

Ferment & Pickle Plate. 7

Padron Peppers. Pink Peppercorn. 6

Toasted Sourdough. Cultured Butter. 5

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

Roast Cauliflower. Peanut Salsa Macha. 9

Mutton Merguez. Hibiscus Onion. Salsa Verde. Labneh. 9

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. Pomelo. 11

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

Courgette. Smoked Tomato. Beluga Lentil. 18

Lamb Meatballs. Makhani Sauce. Lamb Fat Toast. 22

Cornish Cod. Camone Tomatoes. Tonnato Sauce. 26

Longhorn Bavette. Ancho Beef Butter. Gordal Olives. 26

Limited

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

Butterflied Gilt-Head Bream. Smoked Bone Caramel. 30

Tamworth Pork Chop. Mojo Rojo. 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.

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