



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, ricotta, honey 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, toasted onion brioche, 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 V	15

GARDEN

ROASTED BUTTERNUT SQUASH crispy kale, goats cheese, smoked almonds, goju berries, maple & chilli vinaigrette V	10
CAULIFLOWER KORMA cashew nuts, yogurt, fenugreek V	10
STICKY THAI FRIED RICE	9
SUGAR SNAP PEAS beef dripping, paprika, garlic	7

LARGE DISHES

WOOD FIRE CHICKEN buffalo sauce, blue cheese	25
PORK BELLY nam prik pao	25
CRISPY LAMB pancakes, gochujang, mint glaze	35
KOREAN FRIED BASS soy garlic sauce	28
CARAMELISED BLACK COD miso	45
OAK SMOKED SHORT RIB OF BEEF spring onion	35
STEAK TO SHARE 30 day aged ribeye 30 day aged fillet 30 day aged sirloin soy dip, birria broth, miso butter sauce	85 65 60
SWEET POTATO miso chilli cheese, parmesan V	10
WOK FRIED BROCCOLI soy and ginger dressing, toasted cashew	9
SMOKED GARLIC MASHED POTATO	10
FRIED POTATO crisp onion, truffle mayonnaise, aged parmesan V	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, toasted onion brioche, sweet wine gel
Von Bhul Bone Dry Rieslig

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

KOREAN BEEF SKEWERS
bulgogi
Gatito loco Rioja

CARAMELISED BLACK COD
Miso

STICKY THAT FRIED RICE
Fabrizio Vella Bianco

OAK SMOKED SHORT RIB OF BEEF
spring onion, coriander

SMOKED GARLIC MASHED POTATO
Museum Red Reserva Cigales

PRE DESSERT

RASPBERRY SOUFFLE
raspberry ripple ice
Tokaji Late Harvest

TO FOLLOW

FIREPIT SHARING DESSERT 30
selection of three of our best desserts (V)

WHITE CHOCOLATE CREME BRULEE 11
mango sorbet, mango salsa, white
chocolate snow

RASPBERRY SOUFFLE 14
raspberry ripple ice cream, raspberry
coulis

CHOCOLATE SMORES VOLCANO 12
meringue, salted caramel ice cream (V)

CHARGRILLED STICKY GINGER CAKE 11
stem ginger ice cream, caramel sauce

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 9
Petit Guiraud 'Sauternes' 100ml 9

PORT WINE
Ramos Pinto LBV 'Unfiltered' 100ml 10
Taylor's Quinta De Vargellas 100ml 15

AFTER DINNER COCKTAILS

TEMPORAL ILLUSION 13
vanilla vodka, cherry syrup, cream,
lime, sugar, egg white

HEDONIST'S HAVEN 13
amaretto, white chocolate liqueur,
vanilla vodka, creme de cacao white,
noisette syrup, cream

CAVE CUVÉE 13
vodka, cream, lemon sorbet, prosecco

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