

Set Menu Available

Monday to Friday

12pm – 2.30pm

5.30pm – 9pm

2 courses £20

3 courses £25

Food Served

Monday to Friday

12pm – 2.30pm

5.30pm – 9pm

Saturdays

12pm – 9pm

Sunday Set Menu Available

Sunday's 12 – 4pm

2 courses £30

3 courses £35

Kids Under 10 eat free on Sunday's

*1 child per Adult

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)

May

Sat 25th – DJ Stretch Silvester
Sun 26th – Marilyn Sky Duo

June

Sat 8th – Gracie & The Boomz
Sun 9th – FNKHAUS
Sat 15th – Dune
Sun 16th – Eugene Portman – Cockney Knee's Up!
Sat 29th – Phat Gandalf
Sun 30th – Bill Saxby & The Dan

2 for 1 Cocktail Night

Join us Every Wednesday
between 6pm and 9pm
2 selected Cocktails for the Price of 1

Friday Nights

Join us Every Friday
Selected Cocktail of the Night £5
from 9pm

Happy Hour 9pm – 11pm

Wednesday's

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

Second Wednesday of every month is Quiz Night
Charity Event in Loving Memory of Mia Basford
£25 Set 3 Course Menu alongside the Quiz
Or
£10 without the food

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!

Jake, Jerome & their Families would like to welcome you 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**
Pomegranate & Pink Peppercorn Mignonette
Sriracha & Lemon Juice
Compressed Rhubarb & Gin
Hendrick's Gin, Cucumber, Dill & Apple
Pink Ginger Coriander & Shallots
Citrus & Vodka
Passionfruit & Chilli
Blue Curacao, Tequila & Jalapenos

Or

Deep fried with Black Squid Ink Aioli
Deep fried with Harissa Mayonnaise

6 for £15 OR 12 for £28
mix & match

SPARKLING BY GLASS

175m

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

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

Father's Day

16th June

Food served until 4pm



Live Music Sunday afternoon from 5pm
with Eugene Portman – Cockney Knees Up!



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	£30
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	
Gavi di Gavi, Nuovo Quadro, Italy	£40
The ultimate expression of Gavi; fresh citrus and pineapple aromas couple with ripe fruits to stand against a crisp acidity	

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	
Tannat, El Porvenir de Cafayate, Valle de Cafayate, Argentina	£40
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	
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

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
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FORTIFIED WINES

	70ml	Bottle
Tio Pepe, Palamino Fino, Portugal (Dry)	£6	
<i>Notes of roasted nuts and spices such as vanilla. On the palate fresh and agile with an easy step.</i>		
Amontillado, Spain (Medium)	£7.5	
Amber colour, fascinatingly complex raisined, nutty, tangy nose and a flavour		
Pedro Ximenez, Spain (Sweet)	£9	
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.		
Late Harvest, Sauvignon Blanc, Chile	£6	£28
Full of honey, cinder toffee & ripe lemon flavours; unctuous & silky with a fresh finish		
Côteaux du Layon, France	£8	£40
A beautiful dessert wine of ripe yellow apple, quince & honey flavours		

VODKA

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
Anno, Kentish Gin	£5
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
Plymouth	£6.50
Plymouth Navy Strength	£7
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
Diplomatico	£8

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>	£6.50
Cornish Orchards Cherry & Blackberry – 4% <i>Cornwall, England</i>	£6.50
Meantime Anytime IPA – 4.7% <i>London, England</i>	£7
Arctic Sky IPA – 4.3% <i>Cornwall, England</i>	£7
Guinness Stout – 4.1% <i>Ireland</i>	£6.50

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

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

Anno Kentish 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

Elderflower Springtime Spritz **£12**

St Germaine Elderflower Liqueur, Elderflower Juice,
Prosecco, Soda Water, Squeeze of Fresh Lemon Juice & Fresh Mint to Garnish

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

Pepsi	PT/HF £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
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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 LAGER

Lucky Saint, *England* – 0.05%

£6.80

BOTTLED CIDER

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

£7

SPARKLING WINE

Nozecco, **Italy** – 0.05%

175ml

£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

In House Cocktails

Poirot Particular

Hennessy Cognac, Disaronno, Cranberry Juice, Lime Juice, Sugar Syrup, Orange Bitters

£14

Pear & Elder Martini

Grey Goose Pear Vodka, stirred with Dry Vermouth & St Germaine Elderflower Liqueur

£14

Oyster Cocktails

Pearson's Red Snapper

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

£15

Pearson's Oyster Caesar

Chilli Infused Vodka, Clamato Juice, Lemon Juice, Worchester 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 Germaine 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

Cucumber & Basil Cooler – £14

Fresh Basil & Cucumber muddled with Lime Wedges and Muscovado Sugar & Vela Vodka. Topped up with Crushed Ice. Finished with a Fresh Mint Sprig and Splash of Soda
**Make it Royale, finish with Champagne + £3*

Bacon & Birch Sap Whiskey Smash – £14

Muddled Birch Sap Syrup & Cooked Bacon, Shaken with Fresh Lemon Juice & Masthouse Column Whisky

Strawberry Fields Sour – £14

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

Provence Sparkler – £14

Home-Infused Lavender Gin, Elderflower Liqueur, Honey, Topped with Champagne

Mexican Michelada – £15

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