



f i r e p i t

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The Firepit is a contemporary, fine dining, sharing-plate experience. All the flavours of world cuisine meet and fuse in our indulgent, re-imagined menu. The smokey, barbecue aromas of the American west combine with the delicately spiced tastes of the far east to create ambitious dishes that excite the tastebuds and showcase the finest in global cooking.

Chef John Bingley and Maitre'd Sergio Gomes help bring this exciting new epicurean concept to Canterbury. Our bold and indulgent sharing menu delivers experimental dishes which do not disappoint. Our inspiration is vibrant and relaxed with an edgy and sophisticated spirit.

“There is no sincerer love  
than the love of food.”

GEORGE BERNARD SHAW

LOVE TO SHARE

Here at the Firepit, our ethos is all about great food, great company and sharing experiences. We see dining as an opportunity to stop, reflect and connect with others. Whether it be with family and friends, colleagues, strangers or lovers, we know that sharing a number of dishes rather than eating from your own plate makes for a more enjoyable and social affair.

Each dish on our diverse menu is prepared with sharing in mind. We recommend ordering at least 3 dishes per head, to be shared and enjoyed by the table and our Firepit kitchen team will cook your orders in groups to be delivered to your table with the best flavour combinations.

Our restaurant manager is used to creating a bespoke menu on the fly to suit your personal preference at your request, alternatively if you prefer to be introduced to the Firepit ethos without the fuss, our executive chef John Bingley has created a chefs menu priced at £60 per person (minimum two persons) that can be ordered for the table so you can relax, leave the planning to us and simply enjoy.

(V) Vegetarian  
(GF) Gluten Free

We love to express our love of sharing food, and we'd love to see you share your love of our sharing dishes. Please follow us on social @firepitcave and tag us using the hashtag #firepitcave to show us your Firepit experience. An optional 12.5% service charge will be added to your bill. For more information about allergens please speak to a member of staff.

MEAT

KOREAN BEEF SKEWERS <i>Chilli, chive, lime</i>	£12
MARINATED BEEF FILLET <i>Roasted shallot &amp; miso Butter</i>	£22
SMOKED ST LOUIS CHAR SUI PORK RIBS	£24
SMOKED USDA SHORT RIB OF BEEF <i>Sticky Asian beef sauce</i>	£28
SMOKED DUCK BREAST <i>Burnt orange, star anis, duck sauce</i>	£26
SPICED LAMB CUTLETS (GF) <i>Mint &amp; lemongrass glaze, pistachio crumb</i>	£35

“My mother said I am a glutton,  
I am not - I am an explorer of food.”

ERMA BOMBECK

FISH

MISO ROASTED STONEBASS SKEWERS (GF)	£16
SCALLOPS CEVICHE (GF) <i>Yuzu, mint, orange</i>	£10
BLACK COD (GF) <i>Miso</i>	£40
ALASKAN KING CRAB (GF) <i>Lime &amp; butter</i>	£70
YELLOWFIN TUNA TARTARE <i>Ponzu, Wasabi</i>	£12
PANKO BLACK SESAME MONKFISH <i>Smoked pineapple &amp; ginger sauce</i>	£20
VOODOO SHRIMP (GF) <i>Cajun bisque</i>	£12

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VEGETABLES

SMOKED & SPICED WHOLE CAULIFLOWER (GF) (V) <i>Goats cheese, masala sauce, fresh herbs</i>	£15
FLAME GRILLED SWEET POTATO (V) <i>Miso &amp; chilli cheese gratin</i>	£10
STICKY THAI FRIED RICE (V) <i>Fried egg</i>	£12
SOY GLAZED CARROTS (GF) (V) <i>Crisps, carrot &amp; coconut purée</i>	£8
SUGAR SNAP PEAS (GF) <i>Beef dripping, lemon, paprika, garlic</i>	£7

SIDES

TRUFFLE MASH POTATO (GF) (V) <i>Aged parmesan</i>	£12
CHARRED TENDER STEM BROCCOLI (GF) (V) <i>Aged black vinegar, cashew, caramelized red onion, sesame</i>	£12
CREAMED SPINACH (GF) (V)	£8



f i r e p i t

“The proof is always in the pudding!”

U N K N O W N

T O F O L L O W

CHARGRILLED STICKY TOFFEE GINGER CAKE <i>Bourbon caramel, stem ginger ice cream &amp; toffee apple</i>	£10
STRAWBERRY & LIME PAVLOVA	£10
POACHED BANANA (V) <i>Caramel custard, pecan ice cream, pretzel crumb, chocolate tuille</i>	£12
CHOCOLATE VOLCANO <i>Meringue and salted caramel ice cream</i>	£12
HAND CRAFTED CANTERBURY CHEESES (V) <i>Chutneys, bread, crackers</i>	£20

C O F F E E & T E A

COFFEES	
<i>Espresso</i>	£2
<i>Americano</i>	£2.50
<i>Caffe Latte</i>	£3
<i>Cappuccino</i>	£3

TEAS	
<i>Selection of teas</i>	£3

T O F I N I S H

SWEET WINE	
<i>Royal Tokaji Late Harvest 100ml</i>	£7
<i>Petit Guiraud 'Sauternes' 100ml</i>	£10

PORT WINE	
<i>Ramos Pinto LBV 'Unfiltered' 100ml</i>	£7
<i>Ramos Pinto 10yr old Tawny 100ml</i>	£10

BARREL AGED	
<i>Aged in American scorched sherry barrels</i>	
<i>Bullit Rye Old Fashioned</i>	£14
<i>Negroni</i>	£14

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