



f i r e p i t

Firepit Sunday Roast

AMUSE BOUCHE



SOURDOUGH BREAD
home churned smoked salt butter



S H A R I N G S T A R T E R S

SUGAR SNAP PEAS (GF) (DF)
beef dripping, paprika, garlic

KOREAN BEEF SKEWERS (DF)
chilli, chive

VOODOO SHRIMP (GF)
cajun bisque



M A I N S

CHOOSE 1 OF THE FOLLOWING

30 DAY AGED FORE RIB OF BEEF
yorkshire pudding

BUTTER ROASTED LAMB RUMP
herb crumb

SLOW BRAISED PORK BELLY (GF) (DF)
crackling, apricot purée

WHOLE BBQ SEABASS (GF) (DF)
sauce verde

SWEET POTATO + SPINACH FILO PIE

Your personal roast will be accompanied with crispy roast potatoes, cauliflower cheese Firepit style, soy glazed carrots, tender stem broccoli with red onion + cashew nuts, smokehouse gravy, all shared family style.



C L E A N S E T H A T P A L A T E



D E S S E R T S

CHOOSE 1 OF THE FOLLOWING

CHOCOLATE VOLCANO
marshmallow, biscoff biscuit, salted caramel ice cream

STRAWBERRY + LIME PAVLOVA (GF)

STICKY TOFFEE GINGER CAKE
bourbon caramel, stem ginger ice cream



4 COURSES | £50 6 COURSES | £60

(V) Vegetarian
(GF) Gluten Free
(DF) Dairy Free

We love to express our love of sharing food, and we'd love to see you share your love of our sharing dishes. Please follow us on social @firepitcave and tag us using the hashtag #firepitcave to show us your Firepit experience. An optional 12.5% service charge will be added to your bill. For more information about allergens please speak to a member of staff.