

ACME FIRE CULT

TUESDAY 28TH MAY. DINNER.

Padron Peppers. Pink Peppercorn. 6
DK Sourdough. Acme/40FT "Marmite" Butter. Pecorino. 9

Charred Hispi Cabbage. Seaweed Butter. Katsuobushi. 9
Roast Cauliflower. Peanut Salsa Macha. 9
Mutton Merguez. Hibiscus Onion. Salsa Verde. Labneh. 9
Fermented Pumpkin Hummus. Macadamia. 10
Coal Roast Leeks. Pistachio Romesco. 11
Stracciatella. House Kimchi. Bottarga. 11

Romano Courgette. Smoked Tomato. Beluga Lentil. 18
Tandoori Celeriac. Green Chutney. Cashew Cream. Coriander & Fennel. 18
Lamb Meatballs. Makhani Sauce. Lamb Fat Toast. 22
Cornish Cod. Camone Tomatoes. Tonnato Sauce. 26
Longhorn Bavette. Ancho Koji. Gordal Olives. 26

Limited

Half Herb-Fed Chicken. Peri Peri. Tropea Onions. 29
Tamworth Pork Chop. Mojo Rojo. 32
Whole Gilt-Head Bream. Guajillo Chile Butter. 32

BBQ'd Greens. Ancho Oil. 5
Roasted 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.

@ACMEFIRECULT