



f i r e p i t

FESTIVE TASTING MENU £60pp

ADD WINE PAIRING + £30pp

BEEF SKEWER

VOODOO SHRIMP

TANDOORI SEABASS

THAI STICKY RICE

BEEF FILLET

TRUFFLE MASH

SOY GLAZED CARROTS

T O F I N I S H

GINGER CAKE

PAVLOVA

Our signature menu is designed to be enjoyed by the whole table and requires a minimum two persons.

Please speak to a member of staff about any allergens.

A discretionary 12.5% service charge is added to the bill.



f i r e p i t

FESTIVE TASTING MENU £90pp

ADD WINE PAIRING + £40pp

VOODOO SHRIMP (GF)

cajun bisque

KOREAN BEEF SKEWERS (DF)

chilli, chive, lime

CURRY FRIED CHICKEN (GF)

curry leaf, lime yoghurt

STICKY THAI FRIED RICE (V) (DF)

fried egg

BLACK COD (GF) (DF)

miso

SCALLOPS CEVICHE (GF) (DF)

yuzu, mint, orange

YELLOWFIN TUNA TARTARE (DF)

ponzu, wasabi

MARINATED BEEF FILLET

roasted shallot, miso butter

FLAME GRILLED SWEET POTATO (V)

miso, chilli cheese gratin

CHARRED TENDER STEM BROCCOLI

aged black vinegar, cashew, caramelized red onion, sesame

T O F I N I S H

CHOCOLATE VOLCANO

meringue, salted caramel ice cream

STRAWBERRY, LIME PAVLOVA (GF)

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V Vegetarian
VO Vegetarian Option
GF Gluten Free
VE Vegan
DF Dairy Free

PLEASE NOTE

Sample menu and subject to change. Our tasting menu showcases a collection of our most popular dishes from the Firepit

ALLERGIES

Please let our servers know of any allergies you may have

SOCIAL

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