

**POUR OF THE WEEK****125ML/BTL**

Poulsard. Domaine Des Ronces. Côtes-Du-Jura 2023

14.5/85

SNACKS

Bombay Mix	4
Olives	4
Acme Autumn Gildas	6
Marinated Friggiteli Peppers	7
Sourdough & Butter	5.5
Acme Marmite Bread. Pecorino	9

COLD SMALL PLATES

Wild Mushroom Hummus. Crispy Sage. Toast	12
Coal Roast Leeks. Pistachio Romesco	13
House Made Ricotta. Delica Pumpkin & Fig Agrodolcé	13

HOT SMALL PLATES

Tamworth Pork Skewer. Miso. Ancho. Lime	7ea
Aslam's Butter Corn. Pink Onions. Mint	11
Roasted Roscoff Onions. Borlotti Beans. Parmesan. Miso Cream	12.5
Butterflied Prawns. Ancho Oil	16

LARGE PLATES

Celeriac Pastrami. White Beans. Hispi Cabbage. Sweet Mustard	23
Butterflied Mackerel. Roast Como Pepper 'Ezme'	25
Monkfish Skewer. Vaduvan Butter. Fennel & Kumquat Pickle	30

CHOPS & CUTS

Highland Bavette. Seaweed-Peppercorn Sauce	29
Lamb Mixed Grilled. 'Ezme' Sauce	29
Double Cut Tamworth Pork Chop. Quince & Apple Mustard	33
Westholme Wagyu Rump Cap. 4/5mbs. Cep Cream. Girolle & Kelp XO	38
Highland Beef Chop. £11 per 100g. See Server for Weights	

SIDES

BBQ'd Greens. Ancho Oil	5
Chapa Roast Potatoes. Mint	6

Please inform your server 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



Bloody Mary Martini.

Belvedere Vodka.

Clarified Tomato.

Scotch Bonnet Caramel.

Worcestershire Sauce.

£8

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**Grilled & Smoked
Meat Platter. 29pp.
(Min 2 People)**

Highland Beef Rump

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Tamworth Pork Belly

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Smoked Vadouvan
Chicken Leg

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Cotechino Sausage

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Dripping Toast. Sauces,
Salsas & Pickles