



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 @firepitatcave or @cavecanterbury

## SMALL DISHES

GARLIC & PARMESAN SOURDOUGH pesto, marinara, honey ricotta <b>V</b>	12	FIRE ROASTED CHICKEN brown chicken jus, toasted bread	20
MARINATED TUNA soy, ginger & almonds, crispy wontons	12	PORK BELLY namprak pao	25
BEEF FILLET TATAKI crispy onions, truffled ponzu, garlic	15	CRISPY LAMB pancakes, gochujang, mint glaze	35
DUCK LIVER & PORT PARFAIT fig jam, toast, sweet wine gel	12	KOREAN FRIED BASS soy garlic sauce	28
SEARED SCALLOP cauliflower, bacon jam, garlic	18	CARAMELISED BLACK COD miso	45
VOODOO SHRIMP cajun bisque	14	FIRE ROASTED LOBSTER 1/2 lobster whole lobster Mai Thai sauce & butter	
KOREAN BEEF SKEWERS bulgogi	15	OAK SMOKED SHORT RIB OF BEEF spring onion	35
TEMPURA NOBASHI SHRIMP nam jim, chilli, spring onion	15	30 day aged fillet 30 day aged sirloin soy dip, peppercorn sauce, miso butter sauce	65 60

## GARDEN

ROASTED BUTTERNUT SQUASH crispy kale, goats cheese, smoked almonds, goju berries, maple & chilli vinaigrette <b>V</b>	10	SWEET POTATO miso chilli cheese <b>V</b>	10
WHOLE ROASTED MASALA CAULIFLOWER goats cheese, herb crumbs <b>V</b>	10	CHARRED TENDERSTEM BROCCOLI <b>V</b> caramelised red onion, cashew nut crumble	10
STICKY THAI FRIED RICE crispy egg	9	SMOKED GARLIC MASHED POTATO <b>V</b>	10
SUGAR SNAP PEAS beef dripping, paprika, garlic	7	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  
*Viognier 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**

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

BANANA SOUFFLE  
banana ice cream, key lime custard

CHOCOLATE SMORES VOLCANO  
meringue, salted caramel ice cream **V**

CHARGRILLED STICKY GINGER CAKE  
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

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

## AFTER DINNER COCKTAILS

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

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

CAVE CUVEE  
vodka, cream, lemon sorbet, prosecco

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