



POURS OF THE WEEK

Strawberry Americano. <i>Campari. Dolin Chamberyette. Soda</i>	10
Pinot Noir Bourgogne Rouge, Burgundy, France. 2024. <i>Domaine du Prieure</i>	12.5
Albariño. Rias Baixas, Spain. 2024 <i>Noelia Bebelia</i>	13.5

SNACKS

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

SMALL PLATES

House Ricotta. Grilled Watermelon. Lemon Verbena & Pine Nut Salsa	10
White Bean Hummus. Roscoff Onion. Date Molasses	12
Coal Roast Leeks. Pistachio Romesco	13.5
Heritage Courgette. Cashew Cream. Hemp Seed. Sage	13
Hand Dived Orkney Scallop. Fennel & Kumquat Chutney. Vadouvan Butter	14.5
Grilled XL Prawns. Goan Recheado	15

LARGE PLATES

Roast Aubergine. Scottish Girolles. Blackberry	28
Dry Aged Cod. Heritage Courgettem Macademia Beurre Noisette	30
Double Cut Rare Breed Tamworth Pork Chop. Tamarind & Date Ketchup	39
Westholme Wagyu Picanha. 6/7mbs. Bone Marrow Mojo Rojo. Corno Pepper. Horseradish	40

GRILLED & SMOKED MEAT PLATTER (min 2 PEOPLE)

39pp

- Westholme Wagyu Rump 4/5mbs
- Tamworth Pork Belly
- Herb-Fed Chicken Skewer
- Lamb Chops
- Cotechino Sausage
- Potatoes. Cabbage. Friggitelli Peppers
- Salsa Roja. Gooseberry Ketchup

SIDES

Charred Hispi Cabbage. Ancho Oil	6
Chapa Roast Potatoes	7
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. Strawberry. Makrut Lime Leaf 9

Chocolate Mousse. Blueberries. Pistachio 9

Lemon Tart. Crème Fraîche 9

DARK ARTS COFFEE

Espresso 3

Black / White Americano 3.5

Dairy / Oat Milk

DIGESTIFS 50ML

Amaro Montenegro 8

Cynar 9

IRISH WHISKEY 25ML

Green Spot 6

Teeling Small Batch 6.5

Jameson 6.5

SCOTCH WHISKY 25ML

Ardbeg Wee Beastie 5yr 6.5

Ardbeg 10yr Single Malt 7

Caol Ila 12yr 9

Talisker Single Malt 10yr 9.5

JAPANESE WHISKY 25ML

Nikka From The Barrel 8

SHARPENERS

Verdita: Tequila or Mezcal 7

Volcan Blanco or Ojo de Tigre

Pineapple & Bullet Chilli Chaser

AFTER DINNER SHOTS 25ML

House-Made Rumoncello 4

Fernet Branca 5

Bepi Tosolini Grappa 6

SWEET | FORTIFIED

Graham's 10yr Tawny Port (50ml) 8

Graham's Fine White Port (50ml) 8

Akashi-Tai Umeshu (50ml) 9

Sauternes (75ml) 10.5

Fernando de Castilla PX Sherry (75ml) 11.5

Lustau PX Sherry (75ml) 10.5

COGNAC | CALVADOS 25ML

Hennessy VS 6

Avallen Calvados 6

Somerset Cider Brandy 6

AFTER DINNER COCKTAILS

Espresso Martini 12.5

ELLC Vodka. Kahlua. Solo Coffee

Old Fashioned 12.5

Buffalo Trace. Demarara Syrup. Bitters