



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



F R O M T H E C H E F

30 DAY AGED FORE RIB OF BEEF

ROAST CHICKEN

SLOW BRAISED PORK BELLY (GF) (DF)

VEGETARIAN/VEGAN OPTION AVAILABLE ON REQUEST

Your personal roast will be accompanied with yorkshire puddings, crispy roast potatoes, cauliflower cheese, honey roasted carrots and parsnips, buttered savoy cabbage, 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

SHARING SELECTION OF TRADITIONAL DESSERTS

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.