



S M A L L D I S H E S

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| YELLOWFIN TUNA SASHIMI ponzu, wasabi mayo, wasabi pea | £10 |
| BEEF FILLET TATAKI crispy onions, truffled ponzu, garlic | £15 |
| KOREAN BEEF SKEWERS bulgogi | £15 |
| SEARED SCALLOP cauliflower, bacon jam, garlic | £18 |
| SUGAR SNAP PEAS beef dripping, paprika, garlic | £7 |
| GARLIC & PARMESAN SOURDOUGH pesto, marinara, ricotta, honey v | £12 |
| VOODOO SHRIMP cajun bisque | £14 |
| TEMPURA NOBASHI SHRIMP nam jim, chilli, spring onion | £15 |

S T E A K

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| 60 day aged ribeye 400g | £85 |
| 30 day aged fillet 300g | £65 |
| 30 day aged sirloin 300g | £60 |
| soy dip, birria broth, miso butter sauce | |

L A R G E D I S H E S

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| TANDOORI CHICKEN mint raita | £20 |
| PORK BELLY nam prik pao | £25 |
| CRISPY LAMB pancakes, gochujang, mint glaze | £35 |
| KOREAN FRIED BREAM soy garlic sauce | £28 |
| CARAMELISED BLACK COD miso | £45 |

G A R D E N

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| BURRATA kumquat marmalade, candied walnut, crackers, basil oil v | £14 |
| FIRE ROASTED CAULIFLOWER chilli and herb vinaigrette, goats cheese v | £10 |
| JAPANESE SWEET POTATO whipped miso butter v | £10 |
| STICKY THAI FRIED RICE | £9 |
| SMOKED BEETROOT feta cheese, mango dressing, wasabi v | £10 |
| CHARRED TENDER STEM BROCCOLI aged black vinegar, cashew, caramelised red onion, sesame v | £9 |
| SMOKED GARLIC MASHED POTATO v | £10 |

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.

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.

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

SUGAR SNAP PEAS

Baron Fuente Champagne 100ml

SEARED SCALLOP

VOODOO SHRIMP

Whispering Angel Rose 100ml

PORK BELLY

Sake 50ml

BLACK COD

TEMPURA NOBASHI SHRIMP

STICKY THAI RICE

Chapel Down Bacchus 100ml

BEEF SHORT RIB

JAPANESE SWEET POTATO

Chateauneuf du Pape 100ml

BANANA SOUFFLÉ

Petit Guiraud Sauternes 100ml

T O F O L L O W

FIREPIT SHARING DESSERT v £15 per person
selection of three of our best desserts,
for two people, four people, six people

MANGO & PASSIONFRUIT PAVLOVA v £10

SPICED PINEAPPLE TART TATIN £12
tahitian vanilla ice cream v

CHOCOLATE SMORES VOLCANO £12
meringue and salted caramel ice cream v

BANANA SOUFFLÉ £14
banana ice cream, key lime custard v

BLOOD ORANGE TART £10
granola, blood orange sorbet v

C O F F E E & T E A

COFFEES

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

TEAS

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| Selection of Loose Leaf Teas | £4 |
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T O F I N I S H

SWEET WINE

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

PORT WINE

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

AFTER DINER

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

v Vegetarian

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An optional 12.5% service charge will be added to your bill.

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.