



Experience The Firepit, a modern culinary adventure centred around sharing plates. Our indulgent menu brings together the diverse flavours of world cuisine, blending the smokey, barbecue aromas of the American West with the delicately spiced tastes of the Far East.

Chef John Bingley and his team introduce this innovative concept to Canterbury, crafting ambitious dishes that excite the palate and showcase the best in global cooking. Our bold and indulgent sharing menu is a fusion of flavours that promises not to disappoint. Rooted in vibrant and relaxed inspiration, our approach carries an edgy and sophisticated spirit.

Please tag or @ us on social media as we love seeing and sharing your experience. Search @cavecanterbury or @firepitcave.

SMALL DISHES

GARLIC & PARMESAN SOURDOUGH pesto, marinara, ricotta, honey v	12
TUNA TARTARE green olive, raisin, coconut, almond	10
BEEF FILLET TATAKI crispy onions, truffled ponzu, garlic	15
KOREAN BEEF SKEWERS bulgogi	15
SEARED SCALLOP cauliflower, bacon jam, garlic	18
VOODOO SHRIMP cajun bisque	14
TEMPURA NOBASHI SHRIMP nam jim, chilli, spring onion	15

GARDEN

BURRATA kumquat marmalade, candied walnut, crackers, basil oil v	14
SMOKED BEETROOT feta cheese, mango dressing, wasabi v	10
STICKY THAI FRIED RICE	9
SUGAR SNAP PEAS beef dripping, paprika, garlic	7

LARGE DISHES

WOOD FIRE CHICKEN buffalo sauce, blue cheese	25
PORK BELLY nam prik pao	25
CRISPY LAMB pancakes, gochujang, mint glaze	35
KOREAN FRIED BASS soy garlic sauce	28
CARAMELISED BLACK COD miso	45
STEAK TO SHARE	
60 day aged ribeye	85
30 day aged fillet	65
30 day aged sirloin	60
soy dip, birria broth, miso butter sauce	
FIRE ROASTED CAULIFLOWER chilli and herb vinaigrette, goats cheese v	10
SWEET POTATO miso chilli cheese, parmesan v	10
WOK FRIED BROCCOLI soy and ginger dressing, toasted cashew v	9
SMOKED GARLIC MASHED POTATO v	10
FRIED POTATO crisp onion, truffle mayonnaise, aged parmesan	12

v Vegetarian

Please inform your server if you or anyone in your party has any dietary restrictions or allergies, so we can accommodate your needs to the best of our ability.

An optional 12.5% service charge will be added to your bill.

TASTING

£ 7 0 PER PERSON

£ 1 1 0 PER PERSON WINE FLIGHT

MISO TONKATSU RAMEN BROTH

SUGAR SNAP PEAS

Baron Fuente Champagne 100ml

VOODOO SHRIMP

Whispering Angel Rose 100ml

BEEF SKEWERS

Sake 50ml

BLACK COD

STICKY THAI RICE

Chapel Down Bacchus 100ml

CRISPY LAMB
or BEEF FILLET £15PP EXTRA

WOK FRIED BROCCOLI

Chateauneuf du Pape 100ml

BANANA SOUFFLÉ

Petit Guiraud Sauternes 100ml

TO FOLLOW

FIREPIT SHARING DESSERT ^v 30
selection of three of our best desserts to share

MANGO & PASSIONFRUIT PAVLOVA ^v 10

RASPBERRY MILLE FEUILLE 12
caramelised puff pastry, raspberry fool,
red currant compote

CHOCOLATE SMORES VOLCANO 12
meringue, salted caramel ice cream ^v

BANANA SOUFFLÉ 14
banana ice cream, key lime custard ^v

COCONUT & LEMONGRASS
PANNACOTTA 11
compressed mango, grilled pineapple,
passion fruit and red chilli syrup

COFFEE & TEA

COFFEES
Americano 3.50
Espresso 3
Latte 4
Cappuccino 4
Liqueur Coffee 14

TEAS
selection of loose leaf teas 4

TO FINISH

SWEET WINE
Royal Tokaji Late Harvest 100ml 9
Petit Guiraud 'Sauternes' 100ml 9

PORT WINE
Ramos Pinto LBV 'Unfiltered' 100ml 10
Taylor's Quinta De Vargellas 100ml 15

AFTER DINER
TEMPORAL ILLUSION 13
vanilla vodka, cherry syrup, cream, lime,
sugar, egg white

HEDONIST'S HAVEN 13
amaretto, white chocolate liqueur, vanilla
vodka, creme de cacao white, noisette
syrup, cream

CAVE CUVÉE 13
vodka, cream, lemon sorbet, prosecco

^v Vegetarian

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so we can accommodate your needs to the best of our ability.*

An optional 12.5% service charge will be added to your bill.

Our Tasting menu highlights a variety of our Firepit's top dishes, intended for shared enjoyment
by the entire table. A discretionary 12.5% service charge will be included in your total bill.