

ACME FIRE CULT

FEASTING MENU – SPRING/SUMMER 2024

Served Family Style. To Be Taken By The Whole Table.

SMALLS

Grilled Padron Peppers. Pink Peppercorn.
Toasted DK Focaccia. Acme “Marmite” Butter. Pecorino.
Grilled Leeks. Pistachio Romesco.
Fermented Pumpkin Hummus. Macadamia. Dukkah.
Roast Cauliflower. Peanut Salsa Macha.

LARGE

£55 per person

Grilled Herb Fed Chicken. Tropea Onions. Burnt Chilli ‘Peri Peri’ Sauce.

or

£65 per person

Smoked Lamb Shoulder. White Bean ‘Labneh’. BBQ Peas. Wild Garlic Ravigote.

or

£85 per person

Grilled Beef Chop. Smoked Bone Marrow. Slow Roast Tomatoes. Grilled Onions.

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£45 per person

Vegan Alternative. Regularly Changing Seasonal Option Available. Served Individually.

SIDES

Chapa Roast Potatoes

BBQ Greens

DESSERT

Chocolate Ganache. Kumquat Marmalade. Crème Fraiche.

or

Buttermilk Pudding. Rhubarb. Crushed Graham Crackers.