

Padron Peppers. Pink Peppercorn. 7

Bread & Butter. 5

DK Sourdough. Acme/40FT "Marmite" Butter. Pecorino. 7

Flame Badger Beetroot. Ricotta. Pine Nuts. Blackberry. 8

Roasted Fennel. Sunflower Seed Pistou. Pickled Kumquat. Comte. 9

Coal Roast Leeks. Pistachio Romesco. 9

Smacked Cucumber. Watermelon. Pickled Rind. Jalapeno. 9

Wild Mushroom Hummus. Spent Grain Stout Crackers. 10

Grilled Sweetcorn. Miso-Corn Puree. Seed Rayu. Crispy Chicken Skin. 11

Roast Delica Pumpkin. Malabar Spices. Coconut Raita. 18

Lamb Meatballs. Makhani Sauce. Lamb Fat Toast. 22

Cornish Cod. Ridged Cucumber. Ajo Blanco. 24

Smoked Duck Breast. Coco Beans. Walnut Aillade. 26

Limited

Tamworth Pork Chop. Mojo Rojo. 28

Butterflied Gilt-Head Bream. Guajillo Chile Butter. 26

BBQ'd Greens. Ancho Oil. 5

Roast Ratte 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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DESSERTS

Dark Chocolate Mousse. Blueberries. Pistachio. Orange Olive Oil. 8

Drunken Peaches. Marshmallow. Crème Anglaise. 8

AFTER DINNER COCKTAIL

Espresso Martini 12.5

ELLC Vodka. Kalua. Solo Coffee.

Cult Leader 12.5

Whistlepig 6. Spiced Maple. Bitters.

IRISH WHISKEY 25ML

Green Spot 6

Jameson Black Barrel 7

Red Breast 12 yr 8

DIGESTIFS 25ML

Amaro Montenegro 4

Cynar 4.5

La Vieille Prune, Louis Roque 6.5

SCOTCH WHISKY 25ML

Ardbeg Wee Beastie 5yr 6.5

Ardbeg 10 yr Single Malt 7

Caol Ila 12 yr 9

Talisker Single Malt 10yr 9.5

SWEET/FORTIFIED WINES 50ML

Alfonso Jerez Xeres Sherry Oloroso 8

Pedro Ximenez Fernando de Castilla 8

Grahams 10 Tawny Port 8

Akashi-Tai Umeshu 9

BOURBON 25ML

Uncle Nearest 1884 Small Batch 9.5

COGNAC/CALVADOS 25ML

Hennessy VS 6

Avallen Calvados 6

Le Petit Prince, Guillevic 5