



**POURS OF THE WEEK**

Bloody Mary Martini	12.5
Grenache "Poignée de Raisins"; Côtes du Rhône. France. 2024	11.5
Viognier "Euphorie"; Lirac AOC, France. 2022	10.5   56

**SNACKS**

Bombay Mix	4
Olives	5
Grilled Sourdough. Smoked Butter	5.5
Padron Peppers	7
Acme Marmite Butter. Bread. Pecorino	7.5

**COLD SMALL PLATES**

House Ricotta. Broad Beans. Cedro Lemon. Shiso	10
White Bean Hummus. Roscoff Onion. Date Molasses	12
Coal Roast Leeks. Pistachio Romesco	13

**HOT SMALL PLATES**

XL Prawns. Goan Recheado	14
Diver Scallop. Wagyu Fat. Fennel & Saffron Pickle. Dashi Cream	14.5

**LARGE PLATES**

Swaledale Lamb Mixed Grill. Ezme Sauce	29
Grilled Hake. Cauliflower. Mussel Escabeche. Braised Endive	29.5
Lion's Mane Mushroom. Smoked Onion Soubise. Pumpkin Seed. Minestra Nera	32

**GRILLED & SMOKED MEAT PLATTER (min 2 PEOPLE)**

- Highland Beef Rump	
- Tamworth Pork Belly	
- Smoked Herb-Fed Chicken	
- Cotechino Sausage	
- Dripping Toast. Hispi Cabbage. Sauces. Salsas. Pickles	
- Smoked Beef Cheeks (supp.)	9pp

**SIDES**

BBQ'd Greens. Ancho Oil	5
Chapa Roast Potatoes	6
Iberico Tomato Salad	9.5

Please inform your server of any allergens as sesame, peanuts and tree nuts are widely used throughout our kitchen and we cannot guarantee there will be no cross-contamination. We serve cold, filtered still & sparkling water for the table at £1 per head. All orders have an optional 12.5% service charge.

**@ACMEFIRECULT**



Orange & Dark Chocolate Ganache. Pistachio Halva 8

Lemon Tart. Crème Fraîche 10

L'ilot de Haut Bergeron. Sauternes. France 10.5 | 52.5

**IRISH WHISKEY 25ML**

Green Spot 6  
Teeling Small Batch 6.5  
Jameson 6.5  
Jameson. Black Barrel 7

**SCOTCH WHISKY 25ML**

Ardbeg Wee Beastie 5yr 6.5  
Ardbeg 10yr Single Malt 7  
Caol Ila 12yr 9  
Talisker Single Malt 10yr 9.5

**JAPANESE WHISKY 25ML**

Nikka from the Barrel 8

**SHARPENERS**

Verdita: Tequila or Mezcal 7  
*Volcan Blanco or Ojo de Tigre*  
*Pineapple & Bullet Chilli Chaser*

**DIGESTIFS 25ML**

House-Made Rumoncello 4  
House-Made Arancello 4  
Amaro Montenegro 4  
Cynar 4.5

**SWEET | FORTIFIED 50ML**

Graham's 10yr Tawny Port 8  
Akashi-Tai Umeshu 9  
Baby Mozart 4

**COGNAC | CALVADOS 25ML**

Hennessy VS 6  
Avallen Calvados 6

**AFTER DINNER COCKTAILS**

Espresso Martini 12.5  
*ELLC Vodka. Kahlua. Solo Coffee*  
Old Fashioned 12.5  
*Buffalo Trtace. Simple Syrup. Bitters*