



POURS OF THE WEEK

Strawberry Americano. <i>Campari. Dolin Chamberyzette. Soda</i>	10
Pinot Noir Bourgogne Rouge, Burgundy, France. 2024. <i>Domaine du Prieure</i>	12.5
Albariño Rias Baixas, Spain. 2024. <i>Noelia Bebelia</i>	13.5

SNACKS

Olives	5
Friggitelli Peppers	7.5
Grilled Sourdough. Smoked Butter	5.5
Acme Marmite Bread. Pecorino	9

COLD SMALL PLATES

House Ricotta. Grilled Watermelon. Lemon Verbena. Pine Nut	11
White Bean Hummus. Roscoff Onion. Date Molasses	12
Coal Roast Leeks. Pistachio Romesco	13.5

HOT SMALL PLATES

Heritage Courgette. Cashew Cream. Hemp Seed. Sage	13
Grilled XL Prawns. Goan Recheado	15

LARGE PLATES

Butterflied Mackerel. Guajillo Butter. Lemon	24
Roast Aubergine. Wild Scottish Girolles. Blackberries	28
Swaledale Lamb Mixed Grill. Ezme Sauce	32

CHOPS & CUTS

Double Cut Rare Breed Tamworth Pork Chop. Tamarind & Date Ketchup	39
Westholme Wagyu Picanha. 6/7mbs. Bone Marrow Mojo Rojo. Corno Peppers. Horseradish	40
Dry Aged British Beef Chops (please ask server for breeds, cuts & sizes)	

SIDES

Charred Hispi Cabbage	6
Chapa Roast Jersey Royals	7
Isle of Wight Tomatoes	8.5

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



Smoked Buttermilk Pudding. Strawberry. Makrut Lime Leaf 9

Chocolate Mousse. Blueberries. Pistachio 9

Lemon Tart. Crème Fraîche 9

DARK ARTS COFFEE

Espresso 3

Black / White Americano 3.5

Dairy / Oat Milk

DIGESTIFS 50ML

Amaro Montenegro 8

Cynar 9

IRISH WHISKEY 25ML

Green Spot 6

Teeling Small Batch 6.5

Jameson 6.5

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

AFTER DINNER SHOTS 25ML

House-Made Rumoncello 4

Fernet Branca 5

Bepi Tosolini Grappa 6

SWEET | FORTIFIED

Graham's 10yr Tawny Port (50ml) 8

Graham's Fine White Port (50ml) 8

Akashi-Tai Umeshu (50ml) 9

Sauternes (75ml) 10.5

Fernando de Castilla PX Sherry (75ml) 11.5

Lustau PX Sherry (75ml) 10.5

COGNAC | CALVADOS 25ML

Hennessy VS 6

Avallen Calvados 6

Somerset Cider Brandy 6

AFTER DINNER COCKTAILS

Espresso Martini 12.5

ELLC Vodka. Kahlua. Solo Coffee

Old Fashioned 12.5

Buffalo Trace. Demarara Syrup. Bitters