

TO FOLLOW

FIRE AND ICE SHARING PLATTER sharing dessert platter with selection of desserts, sorbets and fruit v	£50
CHARGRILLED STICKY TOFFEE GINGER CAKE bourbon caramel, stem ginger ice cream, toffee apple v	£10
STRAWBERRY, LIME PAVLOVA v	£10
POACHED BANANA caramel custard, pecan ice cream, pretzel crumb, chocolate tuille v	£12
CHOCOLATE VOLCANO meringue and salted caramel ice cream v	£12
SALTED CARAMEL TART hazelnut ice cream, nougatine tuille 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
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



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 team 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.

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

£ 7 0 P E R P E R S O N

MA I N E V E N T

SUGAR SNAP PEAS

beef dripping, paprika, garlic

PANKO BLACK SESAME MONKFISH

smoked pineapple, ginger sauce

VOODOO SHRIMP

cajun bisque

MARINATED BEEF FILLET

roasted shallot & miso butter

SMOKED ST LOUIS CHA SUI PORK RIBS

TEMPURA FRIED SWEET POTATO

pac choi, spring onion, sweet soy glaze

CHARRED TENDERSTEM BROCCOLI

aged black vinegar, cashew, caramelised red onion, sesame v

CHOCOLATE VOLCANO

meringue, salted caramel ice cream v

STRAWBERRY, LIME PAVLOVA v

SIGNATURE

£ 1 0 0 P E R P E R S O N

MA I N E V E N T

SEARED SCALLOP

cauliflower puree, Firepits XO

VOODOO SHRIMP

cajun bisque

KOREAN BEEF SKEWERS

chilli, chive

CURRY FRIED CHICKEN

curry leaf, lime yoghurt

BLACK COD

miso

STICKY THAI FRIED RICE

fried egg

YELLOWFIN TUNA SASHIMI

ponzu, wasabi mayo, wasabi pea

MARINATED BEEF FILLET

roasted shallot, miso butter

TEMPURA FRIED SWEET POTATO

pac choi, spring onion, sweet soy glaze

CHARRED TENDERSTEM BROCCOLI

aged black vinegar, cashew, caramelised red onion, sesame v

CHOCOLATE VOLCANO

meringue, salted caramel ice cream v

STRAWBERRY, LIME PAVLOVA v

C O L D

YELLOWFIN TUNA SASHIMI

ponzu, wasabi mayo, wasabi pea

£10

BEEF FILLET TATAKI

wakame, truffled ponzu, shimeji mushroom

£15

SMOKED BEETROOT

goat's cheese, mango dressing, wasabi v

£10

BURRATTA

kumquat marmalade, candied walnut, sourdough toast, basil oil v

£15

O C E A N

VOODOO SHRIMP

cajun bisque

£16

SEARED SCALLOP

cauliflower puree, Firepits XO

£19

SOFT SHELL CRAB TEMPURA

jalapeno ponzu, chilli, spring onion

£20

PANKO BLACK SESAME MONKFISH

smoked pineapple, ginger sauce

£20

TANDOORI SPICED SEABASS

shaved courgette, coconut yoghurt dressing

£28

BLACK COD

miso

£50

R A N C H

KOREAN BEEF SKEWERS

chilli, chive

£12

MARINATED BEEF FILLET

roasted shallot, miso butter

£35

CURRY FRIED CHICKEN

curry leaf, lime yoghurt

£16

SMOKED ST LOUIS CHA SUI PORK RIBS

SMOKED DUCK BREAST

burnt orange, star anise, duck sauce

£24

£30

CRISPY LAMB BELLY

gochujang, mint glaze

£40

G A R D E N

THAI ROASTED CAULIFLOWER

thai green curry, burnt cheese sauce, shiso

£18

TEMPURA FRIED SWEET POTATO

pac choi, spring onion, sweet soy glaze

£8

STICKY THAI FRIED RICE

fried egg

£14

SOY GLAZED CARROTS

crisps, carrot, coconut purée v

£10

SUGAR SNAP PEAS

beef dripping, paprika, garlic

£9

TALLOW TRUFFLE CHIPS

truffle mayo, parmesan, chives

£12

CHARRED TENDER STEM BROCCOLI

aged black vinegar, cashew, caramelised red onion, sesame v

£12

v Vegetarian

Our Tasting and Signature menu's showcase a selection of our most popular dishes from the Firepit. They are designed to be enjoyed by the whole table and requires a minimum of 2 persons. An optional 12.5% service charge will be added to your 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.

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