

ACME FIRE CULT

SUMMER FEASTING MENU – 2026

Served Family Style. To Be Taken By The Whole Table.

SMALLS & SNACKS

Olives

Friggitelli Peppers

Coal Roast Leeks. Pistachio Romesco (*vgn*)

White Bean Hummus. Roscoff Onion. Date Molasses (*vgn*)

House Ricotta. Grilled Watermelon. Lemon Verbena & Pine Nut Salsa

Acme Marmite Bread. Pecorino (*supp. £9 per portion*)

—

FEASTING OPTION ONE

£45 per person

Herb-fed Chicken. Guajillo-Lime Butter. Tropea Onions

or

FEASTING OPTION TWO

£55 per person

Smoked Lamb Shoulder. Date Molasses. Creamed Chickpea. Fennel-Kumquat Pickle

or

FEASTING OPTION THREE

£75 per person

50-day Highland Beef Chop. Garlic & Pecorino Butter

* Menu subject to change on the day of booking. Please inform us of allergies in advance. 12.5% service excluded.

VEGAN ALTERNATIVE OPTION

£45 per person

Roast Aubergine. Maitake Mushrooms. Blackberries (*vgn*)

**Served individually to feasting menu*

—

SIDES

Charred Hispi Cabbage

Chapa Roast Potatoes

—

DESSERT

Chocolate Mousse. Blueberries. Pistachios (*supp. £9 per person*)

* Menu subject to change on the day of booking. Please inform us of allergies in advance. 12.5% service excluded.