



POURS OF THE WEEK

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|---|------|
| Bloody Mary Martini | 12.5 |
| Garnacha Blanca "25 Vendimias" Navarra, Spain. 2024. <i>Jose San Martin</i> | 10 |
| Hondarrabi Zuria. Getariako Txakolina, Spain. 2022. <i>Bodega HIKA</i> | 10.5 |

SNACKS

| | |
|----------------------------------|-----|
| Olives | 5 |
| Padron Peppers | 7.5 |
| Grilled Sourdough. Smoked Butter | 5.5 |
| Acme Marmite Bread. Pecorino | 9 |

COLD SMALL PLATES

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|---|----|
| House Ricotta. Broad Beans. Cedro Lemon. Shiso | 10 |
| White Bean Hummus. Roscoff Onion. Date Molasses | 12 |
| Coal Roast Leeks. Pistachio Romesco | 13 |
| Globe Artichoke. Italian Peas. Olives. Mint | 13 |

HOT SMALL PLATES

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|---|-----|
| Monkfish Skewer. Vadouvan Butter. Fennel & Kumquat Pickle | 9.5 |
| Grilled Norfolk Asparagus. Smoked Sabayon. Sarawak Black Pepper | 13 |
| Grilled XL Prawns. Goan Recheado | 15 |

LARGE PLATES

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| ½ Ancho Smoked Free Range Chicken. Guajillo Butter. Tropea Onion | 26 |
| Swaledale Lamb Mixed Grill. Ezme Sauce | 32 |
| Lion's Mane Mushroom. Smoked Onion Soubise. Pumpkin Seed. Cavolo Nero | 32 |
| Hake. Crab Bisque. Ancho Rouille. Fennel | 36 |

CHOPS & CUTS

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|--|----|
| Double Cut Tamworth Pork Chop. Tamarind & Date Ketchup | 36 |
| Westholme Wagyu Rump. 4/5mbs. Macadamia. Salsify. Tarragon | 38 |
| Dry Aged British Beef Chops (please ask server for breeds, cuts & sizes) | |

SIDES

| | |
|-------------------------|---|
| BBQ'd Greens. Ancho Oil | 5 |
| Chapa Roast Potatoes | 6 |

Please inform your server of any allergens as sesame, peanuts and tree nuts are widely used throughout our kitchen and we cannot guarantee there will be no cross-contamination. We serve cold, filtered still & sparkling water for the table at £1 per head. All orders have an optional 12.5% service charge.

@ACMEFIRECULT



Buttermilk Pudding. Rhubarb 9

Chocolate Ganache. Blood Orange. Honeycomb 9

Lemon Tart. Crème Fraîche 9

IRISH WHISKEY 25ML

Green Spot 6
Teeling Small Batch 6.5
Jameson 6.5
Jameson. Black Barrel 7

SCOTCH WHISKY 25ML

Ardbeg Wee Beastie 5yr 6.5
Ardbeg 10yr Single Malt 7
Caol Ila 12yr 9
Talisker Single Malt 10yr 9.5

JAPANESE WHISKY 25ML

Nikka From The Barrel 8

SHARPENERS

Verdita: Tequila or Mezcal 7
Volcan Blanco or Ojo de Tigre
Pineapple & Bullet Chilli Chaser

DIGESTIFS 25ML

House-Made Rumoncello 4
House-Made Arancello 4
Amaro Montenegro 4
Cynar 4.5

SWEET | FORTIFIED 50ML

Graham's 10yr Tawny Port 8
Akashi-Tai Umeshu 9
Baby Mozart 4

COGNAC | CALVADOS 25ML

Hennessy VS 6
Avallen Calvados 6

AFTER DINNER COCKTAILS

Espresso Martini 12.5
ELLC Vodka. Kahlua. Solo Coffee
Old Fashioned 12.5
Buffalo Trtace. Simple Syrup. Bitters