

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. 9

Roast Cauliflower. Peanut Salsa Macha. 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. Cedro. 11

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

Grezzina Courgette. Beluga Lentils. Smoked Tomato. 18

Lamb Meatballs. Makhani Sauce. Lamb Fat Toast. 22

Longhorn Bavette. Ancho Beef Fat. Pickles. 26

Cornish Cod. Winter Tomatoes. Tonnato Sauce. 26

Limited

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

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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