

ACME FIRE CULT

FEASTING MENU AUTUMN 2022

Served family style, to be taken by the whole table

A SELECTION OF SMALLS

Fermented Squash Hummus. Macadamia.
Grilled Leeks. Pistachio Romesco.
Cuore del Vesuvio Tomatoes. Green Goddess. Soft Herbs.

MAINS

£45 per person
Herb Fed Chicken. Vadouvan Butter. Pink Onions. Creme Fraiche.

or

£55 per person
Highland Ox Cheek. Ancho Koji. Summer Pickles.

or

£65 per person
Smoked Lamb Shoulder. Jalapeno Verde. Guindilla Pepepr.

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Vegan Alternative
Smoked Celeriac. Mushroom-Kelp XO. Coco Bean Miso.
(for any party member who is Vegan/Vegetarian)

SIDE

Jersey Royal Potato Salad. Confit Garlic. Lemon.

DESSERTS

Hazelnut Chocolate Ganache. Beer Molasses. Creme Fraiche.

Guests cannot mix and match main dishes.
Please note that this menu is subject to change on the day of booking.

Please inform us of any allergens.

All orders have an additional 12.5% service charge.