

# ACME FIRE CULT

**FEASTING MENU – SPRING 2025** | Served Family Style. To Be Taken By The Whole Table.

## SMALLS & SNACKS

Olives

Acme Bombay Mix

Coal Roast Leeks. Pistachio Romesco. (vgn)

Fermented Butternut Squash Hummus. Macadamia. (vgn)

Marinated Courgettes. Tomato-Kelp XO. Crème Fraiche.

## LARGE

*Choose one option for the whole party*

*£45 per person*

Herb-Fed Chicken. Grilled Tropea Onions. Vadouvan Butter. Lemongrass & Lime. Labneh.

*or*

*£55 per person*

Smoked Lamb Shoulder. Roast Fennel. Chickpeas. Wild Garlic Verde.

*or*

*£75 per person*

Highland Beef Chop. Bone Marrow Butter. Beef Fat Salsa Roja. San Marzano Tomatoes. Turkish Onions.

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*£45 per person*

Vegan Alternative. Regularly Changing Seasonal Option Available. Served Individually.

## SIDES

Chapa Roast Potatoes. (vgn)

BBQ'd Greens. (vgn)

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## SUPPLEMENTARY DESSERT

*£6 per person.* Chocolate Ganache Tart. Burnt Caramel. Loquat (vgn)

\* Menu subject to change on the day of booking. Please inform us of allergies in advance.  
Compulsory 12.5% service not included.