

# ACME FIRE CULT

## FEASTING MENU – SPRING/SUMMER 2024

### SMALLS

Grilled Padron Peppers. Pink Peppercorn.  
Toasted DK Focaccia. Acme “Marmite” Butter. Pecorino.  
Grilled Leeks. Pistachio Romesco.  
Fermented Pumpkin Hummus. Macadamia. Dukkah.  
Roast Cauliflower. Peanut Salsa Macha.

### LARGE

£55 per person

Grilled Herb Fed Chicken. Tropea Onions. Burnt Chilli ‘Peri Peri’ Sauce.

*or*

£65 per person

Smoked Lamb Shoulder. White Bean ‘Labneh’. BBQ Peas. Wild Garlic Ravigote.

*or*

£85 per person

Grilled Beef Chop. Smoked Bone Marrow. Slow Roast Tomatoes. Grilled Onions.

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£45 per person

Vegan Alternative. Regularly Changing Seasonal Option Available. Served Individually.

### SIDES

Chapa Roast Potatoes

BBQ Greens

### DESSERT

Chocolate Ganache. Kumquat Marmalade. Crème Fraiche.

*or*

Buttermilk Pudding. Rhubarb. Crushed Graham Crackers.