

ACME FIRE CULT

FEASTING MENU – WINTER 2026

Served Family Style. To Be Taken By The Whole Table.

SMALLS & SNACKS

Acme Bombay Mix

Padron Peppers

Coal Roast Leeks. Pistachio Romesco. *(vgn)*

Pumpkin Hummus. Cranberry & Macadamia. *(vgn)*

Aslam's Butter Cauliform. Pink Onion. Mint. *(vgn)*

Acme Marmite Bread. Pecorino. *(supp. £6 per portion)*

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FEASTING OPTION ONE

£45 per person

Herb-fed Chicken. Guajillo-Lime Butter. BBQ'd Parsnips.

or

FEASTING OPTION TWO

£55 per person

Smoked Lamb Shoulder. Date Molasses. Creamed Chickpea. Fennel-Kumquat Pickle

or

FEASTING OPTION THREE

£75 per person

50-day Highland Beef Chop. Garlic & Pecorino Butter

* Menu subject to change on the day of booking. Please inform us of allergies in advance. 12.5% service excluded.

VEGAN ALTERNATIVE OPTION

£45 per person

Celeriac Pastrami. White Beans. Hispi Cabbage. Sweet Mustard. *(vgn)*

**Served individually to feasting menu*

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SIDES

BBQ'd Greens

Chapa Roast Potatoes

Tamworth Pigs in Blankets. Quince-Apple Mustard. Sage. *(supp. £9 per portion)*

DESSERT

Select one option for the whole party

Orange-Chocolate Ganache. Mandarin Granita. Crème Fraiche. *(supp. £6 per person)*

or

Sticky Toffee Pudding. Miso Caramel. Beer Poached Pears. *(supp. £6 per person)*

CHEESE COURSE

Coal Baked Tunworth. Acme 'Yuzu-Truffle Honey' *(supp. £10 per person)*