



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

## LARGE DISHES

|                                                 |    |
|-------------------------------------------------|----|
| WOOD FIRE CHICKEN<br>buffalo sauce, blue cheese | 25 |
| PORK BELLY<br>nam prik pao                      | 25 |
| CRISPY LAMB<br>pancakes, gochujang, mint glaze  | 35 |
| KOREAN FRIED BASS<br>soy garlic sauce           | 28 |
| CARAMELISED BLACK COD<br>miso                   | 45 |
| OAK SMOKED SHORT RIB OF BEEF<br>spring onion    | 35 |
| 30 day aged fillet                              | 65 |
| 30 day aged sirloin                             | 60 |
| soy dip, birria broth, miso butter sauce        |    |

## GARDEN

|                                                                                                                         |    |                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------|----|
| ROASTED BUTTERNUT SQUASH<br>crispy kale, goats cheese, smoked<br>almonds, goju berries, maple & chilli<br>vinaigrette V | 10 | SWEET POTATO<br>miso chilli cheese V                              | 10 |
| CAULIFLOWER KORMA<br>cashew nuts, yoghurt, fenugreek V                                                                  | 10 | WOK FRIED BROCCOLI V<br>soy and ginger dressing, toasted cashew   | 9  |
| STICKY THAI FRIED RICE<br>crispy egg                                                                                    | 9  | SMOKED GARLIC MASHED POTATO V                                     | 10 |
| SUGAR SNAP PEAS<br>beef dripping, paprika, garlic                                                                       | 7  | FRIED POTATO<br>crisp onion, truffle mayonnaise,<br>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<br>selection of our desserts V                          | 30 |
| WHITE CHOCOLATE CREME BRULEE<br>mango sorbet, mango salsa, white chocolate snow | 11 |
| BANANA SOUFFLE<br>banana ice cream, key lime custard                            | 14 |
| CHOCOLATE SMORES VOLCANO<br>meringue, salted caramel ice cream V                | 12 |
| CHARGRILLED STICKY GINGER CAKE<br>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<br>vanilla vodka, cherry syrup, cream, lime, sugar, egg white                                   | 13 |
| HEDONIST'S HAVEN<br>amaretto, white chocolate liqueur, vanilla vodka, creme de cacao white, noisette syrup, cream | 13 |
| CAVE CUVÉE<br>vodka, cream, lemon sorbet, prosecco                                                                | 13 |

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