



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.

## SMALL DISHES

GARLIC & PARMESAN SOURDOUGH pesto, marinara, ricotta, honey v	£12
YELLOWFIN TUNA SASHIMI ponzu, wasabi mayo, wasabi pea	£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

## LARGE DISHES

PASTRAMI CURED CHICKEN buffalo hot sauce, blue cheese	£25
PORK BELLY nam prik pao	£25
CRISPY LAMB pancakes, gochujang, mint glaze	£35
KOREAN FRIED BREAM soy garlic sauce	£28
CARAMELISED BLACK COD miso	£45
S T E A K 60 day aged ribeye 400g 30 day aged fillet 300g 30 day aged sirloin 300g soy dip, birria broth, miso butter sauce	£85 £65 £60

## GARDEN

BURRATA kumquat marmalade, candied walnut, crackers, basil oil v	£14	FIRE ROASTED CAULIFLOWER chilli and herb vinaigrette, goats cheese v	£10
SMOKED BEETROOT feta cheese, mango dressing, wasabi v	£10	SWEET POTATO miso chilli cheese, parmesan v	£10
STICKY THAI FRIED RICE	£9	WOK FRIED BROCCOLI soy and ginger dressing, toasted cashew v	£9
SUGAR SNAP PEAS beef dripping, paprika, garlic	£7	SMOKED GARLIC MASHED POTATO v	£10

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.

# TASTING

£ 8 0 P E R P E R S O N

£ 1 2 0 P E R P E R S O N W I N E F L I G H T

## SUGAR SNAP PEAS

Baron Fuente Champagne 100ml

## SEARED SCALLOP

## VOODOO SHRIMP

Whispering Angel Rose 100ml

## PORK BELLY

Sake 50ml

## BLACK COD

## TEMPURA NOBASHI SHRIMP

## STICKY THAI RICE

Chapel Down Bacchus 100ml

## BEEF SHORT RIB

## SWEET POTATO

Chateauneuf du Pape 100ml

## BANANA SOUFFLÉ

Petit Guiraud Sauternes 100ml

## T O F O L L O W

FIREPIT SHARING DESSERT v £15 per person  
selection of three of our best desserts,  
for two people, four people, six people

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

## C O F F E E & T E A

### COFFEES

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

### TEAS

Selection of Loose Leaf Teas	£4
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## T O F I N I S H

### 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

*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.*

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.