

(STARTERS)

Salt & Pepper Squid

Crispy coated squid, topped with a sweet chilli sauce.

Firepit Wings

Fried chicken wings coated in our Firepit glaze, topped with sesame seeds, sliced spring onion & chillies.

Salt & Pepper Wings

Crispy chicken wings, Asian vegetables and our salt & pepper seasoning.

Balls of Fire

Potato, cheese, jalapeños and spices coated in panko breadcrumbs, topped with sriracha mayo, crispy onions & sliced chillies.

Baby Back Ribs

Pork ribs coated in our Firepit glaze, topped with sesame seeds, sliced spring onion & chillies.

Lamb Kofta

Our homemade lamb kofta served with hummus, mint yoghurt & pomegranate seeds.

Surf & Turf

Feather blade of beef and bone marrow, served inside a beef bone and topped with garlic king prawns.

Salt & Pepper Cauliflower 'wings'

Crispy cauliflower, Asian vegetables and our salt & pepper seasoning, topped with sweet chilli sauce, sliced spring onion & chillies.

Prawn Cocktail

Baby prawns, coated in Marie Rose sauce, with baby gem lettuce & focaccia.

Goats Cheese & Beetroot

Whipped goats cheese and textures of beetroot and focaccia croutes.

Crispy Duck

Served with a water melon, orange and herb salad.



PIT SPECIALS

Peri-Peri 1/2 Roast Chicken

1/2 Roast chicken coated in our peri seasoning, coleslaw, skin-on fries and our homemade peri-peri sauce.

Lamb Rump

10oz Lamb rump served with creamy mash, buttered kale, carrots & lamb gravy.

Baby Back Ribs

Pork ribs coated in our Firepit glaze, topped with sesame seeds, sliced spring onion & chillies. Served with skin on fries & coleslaw.

Salt & Pepper Chicken Platter

Chicken goujons and wings in our salt and pepper crumb with peppers and onions. Served with Asian salad with a sesame dressing, skin-on fries and sweet chilli dip.

Katsu Chicken

Breaded chicken, steamed rice and our katsu sauce, pomegranate seeds & fresh chillies.

Katsu Cauliflower Steak

Marinated cauliflower steak, steamed rice and our katsu sauce, pomegranate seeds and fresh chillies.

Featherblade of Beef

Featherblade of beef, served with carrot & swede mash, buttered greens and a red wine sauce.

Cajun Cream Chicken Pasta

Chargrilled chicken breast served over macaroni in a Cajun cream sauce.

Gnocchi

Catalan sauce, sun dried tomatoes, green beans and garnished with vibrant herb oil.

Macaroni Cheese

Macaroni pasta in a rich cheese sauce, with a parmesan and breadcrumb crust.

➔ Add Fried Chicken & Bacon

➔ Add Fillet Steak

SALADS

Chicken Caesar Salad

Baby gem lettuce coated in caesar dressing, topped with chicken breast, smoked streaky bacon, croutons & parmesan cheese.

Steak & Blue Cheese Salad

Fillet tail, Blacksticks Blue cheese, served on a mixed leaf salad with salad dressing.

Crispy Duck Salad

Slow cooked crispy duck, served on an orange, watermelon and herb salad, finished with sweet chilli sauce.

Sesame Beef Salad

Beef fillet tail, served on a herb salad in a sesame dressing.

HANGING KEBABS

Fillet Steak Kebab

Fillet tail and Mediterranean vegetables coated in our chimichurri. Served over salad, mint yoghurt, coleslaw, skin-on fries & a garlic flat bread.

Peri-Peri Chicken Kebab

Chicken breast and Mediterranean vegetables, coated in our peri-peri sauce. Served over salad, mint yoghurt, coleslaw, skin-on fries & a garlic flatbread.

Tandoori Chicken Kebab

Chicken breast & Mediterranean vegetables, coated in our tandoori marinade. Served over salad, mint yoghurt, coleslaw, skin-on fries & a garlic flatbread.

Lamb Kofta Kebab

Our homemade lamb kofta, served over salad, mint yoghurt, coleslaw, skin-on fries & a garlic flatbread.

Halloumi & Vegetable Kebab

Halloumi and Mediterranean vegetables, coated in a sweet chilli sauce. Served over salad, mint yoghurt, coleslaw, skin-on fries & a garlic flatbread.

