

Ferment & Pickle Plate. 7

Padron Peppers. Pink Peppercorn. 6

Toasted Sourdough. Cultured Butter. 5

DK Sourdough. Acme/40FT "Marmite" Butter. Pecorino. 9

Mutton Merguez. Hibiscus Onion. Salsa Verde. Labneh. 8

Smoked Beetroot. Pine Nuts. Raisin. Black Garlic. Creme Fraiche. 9

Fermented Pumpkin Hummus. Macadamia. 10

Coal Roast Leeks. Pistachio Romesco. 11

Fried Jerusalem Artichokes. Kimchi Butter. Ricotta. 11

Stracciatella. Chicory. Dill. Cedro. 11

Aged Chalk Stream Trout Crudo. Carrot & Citrus Ezme. 12

Vegetable Hearth Plate. Chickpea Puree. Beluga Lentil. 19

Tandoori Celeriac. Green Chutney. Cashew Cream. Coriander & Fennel. 18

Lamb Meatballs. Makhani Sauce. Lamb Fat Toast. 22

Cornish Cod. Jerusalem Artichoke. Chilli Garlic Miso. 26

Limited

Half Herb-Fed Chicken. Peri Peri. Tropea Onions. 28

Tamworth Pork Chop. Mojo Rojo. 28

Butterflied Gilt-Head Bream. Oyster Sauce. 32

BBQ'd Greens. Ancho Oil. 5

Roasted Cornish Potatoes. 5

Please inform your waiter 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