



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.

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

SMALL DISHES

GARLIC & PARMESAN SOURDOUGH pesto, marinara, ricotta, honey v	12
TUNA TARTARE marinated tuna, soy, ginger & almonds, crispy wontons	10
BEEF FILLET TATAKI crispy onions, truffled ponzu, garlic	15
FOIS GRAS PARFAIT fig jam, fig leaf oil, toasted onion brioche, sweet wine gel	10
SEARED SCALLOP cauliflower, bacon jam, garlic	18
VOODOO SHRIMP cajun bisque	14
KOREAN BEEF SKEWERS bulgogi	15
TEMPURA NOBASHI SHRIMP nam jim, chilli, spring onion	15

GARDEN

ROASTED BUTTERNUT SQUASH crispy kale, goats cheese, smoked almonds, goji berries, maple & chilli vinaigrette v	10
CAULIFLOWER KORMA cashew nuts, yoghurt, fenugreek v	10
STICKY THAI FRIED RICE	9
SUGAR SNAP PEAS beef dripping, paprika, garlic	7

LARGE DISHES

WOOD FIRE CHICKEN buffalo sauce, blue cheese	25
PORK BELLY nam prik pao	25
CRISPY LAMB pancakes, gochujang, mint glaze	35
KOREAN FRIED BASS soy garlic sauce	28
CARAMELISED BLACK COD miso	45
OAK SMOKED SHORT RIB OF BEEF spring onion, coriander	35
STEAK TO SHARE	
60 day aged ribeye	85
30 day aged fillet	65
30 day aged sirloin	60
soy dip, birria broth, miso butter sauce	

(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.

TASTING

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

£75 PER PERSON

£115 PER PERSON WINE FLIGHT

FOIS GRAS PARFAIT

fig jam, fig leaf oil, toasted onion brioche, sweet wine gel
Von Bhul Bone Dry Rieslig

SEARED SCALLOP

cauliflower, bacon jam, garlic
Robert Oatley Signature Chardonnay

KOREAN BEEF SKEWERS

bulgogi
Gatito loco Rioja

CARAMELISED BLACK COD

Miso

STICKY THAI FRIED RICE

Fabrizio Vella Bianco

OAK SMOKED SHORT RIB OF BEEF

spring onion, coriander

SMOKED GARLIC MASHED POTATO

Museum Red Reserva Cigales

PRE DESSERT

RASPBERRY SOUFFLE

raspberry ripple ice cream
Tokaji Late Harvest

TO FOLLOW

FIREPIT SHARING DESSERT	30
selection of three of our best desserts v	to share
WHITE CHOCOLATE CRÈME BRULÉE	11
mango sorbet, mango salsa, white chocolate snow	
RASPBERRY SOUFFLE	14
raspberry ripple ice cream, raspberry coulis	
CHOCOLATE SMORES VOLCANO	12
meringue, salted caramel ice cream v	
CHARGRILLED STICKY GINGER CAKE	11
stem ginger ice cream, caramel sauce	

COFFEE & TEA

COFFEES

Americano	3.50
Espresso	3
Latte	4
Cappuccino	4
Liqueur Coffee	14

TEAS

Selection of loose teas	4
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TO FINISH

WINE

Royal Tokaji Late Harvest 100ml	9
Petit Guiraud 'Sauternes' 100ml	9

PORT WINE

Ramos Pinto LBV 'Unfiltered' 100ml	10
Taylor's Quinta De Vargellas 100ml	15

AFTER DINNER COCKTAILS

TEMPORAL ILLUSION	13
vanilla vodka, cherry syrup, cream, lime, sugar, egg white	
HEDONIST'S HAVEN	13
amaretto, white chocolate liqueur, vanilla vodka, creme de cacao white, noisette syrup, cream	

CAVE CUVÉE	13
vodka, cream, lemon sorbet, prosecco	

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