

SUNDAY

2 COURSES £30 OR 3 COURSES £35

Starters

GAMBAS	12
Pan Fried King Prawns in N'duja Butter	
CRAB MONSIEUR	10.50
Crab & Smoked Ashmore Cheddar, Croque Monsieur, Baked with Wholegrain Mustard Mornay Sauce, Mixed Leaf Salad	
FLEUR DE COURGETTE	9.5
Tempura Courgette Flower, Vegan Aioli	
COQUILLE SAINT-JACQUES	14
Rye Bay Scallops baked in Shell with Cream, White Wine & Mushroom Sauce	
SOUPE DE POISSON	9
Homemade Fish Soup, Rouille, Croutons & Grated Emmental	

Sides

CAULIFLOWER CHEESE	7
Cauliflower Baked with Ashmore Cheddar Mornay Sauce	
FRENCH FRIES	4.50
TRIPLE COOKED CHIPS	5
ROAST POTATOES	6
YORKSHIRE PUDDING	1
SUMMER SALAD	5

Mains

ROAST BEEF	26
Roast Sirloin of 32 Day Dry Aged Beef, Roast Potatoes, Swede Mash, Yorkshire Pudding, Creamed Leeks, Seasonal Vegetables with Red Wine Jus	
ROAST CHICKEN	19
¼ Roast Free Range Chicken, Roast Potatoes, Swede Mash, Yorkshire Pudding, Creamed Leeks, Seasonal Vegetables with Red Wine Jus	
ROAST LAMB SHARER	28 pp
Roasted Lamb Shoulder, Roast Potatoes, Yorkshire Pudding, Swede Mash, Creamed Leeks, Seasonal Vegetables with Red Wine Jus	
MUSHROOM WELLINGTON	22
Wild Mushroom Wellington, Roast Potatoes, Yorkshire Pudding, Swede Mash, Creamed Leeks, Seasonal Vegetables with Red Wine Jus V	
FISH & CHIPS	19
Beer Battered Cod Fillet, Triple Cooked Chips, Crushed Peas, Tartare Sauce	
TRAWLER'S BURGER	16
Cod, Salmon & Smoked Haddock Patty, Tartare Sauce, Mixed Herb Salad, Toasted Brioche Bun, French Fries	
PORK BELLY	24
Crispy Pork Belly, Roast Potatoes, Swede Mash, Yorkshire Pudding, Creamed Leeks, Seasonal Vegetables with Red Wine Jus	

Desserts (Pudding)

PLATEAU DE FROMAGE	12
CHOOSE FROM OUR SELECTION OF LOCAL & FRENCH CHEESES, SERVED WITH CRACKERS, CHUTNEY & DRIED FRUIT	
TARTE AUX FRAISE	9
FLAN PARISIEN	8
PROFITEROLES	8.50

OYSTERS

PEARSON'S ARMS BRASSERIE

MALDON Rock Oysters
with choice of Mignonette

Red Wine Shallot Vinegar GF
Pomegranate & Pink Peppercorn Mignonette GF
Sriracha & Lemon Juice GF
Compressed Rhubarb & Gin GF
Hendrick's Gin, Cucumber, Dill & Apple GF
Citrus & Vodka GF
Passionfruit & Chilli GF
Blue Curaçao, Tequila & Jalapenos GF
or
Deep Fried with Black Squid Ink Aioli
Deep Fried with Harissa Mayonnaise

£3 each, 6 for £15 or 12 for £28

OYSTER COCKTAILS

**Pearson's Red
Snapper**
£15

Anno Gin, Tomato Juice,
Lemon Juice, Worcester
Sauce,
Chipotle Hot Sauce,
Seasoning,
Served with an Oyster

Oyster Caesar
£15

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

**Tequila Oyster
Martini**
£15

Silver Patron, Dry
Vermouth stirred over
Ice, Strained &
Served with an Oyster &
Lemon Twist
