



f i r e p i t

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Experience the Firepit, a modern culinary adventure centred around sharing plates.

Our indulgent menu brings together the diverse flavours of world cuisine, blending the smoky, barbecue aromas of the American West with the delicately spiced tastes of the Far East. Chef John Bingley and his team introduced 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.

The chef recommends that for a table of two, order one dish from each section and for a table of four, order two from each section to have the best sharing experience at the Firepit. All dishes are served to share in the centre of the table.

<p>COLD PLATES</p> <p>MARINATED TUNA 12 soy, ginger & almonds, crispy wontons</p> <p>BEEF FILLET TATAKI 15 crispy onions, truffled ponzu, garlic</p> <p>DUCK LIVER & PORT PARFAIT (2 PCS) 12 fig jam, toast, sweet wine gel</p>	<p>JOSPER CHARCOAL OVEN</p> <p>LOBSTER MAI THAI Mai Thai sauce, butter</p> <p>FIRE ROASTED CHICKEN 20 brown chicken jus, toasted bread</p> <p>CRISPY PORK BELLY 25 nam prik pao</p> <p>CARAMELISED BLACK COD 45 miso</p> <p>OAK SMOKED SHORT RIB OF BEEF 35 beef jus</p> <p>STEAKS 30 day aged fillet 65 30 day aged sirloin 60 soy dip, peppercorn sauce, miso butter sauce</p>	<p>TASTING MENU</p> <p>Our Tasting Menu highlights a variety of our Firepit's top dishes, intended for shared enjoyment by the entire table.</p> <p>£75 PER PERSON £115 PER PERSON WINE FLIGHT</p> <p>DUCK LIVER & PORT PARFAIT fig jam, fig leaf oil, toast, sweet wine gel Runnymede Island Pinot Noir '23</p> <p>SEARED SCALLOPS cauliflower, bacon jam, garlic Robert Oatley Signature Chardonnay '23</p> <p>KOREAN BEEF SKEWERS bulgogi Showdown Cabernet Sauvignon '23</p> <p>CARAMELISED BLACK COD miso Viognier De Pennautier '24</p> <p>OAK SMOKED SHORT RIB OF BEEF spring onion, coriander SMOKED GARLIC MASHED POTATO Museum Red Reserva Cigales '20</p> <p>PRE DESSERT</p> <p>BANANA SOUFFLE banana ice cream, key lime custard Tokaji Late Harvest</p> <p>Scan the QR code, below, to view our Allergens Guide</p> 
<p>SMALL PLATES</p> <p>GARLIC & PARMESAN SOURDOUGH 12 pesto, marinara, honey ricotta V</p> <p>VOODOO SHRIMP (2 PCS) 14 cajun bisque</p> <p>SUGAR SNAP PEAS 7 beef dripping, paprika, garlic</p> <p>ROASTED BUTTERNUT SQUASH 10 crispy kale, goats cheese, smoked almonds, goji berries, maple & chilli vinaigrette V</p> <p>SEARED SCALLOPS (2 PCS) 18 cauliflower, bacon jam, garlic</p> <p>KOREAN BEEF SKEWERS (4 PCS) 15 bulgogi</p> <p>TEMPURA NOBASHI SHRIMP (4 PCS) 15 nam jim, chilli, spring onion</p>	<p>VEGETABLES</p> <p>WHOLE ROASTED MASALA CAULIFLOWER 10 goats cheese, herb crumbs V</p> <p>SMOKED GARLIC MASHED POTATO V 10</p> <p>SWEET POTATO 10 miso chilli cheese V</p> <p>FRIED POTATO 12 crispy onion, truffle mayonnaise, aged parmesan</p>	
<p>WOK</p> <p>FRIED BROCCOLI 10 soy and ginger dressing, toasted cashew V</p> <p>KOREAN FRIED BASS 28 soy garlic sauce</p> <p>CRISPY LAMB 35 pancakes, gochujang, mint glaze</p> <p>STICKY THAI FRIED RICE 9 crispy egg</p>	<p>TO FOLLOW</p> <p>FIREPIT SHARING DESSERT 30 selection of our desserts (for two people) V</p> <p>WHITE CHOCOLATE CREME BRULEE 11 mango sorbet, mango salsa, white chocolate snow</p> <p>BANANA SOUFFLE 14 banana ice cream, key lime custard</p> <p>CHOCOLATE SMORES VOLCANO 12 meringue, salted caramel ice cream V</p> <p>CHARGRILLED STICKY GINGER CAKE 11 stem ginger ice cream, caramel sauce</p>	

(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.