

Ferment & Pickle Plate. 7

Padron Peppers. Pink Peppercorn. 7

Toasted Sourdough. Cultured Butter. 6

DK Sourdough. Acme/40FT “Marmite” Butter. Pecorino. 9

Smoked Beetroot. Pine Nuts. Raisin. Black Garlic. Creme Fraiche. 9

Fermented Pumpkin Hummus. Macadamia. 10

Coal Roast Leeks. Pistachio Romesco. 11

Mutton Merguez. Pink Onions. Salsa Verde. Labneh. 11

Fried Jerusalem Artichokes. Kimchi Butter. Ricotta. 11

Stracciatella. Chicory. Dill. Cedro. 11

Aged Chalk Stream Trout Crudo. Carrot & Citrus Ezme. 12

Vegetable Hearth Plate. Beluga Lentils. Chickpea Puree. Salsa Verde. 19

Tandoori Celeriac. Green Chutney. Cashew Cream. Coriander & Fennel. 18

Lamb Meatballs. Makhani Sauce. Lamb Fat Toast. 22

Cornish Cod. Jerusalem Artichoke. Chilli Garlic Miso. 26

Longhorn Ox Cheek. Ancho Beef Butter. Pickles. 28

Limited

Half Herb-Fed Chicken. Peri Peri. Tropea Onions. 28

Tamworth Pork Chop. Mojo Rojo. 36

Charred Broccoli & Greens. Ancho Oil. 6

Roasted Cornish Potatoes. 7

Please inform your waiter of any allergens. **Please be aware that sesame, peanuts and tree nuts are widely used throughout our kitchen and we cannot guarantee there won't be cross-contamination of these allergens.** All orders have an optional 12.5% service charge.

@ACMEFIRECULT