Ripe stone fruit aromas with zesty lemon & floral notes. The palate has bright citrus peel & peach characters, an appealing texture & minerality	£9	£11	£22	£32

ROSÉ

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

RED BY GLASS

	175ml	250ml	Carafe	Bottle
Tempranillo, Viña Arroba, Spain 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 A typically smooth Merlot with an abundance of wild berries & pepper spice	£7.5	£9.5	£18	£27
Malbec, Finca Vista, Argentina Bursting with sumptuous red berries, raspberry & chocolate this has a velvet feel & a long, warming finish	£7.75	£9.75	£19	£28
Côte Mas Rouge, France Complex aromas with notes of plum and raspberry evolving into sweet spices	£7.75	£9.75	£19	£28
Topo, Casa Santos, Lisboa, Portugal Fruity with velvety notes of red ripe fruits, balanced by notes of spices, chocolate & oak	£8	£10	£20	£30

White by the Bottle

	75cl
Pinot Gris, Matahiwi, Wairarapa, New Zealand Clear aromas of pear and guava with a luscious palate of tropical fruits and citrus	£30
Bacchus, Chapel Down, Tenterden, Kent, England A crisp and fresh white wine which presents itself with elderflower, grapefruit and melon	£34
Chardonnay, Monstablé, Languedoc, France Fresh & Fruity, Yellow Fruits & White Flowers with hint of Vanilla	£35
Gavi di Gavi, Nuovo Quadro, Italy The ultimate expression of Gavi; fresh citrus and pineapple aromas couple with ripe fruits to stand against a crisp acidity	£40
Sancerre, Domaine Girard, France A ripe & generous style of Sancerre with a real depth of fruit. Showing fruity layers of green apples & lemons.	£50

Red by the Bottle

Pinot Noir, Umbrele, Romania A modern approach to Pinot Noir showing violets, dried cherries and a hint of tobacco with a velvety finish	£30
Carignan, Mont Rocher, France Juicy and mouthwatering black cherry aromas, vibrant and distinctive of the Pyrénées	£32
Tannat, El Porvenir de Cafayate, Valle de Cafayate, Argentina An honest and sustainable product of the terroir, this Tannat exudes an intense ruby colour with ripe red berries accompanied by spice, figs and eucalyptus	£40
Côtes du Rhône, Laudun, France A red with exceptional character, found here are generous red fruits paired with subtle spice and tannins, indicative of a dedicated winemaker	£42
Saint-Émilion Grand Cru, Chateau Milon, France Produced using only the finest grapes from 2020, a perfect embodiment of Saint-Émilion	£50

Digestives, Ports & Stickies

APERITIFS & DIGESTIVES	25ml
Baileys	£6
Campari	£4.50
Frangelico	£4.50
Aperol	£5
Chartreuse	£7
Disaronno	£5
Kahlua	£5
Midori	£4.50
Noilly Prat	£4.50
Lillet Vermouths	£4.50
Limoncello	£4.50
Pimms – 50ml	£8
Ricard	£4.50
St Germain Elderflower Liqueur	£5
Cointreau	£5
Chambord	£5
Licor 43	£4.50
BRANDIES, COGNACS & ARMAGNACS	
Janneau VSOP Armagnac	£8
Hennessy VS	£7
PORT	
Cockburns Ruby	£5

FORTIFIED WINES

	50ml	Bottle
Tio Pepe, Palamino Fino, Portugal (Dry) <i>Notes of roasted nuts and spices such as vanilla. On the palate fresh and agile with an easy step.</i>	£6	
Pedro Ximenez, Spain (Sweet) 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.	£9	
Côteaux du Layon, France A beautiful dessert wine of ripe yellow apple, quince & honey flavours	£8	£40

VODKA

	25ml
JJ Whitley	£4.80
Stolichnaya Citrus	£5
JJ Whitley Vanilla	£5
Grey Goose	£7
Grey Goose Flavours	£8
Reyka	£6.50
Chase Marmalade	£7
Copper Rivet Distillery – Vela	£6.50

GIN

JJ Whitley London Dry	£4.80
JJ Whitley Pink Gin	£5
Hendricks	£5.50
Hendricks Neptunia	£7
Hendricks Flora	£7
Brockman's	£5.50
Dockyard	£6
Dockyard Damson	£6
Dockyard Strawberry	£7
Malfy Original	£6.50
Malfy Blood Orange	£6.50
Malfy Grapefruit	£6.50
Malfy Lemon	£6.50
Warner's Rhubarb	£7

RUM

Bacardi	£5
El Dorado 3yr	£6
El Dorado 5yr	£7.50
El Dorado 12yr	£10
Koko Kanu (Coconut Rum)	£5
Morgans Golden Spiced	£5
Don Papa	£6
Black Tears Spiced	£6.50
Bumbu	£7

