



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 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, honey ricotta V	12
MARINATED TUNA soy, ginger & almonds, crispy wontons	12
BEEF FILLET TATAKI crispy onions, truffled ponzu, garlic	15
DUCK LIVER & PORT PARFAIT fig jam, toast, sweet wine gel	12
SEARED SCALLOP cauliflower, bacon jam, garlic	18
VOODOO SHRIMP cajun bisque	14
KOREAN BEEF SKEWERS bulgogi	15
TEMPURA NOBASHI SHRIMP nam jim, chilli, spring onion	15

GARDEN

ROASTED BUTTERNUT SQUASH crispy kale, goats cheese, smoked almonds, goju berries, maple & chilli vinaigrette V	10
WHOLE ROASTED MASALA CAULIFLOWER goats cheese, herb crumbs V	10
STICKY THAI FRIED RICE crispy egg	9
SUGAR SNAP PEAS beef dripping, paprika, garlic	7

LARGE DISHES

FIRE ROASTED CHICKEN brown chicken jus, toasted bread	20
PORK BELLY namprik pao	25
CRISPY LAMB pancakes, gochujang, mint glaze	35
KOREAN FRIED BASS soy garlic sauce	28
CARAMELISED BLACK COD miso	45
FIRE ROASTED LOBSTER 1/2 lobster whole lobster Mai Thai sauce & butter	
OAK SMOKED SHORT RIB OF BEEF spring onion	35
30 day aged fillet	65
30 day aged sirloin	60
soy dip, peppercorn sauce, miso butter sauce	
SWEET POTATO miso chilli cheese V	10
CHARRED TENDERSTEM BROCCOLI V caramelised red onion, cashew nut crumble	10
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 MENU

Our Tasting Menu's highlight a variety of our Firepit's top dishes, intended for shared enjoyment by the entire table.

£75 PER PERSON
£115 PER PERSON WINE FLIGHT

DUCK LIVER & PORT PARFAIT
fig jam, fig leaf oil, toast, sweet wine gel
Runnymede Island Pinot Noir '23

SEARED SCALLOP
cauliflower, bacon jam, garlic
Robert Oatley Signature Chardonnay '23

KOREAN BEEF SKEWERS
bulgogi
Showdown Cabernet Sauvignon '23

CARAMELISED BLACK COD
miso
Vogner De Pennautier '24

OAK SMOKED SHORT RIB OF BEEF
spring onion, coriander
SMOKED GARLIC MASHED POTATO
Museum Red Reserva Cigales '20

PRE DESSERT
BANANA SOUFFLE
banana ice cream, key lime custard
Tokaji Late Harvest

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TO FOLLOW

FIREPIT SHARING DESSERT selection of our desserts V	30
WHITE CHOCOLATE CREME BRULEE mango sorbet, mango salsa, white chocolate snow	11
BANANA SOUFFLE banana ice cream, key lime custard	14
CHOCOLATE SMORES VOLCANO meringue, salted caramel ice cream V	12
CHARGRILLED STICKY GINGER CAKE stem ginger ice cream, caramel sauce	11

COFFEE & TEA

COFFEES	
Americano	3.50
Espresso	3
Latte	4
Cappuccino	4
Liqueur Coffee	14
TEAS	
Selection of loose teas	4

TO FINISH

WINE	
Royal Tokaji Late Harvest 100ml	10
PORT WINE	
Ramos Pinto LBV 'Unfiltered' 100ml	10
Taylor's Quinta De Vargellas 100ml	15
AFTER DINNER COCKTAILS	
TEMPORAL ILLUSION vanilla vodka, cherry syrup, cream, lime, sugar, egg white	13
HEDONIST'S HAVEN amaretto, white chocolate liqueur, vanilla vodka, creme de cacao white, noisette syrup, cream	13
CAVE CUVÉE vodka, cream, lemon sorbet, prosecco	13

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