



f i r e p i t

SUNDAY ROAST MENU

2 COURSES £40 | 3 COURSES £50

STARTERS

BEETROOT SALAD

goat's cheese, mango dressing, wasabi v

BEEF TARTARE

egg, shallots, capers, gherkins, toasted sourdough

SMOKED SALMON

brown bread, lemon

FROM THE CHEF

30 DAY AGED FORE RIB OF BEEF

ROAST CHICKEN

SLOW BRAISED PORK BELLY

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 savoy cabbage, smokehouse gravy, all shared family style.

DESSERTS

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.