



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.

COLD PLATES MARINATED TUNA soy, ginger & almonds, crispy wontons13 BEEF FILLET TATAKI crispy onions, truffled ponzu, garlic16 DUCK LIVER & PORT PARFAIT (2 PCS) fig jam, toast, sweet wine gel13	JOSPER CHARCOAL OVEN LOBSTER MAI THAI Mai Thai sauce, butter FIRE ROASTED CHICKEN brown chicken jus, toasted bread21 CRISPY PORK BELLY nam prik pao26 CARAMELISED BLACK COD miso46 OAK SMOKED SHORT RIB OF BEEF beef jus36 STEAKS 30 day aged fillet66 30 day aged sirloin61 soy dip, peppercorn sauce, miso butter sauce	TASTING MENU Our Tasting Menu highlights a variety of our Firepit's top dishes, intended for shared enjoyment by the entire table. £80 PER PERSON £120 PER PERSON WINE FLIGHT DUCK LIVER & PORT PARTFAIT fig jam, fig leaf oil, toast, sweet wine gel Runnymede Island Pinot Noir '23 SEARED SCALLOPS cauliflower, bacon jam, garlic Robert Oatley Signature Chardonnay '23 KOREAN BEEF SKEWERS bulgogi Showdown Cabernet Sauvignon '23 CARAMELISED BLACK COD miso Viognier De Pennautier '24 OAK SMOKED SHORT RIB OF BEEF spring onion, coriander SMOKED GARLIC MASHED POTATO Septima Malbec Mendoza '24 PRE DESSERT BANANA SOUFFLE banana ice cream, key lime custard Tokaji Late Harvest
SMALL PLATES GARLIC & PARMESAN SOURDOUGH pesto, marinara, honey ricotta V13 VOODOO SHRIMP (2 PCS) cajun bisque15 SUGAR SNAP PEAS beef dripping, paprika, garlic8 ROASTED BUTTERNUT SQUASH crispy kale, goats cheese, smoked almonds, goji berries, maple & chilli vinaigrette V11 SEARED SCALLOPS (2 PCS) cauliflower, bacon jam, garlic19 KOREAN BEEF SKEWERS (4 PCS) bulgogi16 TEMPURA NOBASHI SHRIMP (4 PCS) nam jim, chilli, spring onion16	VEGETABLES WHOLE ROASTED MASALA CAULIFLOWER goats cheese, herb crumbs V11 SMOKED GARLIC MASHED POTATO V11 SWEET POTATO miso chilli cheese V11 FRIED POTATO crispy onion, truffle mayonnaise, aged parmesan13	
WOK FRIED BROCCOLI soy and ginger dressing, toasted cashew V11 KOREAN FRIED BASS soy garlic sauce29 CRISPY LAMB pancakes, gochujang, mint glaze36 STICKY THAI FRIED RICE crispy egg10	TO FOLLOW FIREPIT SHARING DESSERT selection of our desserts (for two people) V31 WHITE CHOCOLATE CRÉME BRULEE mango sorbet, mango salsa, white chocolate snow12 BANANA SOUFFLE banana ice cream, key lime custard15 CHOCOLATE SMORES VOLCANO meringue, salted caramel ice cream V13 CHARGRILLED STICKY GINGER CAKE stem ginger ice cream, bourbon, caramel sauce12	Scan the QR code, below, to view our Allergens Guide

(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.