



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 in 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.

## S M A L L D I S H E S

GARLIC & PARMESAN SOURDOUGH	12
pesto, marinara, ricotta, honey v	
TUNA TARTARE	10
marinated tuna, soy, ginger & almonds, crispy wontons	
BEEF FILLET TATAKI	15
crispy onions, truffled ponzu, garlic	
KOREAN BEEF SKEWERS	15
bulgogi	
SEARED SCALLOP	18
cauliflower, bacon jam, garlic	
VOODOO SHRIMP	14
cajun bisque	
TEMPURA NOBASHI SHRIMP	15
nam jim, chilli, spring onion	
FOIS GRAS PARFAIT	10
fig jam, fig leaf oil, onion brioche	

## G A R D E N

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

## L A R G E D I S H E S

WOOD FIRE CHICKEN	25
buffalo sauce, blue cheese	
PORK BELLY	25
nam prik pao	
CRISPY LAMB	35
pancakes, gochujang, mint glaze	
KOREAN FRIED BASS	28
soy garlic sauce	
CARAMELISED BLACK COD	45
miso	
OAK SMOKED SHORT RIB OF BEEF	35
spring onion, coriander	
STEAK TO SHARE	
60 day aged ribeye	85
30 day aged fillet	65
30 day aged sirloin	60
soy dip, birria broth, miso butter sauce	

(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

Our Tasting menu highlights a variety of our Firepit's top dishes, intended for shared enjoyment by the entire table.

£75 PER PERSON

£115 PER PERSON WINE FLIGHT

### FOIS GRAS PARFAIT

sweet wine gel, fig oil, onion brioche, sugar snap peas  
*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 THAI 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 cream  
*Tokaji Late Harvest*

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## TO FOLLOW

FIREPIT SHARING DESSERT 30  
selection of three of our best desserts v to share

WHITE CHOCOLATE CRÈME BRULÉE 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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