



f i r e p i t

SAMPLE EASTER MENU

2 COURSES £40 | 3 COURSES £50

S T A R T E R S

ROAST BUTTERNUT SQUASH SOUP

butternut crisp, herb oil v

BEEF TARTARE

egg, shallots, capers, gherkins, toasted sourdough

SMOKED SALMON

brown bread, lemon

F R O M T H E C H E F

ROAST LAMB

SIRLOIN OF BEEF

ROAST CHICKEN STUFFED WITH BUTTER, GARLIC & THYME

VEGETARIAN/VEGAN OPTION AVAILABLE ON REQUEST

Your roast will be accompanied with Yorkshire puddings, crispy roast potatoes, cauliflower cheese, honey roasted carrots and parsnips, buttered braised red cabbage, smokehouse gravy, all shared family style.

D E S S E R T S

SHARING TRIO OF DESSERTS - FOR TWO PEOPLE

seasonal trifle

bread and butter pudding, custard v

sticky toffee pudding, vanilla ice cream v

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.

Please tag or @ us on social media as we love seeing and sharing your experience. Search @cavecanterbury or @firepitcave.