



## POUR OF THE WEEK

**125ML | BTL**

Grüner Veltliner, Schlehe; Kamptal, Austria. 2022. *Martin Arndorfer*

9.5 | 53

## SNACKS

|                                           |     |
|-------------------------------------------|-----|
| Bombay Mix                                | 4   |
| Padron Peppers. Coconut Sambol            | 8   |
| Acme Marmite Butter. Naan Bread. Pecorino | 7.5 |

## COLD SMALL PLATES

|                                                |    |
|------------------------------------------------|----|
| Pumpkin Hummus. Toasted Chickpea. Cumin. Ancho | 12 |
| Coal Roast Leeks. Pistachio Romesco. Rose      | 13 |

## HOT SMALL PLATES

|                                                          |      |
|----------------------------------------------------------|------|
| Aslam's Butter Cauliflower. Pink Onion. Mint             | 12   |
| Roast Hipsi Cabbage. Curry Leaf. Moilee. Preserved Lemon | 12   |
| Roasted Roscoff Onions. Beluga Lentil. Parmesan          | 13.5 |

## CURRIES

|                                        |    |
|----------------------------------------|----|
| Roast Aubergine. Keralan Curry. Kismur | 24 |
| ½ Herb Fed Chicken. Vadouvan. Coconut  | 28 |
| Lamb Chop Railway Curry                | 32 |

## GRILL

|                                                              |    |
|--------------------------------------------------------------|----|
| Venison & Pork Seekh Kebab. Roscoff Onion. Guajillo Butter   | 24 |
| Monkfish Skewer. Vadouvan Butter. Kumquat & Fennel.          | 31 |
| Double Cut Tamworth Pork Chop. Tamarind & Date Ketchup       | 36 |
| Westholme Wagyu Rump. 4/5lbs. Beef Caramel. Green Peppercorn | 38 |

## SIDES

|                          |     |
|--------------------------|-----|
| Buttered Naan Bread      | 3   |
| Cucumber & Kumquat Raita | 4   |
| BBQ'd Greens. Ancho Oil  | 5   |
| Cumin Roast Potatoes     | 6   |
| Winter Tomato Salad      | 9.5 |

Please inform your server of any allergens as sesame, peanuts and tree nuts are widely used throughout our kitchen and we cannot guarantee 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

# ACME FIRE CULT

## DESSERTS

Orange & Dark Chocolate Ganache.  
Pistachio Halva. Crème Fraîche 8

Sticky Toffee Pudding. Miso Caramel.  
Vanilla Ice-cream. 10

## SHARPENERS | SHOTS

Verdita. Tequila | Mezcal. 7  
*Volcan Blanco Tequila | Ojo de Tigre.*  
*Pineapple & Bullet Chilli Chaser.*

## AFTER DINNER COCKTAILS

Espresso Martini 12.5  
*ELLC Vodka. Kahlua. Solo Coffee.*

Old Fashioned 12.5  
*Buffalo Trace. Simple Syrup. Bitters.*

## SWEET WINE 75ML | BTL

L'ilot de Haut Bergeron. Sauternes. 10.5 | 52.5

## IRISH WHISKEY 25ML

Green Spot. 6  
Teeling Small Batch. 6.5  
Jameson. 6.5  
Jameson. Black Barrel. 7

## SCOTCH WHISKY 25ML

Ardbeg Wee Beastie 5yr. 6.5  
Ardbeg 10yr Single Malt. 7  
Caol Ila 12yr. 9  
Talisker Single Malt 10yr. 9.5

## DIGESTIFS 25ML

House-Made Rumoncello. 4  
House-Made Arancello. 4  
Amaro Montenegro. 4  
Cynar. 4.5

## SWEET | FORTIFIED 50ML

Graham's 10 Tawny Port. 8  
Akashi-Tai Umeshu. 9  
Baby Mozart. 4

## COGNAC | CALVADOS 25ML

Hennessy VS. 6  
Avallen Calvados. 6