

# ACME FIRE CULT

## FEASTING MENU – SUMMER / AUTUMN 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 Squash Hummus. Macadamia. Dukkah.  
Smacked Cucumber. Watermelon. Pickled Rind. Jalapeno.

### LARGE

£55 per person

Grilled Herb Fed Chicken. “Aslam’s” Butter. Mint. Lemon

*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

Cornish Potato Salad

BBQ Greens

### DESSERT

Drunken Apricots. Marshmallow. Crème Anglaise.

*or*

Dark Chocolate Mousse. Blueberries. Pistachio.

Orange Olive Oil.

\* Menu subject to change on the day of booking. Please inform us of allergies in advance. 12.5% service not included.