[MAINS]

BURGERS

All served with skin-on fries

The Firepit Burger

4oz homemade beef patty topped with cheese, Southern fried chicken breast, fried crispy halloumi, smoked streaky bacon, on a toasted brioche bun with lettuce, tomato, red onion, gherkin and garlic mayo.

Black & Blue Burger

Two 4oz homemade beef patties topped with Blacksticks Blue cheese, on a toasted brioche bun with lettuce, tomato, red onion, gherkin, smoked streaky bacon and garlic mayo.

Bacon Cheeseburger

Two 4oz homemade beef patties topped with cheese and smoked streaky bacon, on a toasted brioche bun with lettuce, tomato, red onion, gherkin & baconnaise.

Devil Burger

Two 4oz homemade beef patties, topped with jalapenos and cheese, on a toasted brioche bun with lettuce, tomato, red onion & sriracha mayo.

Southern Fried Chicken Burger

Southern fried chicken breast topped with cheese and smoked streaky bacon, on a toasted brioche burger bun with lettuce, tomato, red onion, gherkin & mayonnaise.

Cajun Chicken Burger

Grilled Cajun chicken breast topped with cheese and streaky bacon, on a toasted brioche bun with lettuce, tomato, red onion, gherkin and garlic mayo.

Spicy Bean Burger

Crispy coated spicy vegetable and bean burger, on a toasted vegan brioche burger bun with lettuce, tomato, red onion, gherkin & vegan mayonnaise.

FISH

Fish & Chips

Battered fish served with chunky chips, garden peas & tartar sauce.

Salmon Supreme

Roast salmon supreme, new potatoes, asparagus with tomato and roasted red pepper sauce.

OFF THE GRILL

All are served with skin-on fries, roasted tomato, field mushroom and garlic & herb butter

35oz Tomahawk [Pre-order only] **+35**
Cooked bleu-medium.

20oz Chateaubriand [Ideal for sharing] **+30**
Cooked bleu-medium.

Mixed Grill **+15**
5oz sirloin steak, 5oz lamb rump, 5oz gammon chop, chargrilled chicken breast, sausage ring and a fried hens egg.

10oz Fillet Steak **+15**

5oz Fillet Steak **+5**

10oz Ribeye **+5**

10oz Sirloin **+5**

10oz Gammon Chop **+5**
Served with skin-on fries, fried hens egg, pineapple salsa & buttered green beans.

➔ **Add Surf** **+7**
King prawns in garlic & herb butter

➔ **Add Halloumi** **+6**
4oz grilled Halloumi

STEAK ON A STONE

Served with skin-on fries.

STEP 1: Choose Your Steak

35oz Tomahawk **+35**
Ask your server for availability (pre-order advised)

Sharer Stone **+30**
10oz fillet, 10oz ribeye, 10oz lamb rump.

20oz Chateaubriand **+30**
[Ideal for sharing]

Salmon Supreme **+15**

10oz Fillet **+15**

5oz Fillet **+5**

10oz Ribeye **+5**

10oz Sirloin **+5**

10oz Lamb Rump **+5**

8oz Halloumi

STEP 2: Choose Your Sauces

Firepit Sauce **Chimichurri**
Garlic Mayo **Spicy Mayo**
Teriyaki **Sweet Chilli**
Sriracha **BBQ**
Tomato Ketchup **Garlic & Herb Butter**
Mayonnaise **English Mustard**
French Mustard **Mint Sauce**
Mint Yoghurt

➔ **Add Surf +7**
King prawns in garlic & herb butter

➔ **Add Halloumi +6**
4oz grilled halloumi

SIDES

Skin-on Fries 4.5

Triple Cooked Chips 5.5

Aspen Fries 5.5

Skin-on fries coated in truffle oil & parmesan.

Carrot & Swede Mash 4.5

Beef Bone Marrow 8

Featherblade of beef & bone marrow served inside a beef bone, topped with crispy onions.

Buttered New Potatoes 4.5

Creamy Mash 4.5

Macaroni Cheese 6

Halloumi Fries 6.5

Corn on the cob 4.5

Side Salad 4.5

Onion Rings 3.5

Coleslaw 4

Seasonal Vegetables 5

Garlic Flatbread 5

Cheesy Garlic Flatbread 6.5

SAUCES

Peppercorn Sauce 4

Blue Cheese Sauce 4

Peri-Peri Sauce 4

Firepit Glaze 4

V Vegetarian **VG** Vegan **VGA** Vegan Available
GF Gluten Free **GFA** Gluten Free Available **🔥** Spicy