

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 specied 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 LARGE DISHES **GARLIC & PARMESAN SOURDOUGH** 12 WOOD FIRE CHICKEN 25 buffalo sauce, blue cheese pesto, marinara, honey ricotta V MARINATED TUNA 12 PORK BELLY 25 soy, ginger & almonds, crispy wontons namprik pao BEEF FILLET TATAKI 15 CRISPY LAMB 35 crispy onions, truffled ponzu, garlic pancakes, gochujang, mint glaze **DUCK LIVER & PORT PARFAIT** KOREAN FRIED BASS 12 28 fig jam, toast, sweet wine gel soy garlic sauce SEARED SCALLOP 18 CARAMELISED BLACK COD 45 cauliflower, bacon jam, garlic VOODOO SHRIMP 14 OAK SMOKED SHORT RIB OF BEEF 35 cajun bisque spring onion KOREAN BEEF SKEWERS 15 30 day aged fillet 65 bulgogi 30 day aged sirloin 60 soy dip, birria broth, miso butter sauce TEMPURA NOBASHI SHRIMP 15 nam jim, chilli, spring onion **GARDEN ROASTED BUTTERNUT SQUASH** 10 SWEET POTATO 10 crispy kale, goats cheese, smoked miso chilli cheese V almonds, goju berries, maple & chilli 9 vinaigrette V WOK FRIED BROCCOLI V soy and ginger dressing, toasted cashew CAULIFLOWER KORMA 10 cashew nuts, yoghurt, fenugreek V SMOKED GARLIC MASHED POTATO V 10 STICKY THAI FRIED RICE FRIED POTATO 12 crisp onion, truffle mayonnaise, crispy egg

## (V) Vegetarian

SUGAR SNAP PEAS

beef dripping, paprika, garlic

aged parmesan

Please inform your server if you or anyone in your party has any dietary restrictions or allergies, so we can accomodate 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

Viogner 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

## TO FOLLOW

#### FIREPIT SHARING DESSERT 30 COFFES selection of our desserts V 3.50 Americano 3 Espresso WHITE CHOCOLATE CREME BRULEE 11 4 Latte mango sorbet, mango salsa, white 4 Cappuccino chocolate snow 14 Liqueur Coffee **BANANA SOUFFLE** 14 TEAS banana ice cream, key lime custard Selection of loose teas **CHOCOLATE SMORES VOLCANO** 12 meringue, salted caramel ice cream V CHARGRILLED STICKY GINGER CAKE 11 stem ginger ice gream, caramel sauce

# TO FINISH

**COFFEE & TEA** 

WINE Royal Tokaji Late Harvest 100ml	10
PORT WINE Ramos Pinto LBV 'Unfiltered' 100ml Taylor's Quinta De Vargellas 100ml	10 15
AFTER DINNER COCKTAILS	
TEMPORAL ILLUSION vanilla vodka, cherry syrup, cream, lime, sugar, egg white	13
HEDONIST'S HAVEN amaretto, white chocolate liqueur, vanilla vodka, creme de cacao white, noisette syrup, cream	13
CAVE CUVEE vodka, cream, lemon sorbet, prosecco	13

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