

Friggitelli Peppers. Pink Peppercorn. 7

Bread & Butter. 5

DK Sourdough. Acme/40FT "Marmite" Butter. Pecorino. 7

Roasted Fennel. Sunflower Seed Pistou. Pickled Kumquat. Comte. 8

Flame Badger Beetroot. Ricotta. Pine Nuts. Blackcurrant. 8

Pumpkin Caponata. Black Fig. Grape. Hazelnuts. 10

Coal Roast Leeks. Pistachio Romesco. 9

Mutton Merguez. Pink Onions. Salsa Verde. Labneh. 9

Wild Mushroom Hummus. Toasted Sourdough. 10

GRILLED & SMOKED MEAT PLATTER. 28PP (MIN 2 PEOPLE)

Iron Age Pork Leg.

Roast Highland Beef.

Chicken Thigh.

Smoked Cotechino Sausage.

Dripping Toast. Sauces & Salsas.

Roast Delica Pumpkin. Malabar Spices. Coconut Raita. 18

Cornish Cod. Ridged Cucumber. Ajo Blanco. 24

Smoked Duck Breast. Coco Beans. Walnut Aillade. 26

Limited

Grilled Mackerel. Chilli Prawn Oil. 20

Whole Gilt-Head Bream. Guajillo Chilli Butter. 26

SIDES

BBQ'd Greens. Ancho Oil. 5

Roasted Pink Fir Potatoes. 5

Miso Roasted Bone Marrow. Toast. 6

Cauliflower Cheese. 8

ACME FIRE CULT

DESSERTS

Dark Chocolate Mousse. Blueberries. Pistachio. Orange Olive Oil. 8

Saffron & Honey Poached Pear. Sesame. Vanilla Yoghurt. 7

SHARPENERS / SHOTS

Verdita. Tequila / Mezcal 7

A choice of either Ojo De Tigre Mezcal / Volcan Blanco Tequila.

Acme Pickleback 6

Buffalo Trace. Acme Pickle Brine.

AFTER DINNER COCKTAIL

Espresso Martini 12.5

ELLC Vodka. Kalua. Solo Coffee.

Cult Leader 12.5

Whistlepig 6. Spiced Maple. Bitters.

IRISH WHISKEY 25ML

Green Spot 6

Jameson Black Barrel 7

Red Breast 12 yr 8

DIGESTIFS 25ML

Amaro Montenegro 4

Cynar 4.5

La Vieille Prune, Louis Roque 6.5

SCOTCH WHISKY 25ML

Ardbeg Wee Beastie 5yr 6.5

Ardbeg 10 yr Single Malt 7

Caol Ila 12 yr 9

Talisker Single Malt 10yr 9.5

SWEET/FORTIFIED WINES 50ML

Alfonso Jerez Xeres Sherry Oloroso 8

Pedro Ximenez Fernando de Castilla 8

Grahams 10 Tawny Port 8

Akashi-Tai Umeshu 9

BOURBON 25ML

Uncle Nearest 1884 Small Batch 9.5

COGNAC/CALVADOS 25ML

Hennessy VS 6

Avallen Calvados 6

Le Petit Prince, Guillevic 5