



POURS OF THE WEEK

Kir Royale. <i>Chambord. St. John Cremant</i>	12.5
Cabernet Sauvignon Rosé "Esi" London, UK. 2022. <i>Renegade Urban Winery</i>	12
Pinot Noir Bourgogne Rouge, Burgundy, France. 2024. <i>Domaine du Prieure</i>	12.5

SNACKS

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

COLD SMALL PLATES

White Bean Hummus. Burnt Onion Agrodolce	11
House Ricotta. Beetroot. Smoked Muscat Grape. Shiso	12
Coal Roast Leeks. Pistachio Romesco	13.5

HOT SMALL PLATES

Grilled Corn. Fermented Ancho Butter	9
Delica Pumpkin. Pipián Rojo. Fig. Watercress	12
Grilled XL Prawns. Goan Recheado	16

LARGE PLATES

Roast Aubergine. Scottish Girolles. Blackberries	28
Kames Trout. Bone Marrow-Dashi Butter. Mussels	29
Swaledale Lamb Mixed Grill. Ezme Sauce	32

CHOPS & CUTS

180g Westholme Wagyu Picanha. 4/5mbs. Bone Marrow Mojo Rojo. Corno Peppers	38
650g Double Cut Tamworth Pork Chop. Tamarind & Date Ketchup	39
Dry Aged British Beef Chops (please ask server for breeds, cuts & sizes)	

SIDES

Chapa Roast Potatoes	7
Charred Hispi Cabbage	7.5
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. Figs. Honey 9

Chocolate & Black Mole Ganache. Crème Fraîche. Cherries. Salsa Macha 9

Lemon Tart. Crème Fraîche 9

DARK ARTS COFFEE

Espresso 3

Black / White Americano 3.5

English Breakfast Tea 3

IRISH WHISKEY 25ML

Green Spot 6

Teeling Small Batch 6.5

Jameson 6.5

SCOTCH WHISKY 25ML

Johnnie Walker Black Label 5

Ardbeg Wee Beastie 5yr 6.5

Spearhead Single Grain 6.5

Ardbeg 10yr Single Malt 7

Caol Ila 12yr 9

Talisker Single Malt 10yr 9.5

AMERICAN WHISKEY 25ML

Buffalo Trace Bourbon 5

Hudson Manhattan Rye 6

A Horse With No Name 7

WhistlePig Piggyback 6yo Rye 7

Oxford Purple Label Rye 8

Michter's US No.1 Rye 8.5

WhistlePig 10yo Rye 11.5

JAPANESE WHISKY 25ML

Nikka From The Barrel 8

COGNAC | CALVADOS 25ML

Hennessy VS 6

Avallen Calvados 6

Somerset Cider Brandy 6

AFTER DINNER SHOTS 25ML

House-Made Rumoncello 4

Fernet Branca 5

Bepi Tosolini Grappa 6

AFTER DINNER COCKTAILS

Espresso Martini 13

ELLC Vodka. Kahlua. Solo Coffee

Old Fashioned 12.5

Buffalo Trace. Demarara Syrup. Bitters

Manhattan 13.5

WhistlePig Piggyback 6yo Rye. Cocchi di Torino. Bitters

Kir Royale 12.5

Chambord. St. John Cremant

SHARPENERS

Verdita: Tequila or Mezcal 7

Volcan Blanco or Ojo de Tigre

Pineapple & Bullet Chilli Chaser

SWEET | FORTIFIED

Graham's Fine White Port (50ml) 8

Akashi-Tai Umeshu (50ml) 9

Sauternes (75ml) 10.5

Lustau PX Sherry (75ml) 10.5

Fernando de Castilla PX Sherry (75ml) 11.5

DIGESTIFS 50ML

Amaro Montenegro 8

Cynar 9