ACME FIRE CULT

SUNDAY 12TH MAY, LUNCH

Padron Peppers. Pink Peppercorn. 6 Ferment & Pickle Plate. 7

Toasted Sourdough. Cultured Butter. 5
DK Sourdough. Acme/40FT "Marmite" Butter. Pecorino. 9

Smoked Beetroot. Pine Nuts. Raisin. Black Garlic. Creme Fraiche. 9 Fermented Pumpkin Hummus. Macadamia. 10

Stracciatella. Chicory. Dill. Pomelo. 11

Coal Roast Leeks. Pistachio Romesco. 11

Fried Jerusalem Artichokes. Kimchi Butter. Ricotta. 11

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

Tamworth Pork Belly. Roast Highland Beef.

Chicken Thiah.

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. Camone Tomatoes. Tonnato Sauce. 26

Whole Gilt-Head Bream, Smoked Bone Caramel 32

SIDES

Yorkshire Pudding. Bone Marrow Gravy. 9

Pigs In Blankets. Sage & Confit Onion. 8

BBQ'd 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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