f i r e p i t

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

firepit

Experience the Firepit, a modern culinary adventure centred around sharing plates.

Our indulgent menu brings together the diverse flavours of world cuisine, blending the smoky, barbecue aromas of the American West with the delicately spiced tastes of the Far East. Chef John Bingley and his team introduced this innovative concept to Canterbury, crafting ambitious dishes that excite the palate and showcase the best 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.

The chef recommends that for a table of two, order one dish from each section and for a table of four, order two from each section to have the best sharing experience at the Firepit. All dishes are served to share in the centre of the table.

COLD PLATES

MARINATED TUNA 13
soy, ginger & almonds, crispy wontons N

BEEF FILLET TATAKI 16
crispy onions, truffled ponzu, garlic

DUCK LIVER & PORT PARFAIT (2 PCS) 13
fig jam, brioche, sweet wine gel

SMALL PLATES

GARLIC & PARMESAN SOURDOUGH 13
pesto, marinara, honey ricotta V

VOODOO SHRIMP (2 PCS) 15
cajun bisque

SUGAR SNAP PEAS 8
beef dripping, paprika, garlic

ROASTED BUTTERNUT SQUASH 11
crispy kale, goats cheese, smoked almonds, goji berries, maple & chilli vinaigrette V N

SEARED SCALLOPS (2 PCS) 19
cauliflower, bacon jam, garlic N

KOREAN BEEF SKEWERS (4 PCS) 18
bulgogi

TEMPURA NOBASHI SHRIMP (4 PCS) 16
nam jim, chilli, spring onion

VEGETABLES

FRIED BROCCOLI 11
soy and ginger dressing, toasted cashew V N

WHOLE ROASTED MASALA CAULIFLOWER 11
goats cheese, herb crumb V N

SMOKED GARLIC MASHED POTATO V 11

SWEET POTATO 11
miso chilli cheese

FRIED POTATO 13
crispy onion, truffle mayonnaise, aged parmesan, beef tallow

FIRE ROASTED LEEKS 12
romesco sauce, smoked almonds N

STICKY THAI FRIED RICE 10
crispy egg

JOSPER CHARCOAL OVEN

OAK SMOKED SHORT RIB OF BEEF 36
beef jus

SPICED LAMB CUTLETS (2 PCS) 25
spiced yoghurt, pistachio crumbs N

JOSPER GRILLED STEAKS
30 day aged fillet 50
30 day aged sirloin 45
Bavette 35
400g Chateaubriand (TO SHARE) 80
850g T-Bone (TO SHARE) 85
soy dip, peppercorn sauce, miso butter sauce

LARGE PLATES

FIRE ROASTED CHICKEN 21
brown chicken jus, toasted bread

KOREAN FRIED BASS 29
soy garlic sauce

CRISPY LAMB 36
pancakes, gochujang, mint glaze

CARAMELISED BLACK COD 46
miso

CRISPY PORK BELLY 26
nam prik pao

TO FOLLOW

FIREPIT SHARING DESSERT 31
(for two people to share)
includes: chargrilled sticky ginger cake, chocolate smores volcano, and white chocolate créme brûlée

WHITE CHOCOLATE CRÉME BRÛLÉE 12
mango sorbet, mango salsa, white chocolate snow

BANANA SOUFFLÉ 15
banana sorbet, key lime custard

CHOCOLATE SMORES VOLCANO 13
meringue, salted caramel ice cream V

CHARGRILLED STICKY GINGER CAKE 12
stem ginger ice cream, bourbon, caramel sauce

TASTING MENU

Our Tasting Menu highlights a variety of our Firepit's top dishes, intended for shared enjoyment by the entire table.

£80 PER PERSON | £120 PER PERSON WITH WINE FLIGHT

DUCK LIVER & PORT PARTFAIT (2 PCS)
fig jam, fig leaf oil, brioche, sweet wine gel
Runnymede Island Pinot Noir 'Marlborough' '23
-
SEARED SCALLOPS (2 PCS)
cauliflower, bacon jam, garlic N
Robert Oatley Signature Chardonnay '23/24
-
KOREAN BEEF SKEWERS (4 PCS)
bulgogi
Primitivo di Manduria Passo de Cardinale '23/24
-
CARAMELISED BLACK COD
miso
Viognier de Pennautier '24/25
-
OAK SMOKED SHORT RIB OF BEEF
spring onion, coriander
SMOKED GARLIC MASHED POTATO
Septima Malbec Mendoza '24
-
PRE DESSERT
-
BANANA SOUFFLÉ
banana sorbet, key lime custard
Royal Tokaji 'Late Harvest' '19/20

Scan the QR code, below, to view our Allergens Guide

(V) VEGETARIAN

(N) CONTAINS NUTS

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.