Draught

LAGERS / CIDER

Peroni – 5.1% <i>Italy</i>	£7.50
Grolsch – 3.4% <i>Netherlands</i>	£6
Cornish Orchards Apple – 4.5% <i>Cornwall, England</i>	£6.80
Cornish Orchards Cherry & Blackberry – 4% <i>Cornwall, England</i>	£7
Meantime Anytime IPA – 4.7% <i>London, England</i>	£7
Harbour Brewing, Singlefin Lager – 4% <i>Cornwall, England</i>	£7
Guinness Stout – 4.1% <i>Ireland</i>	£7

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%	£6.50
Red Stripe , Jamaica – 4.7%	£4.50
Blue Moon , Belgian Style Wheat Ale, USA – 5.4%	£5.50
Leffe Blonde , Belgium – 6.6%	£6.50

BOTTLED CIDERS/PERRYS

Curious Apple , Kent, England	£5.50
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Pearson's Gin & Tonics

Dockyard Strawberry Gin	£11
with Fever Tree Ginger Ale, Fresh Strawberries & Edible Flowers	
Hendrick's Neptuna Gin	£11
with Fever Tree Naturally Light Tonic, Salty Fingers (Samphire) & Lemon Wedges	
Malfy Gin	£12
with Mediterranean Fever Tree Tonic, Slice of Lemon, a Sprig of Rosemary & Thyme	

Pearson's Rum Drinks

Bumbu	£11
with Fever Tree Ginger Ale & Slice of Lime	
Black Tears, Spiced Rum	£12
Dash of Disaronno with 3 Cents Cherry Soda	
El Dorado 12yr, Old Fashioned	£14
Stirred continuously with Ice, Brown Sugar Cube, Dash of Orange & Angostura Bitters, Maraschino Cherry & Orange Slice Garnish	

Pearson's Spritz Suggestions

Rosé Aperol Spritz	£10
Aperol, Prosecco, Passionfruit Juice, Soda Water, Dash of Fresh Lime Juice & Pink Grapefruit Slice to Garnish	
Autumn Spritz	£12
Aperol, Apple Cider, Prosecco, Soda Water, Squeeze of Fresh Lemon Juice & Slice of Apple & Cinnamon Stick	
Lillet Spritz	£12
Lillet Rose, Mango Juice, Prosecco, Soda Water, Squeeze of Fresh Lime Juice & Slice of Orange & Fresh Raspberries	

Soft Drinks

BOTTLED	
Appletiser	£4.50
Coca Cola	£4.50
Diet Coke	£4.50
Coke Zero	£4.50
Orangina	£4
Simply Fruity (Fruit Shoots)	£2.50
DRAUGHT	PT/HF
Pepsi	£4.50/£3
Diet Pepsi	£4.50/£3
Pepsi Max	£4.50/£3
Lemonade	£4.50/£3
TONIC	
Fever Tree Range (Ask Staff for full Range)	£4
3 Cents (Ask Staff for full Range)	£4.50
JUICES	
Folkington's Range (Ask Staff for full Range)	£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, *England* – 0.05%
Guinness 0%, *Ireland*

£6.80
£6.80

BOTTLED LAGER

Peroni Nastro Azzurro Libera, *Italy* – 0.0%

£4.50

BOTTLED CIDER

Old Mout, Berries & Cherries, *New Zealand* – 0.05%

£7

SPARKLING WINE

Nozecco, *Italy* – 0.05%

125ml
£6.80

'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, Worchester Sauce, Celery Bitters, Salt & Pepper and Lemon with a Celery Stick

Whitstable Sunrise

Orange Juice & Pineapple Juice, with Grenadine

Cranberry-Apple Cider Punch

Apple Juice, Cranberry Juice, Ginger Ale with Apple Slice Garnish & Sprig of Rosemary

Shooters (3 FOR £12)

Baby Guinness

Kahlua with a Baileys

£5.50

Jam Doughnut

Chambord with Baileys Float

£5.50

Japanese Slipper

Midori Melon Liqueur, Cointreau, Lime Juice

£5

Bolivian Kiss

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

£4.50

Oyster Cocktails

Pearson's Red Snapper

Anno Gin, Tomato Juice, Lemon Juice, Worcester Sauce, Chipotle Hot Sauce, Salt & Pepper, Served with an Oyster

£15

Pearson's Oyster Caesar

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

£15

Pearson's Tequila Oyster Martini

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

£15

Cocktails

PEARSON'S CLASSIC TWISTS

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

Ultimate Margarita – £14 (or Classic Margarita)

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

Cosmopolitan Ocean Twist – £14 (or Classic Cosmopolitan)

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

Coastal Bramble – £12 (or Classic Bramble)

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 (or Classic Long Island Ice Tea)

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 (or Classic French Martini)

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

Plymouth Navy Strength 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

Strawberry Fields Sour – £14

Copper Rivet Kentish Strawberry Gin, Lemon Juice, Sugar Syrup, Egg White

Provence Hot Toddy – £14

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

Mexican Michelada – £15

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