

ACME FIRE CULT

SUNDAY 28TH APRIL. LUNCH

Padron Peppers. Pink Peppercorn. 6

Ferments & Pickle Plate. 7

Toasted Sourdough. Cultured Butter. 5

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

Fried Jerusalem Artichokes. Kimchi Butter. Ricotta. 11

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

Fermented Pumpkin Hummus. Macadamia. 10

Stracciatella. Chicory. Dill. Cedro. 11

Coal Roast Leeks. Pistachio Romesco. 11

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

GRILLED & SMOKED MEAT PLATTER. 28PP (MIN 2 PEOPLE)

Tamworth Pork Belly.

Roast Highland Beef.

Chicken Thigh.

Smoked Cotechino Sausage.

Dripping Toast. Pickles. Sauces & Salsas.

Grezzina Courgettes. Beluga Lentils. Smoked Tomato. 18

Tandoori Celeriac. Chickpea Puree. Green Chutney. Cashew Cream. 19

Cornish Cod. Jerusalem Artichoke. Chilli Garlic Miso. 26

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

SIDES

Yorkshire Pudding. Smoked Ox Cheek Jam. 9

Pigs In Blankets. Sage & Confit Onion. 8

Charred Broccoli & Greens. Ancho Oil. 6

Chapa Cornish Potatoes. 6

Cauliflower Cheese. 8

Miso Roast Bone Marrow. 6 *Add A Shot Of Jameson. 4*

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.** Each bill comes with a discretionary £1 for the 'Street Smart' charity. All orders have an optional 12.5% service charge.

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