

## TO FOLLOW

FIREPIT SHARING DESSERT v	£30
MANGO & PASSIONFRUIT PAVLOVA v	£10
SPICED PINEAPPLE TART TATIN tahitian vanilla ice cream v	£12
SMORES VOLCANO meringue and salted caramel ice cream v	£12
BANANA SOUFFLÉ banana ice cream, key lime custard v	£14
ORANGE TART granola, blood orange sorbet v	£10

## COFFEE & TEA

COFFEES	
Espresso	£3
Americano	£3.50
Caffe Latte	£4
Cappuccino	£4
Liqueur Coffee	£14

## TEAS

Selection of Loose Leaf Teas	£4
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## TO FINISH

### SWEET WINE

Royal Tokaji Late Harvest 100ml	£7
Petit Guiraud 'Sauternes' 100ml	£10

### PORT WINE

Ramos Pinto LBV 'Unfiltered' 100ml	£7
Ramos Pinto 10yr old Tawny 100ml	£10

### AFTER DINER

Aged in American scorched sherry barrels Smoked Bourbon Old Fashioned	£16
Negroni	£13



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.

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.

# TASTING

£ 8 0 P E R P E R S O N

£ 1 2 0 P E R P E R S O N W I N E F L I G H T

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FIREPIT BREAD SELECTION

SUGAR SNAP PEAS

Baron Fuente Champagne 100ml

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SEARED SCALLOP

VOODOO SHRIMP

Whispering Angel Rose 100ml

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PORK BELLY

Sake 50ml

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BLACK COD

SOFTSHELL CRAB

STICKY THAI RICE

Chapel Down Bacchus 100ml

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BEEF SHORT RIB

SWEET POTATO

Chateauneuf du Pape 100ml

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BANANA SOUFFLÉ

Petit Guiraud Sauternes 100ml

## C O L D

YELLOWFIN TUNA SASHIMI £10  
ponzu, wasabi mayo, wasabi pea

BEEF FILLET TATAKI £15  
crispy onions, truffled ponzu, garlic

SMOKED BEETROOT £10  
feta cheese, mango dressing, wasabi v

BURRATTA £14  
kumquat marmalade, candied walnut, crackers, basil oil v

## O C E A N

VOODOO SHRIMP £14  
cajun bisque

SEARED SCALLOP £18  
cauliflower puree, Firepits XO

SOFT SHELL CRAB TEMPURA £20  
naam prik, chilli, spring onion

TANDOORI SPICED SEABASS £28  
shaved courgette, coconut yoghurt dressing

BLACK COD £50  
miso

## R A N C H

KOREAN BEEF SKEWERS £12  
chilli, chive

DRY AGED STEAKS ££  
roasted shallot, miso butter  
(speak to the team for tonight's choices)

TANDOORI CHICKEN £20  
mint raita

PORK BELLY £25  
nam prik pao

CRISPY LAMB £35  
pancakes, gochujang, mint glaze

## G A R D E N

THAI ROASTED CAULIFLOWER £12  
thai green curry, burnt cheese sauce, shiso

SWEET POTATO £8  
miso chilli cheese sauce, demerara sugar v

STICKY THAI FRIED RICE £10  
fried egg

SOY GLAZED CARROTS £10  
crisps, carrot, coconut purée v

SUGAR SNAP PEAS £6  
beef dripping, paprika, garlic

CHARRED TENDER STEM BROCCOLI £9  
aged black vinegar, cashew, caramelised red onion, sesame v

CRISPY TALLOW POTATO £12  
truffle mayo, parmesan, chives

SMOKED GARLIC MASHED POTATO v £10

v Vegetarian

Our Tasting menu highlights a variety of our Firepit's top dishes, intended for shared enjoyment by the entire table. A discretionary 12.5% service charge will be included in your total bill.

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.