

Ferments & Pickle Plate. 7

Toasted Sourdough. Cultured Butter. 6

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

Smoked Beetroot. Pine Nuts. Raisin. Black Garlic. Creme Fraiche. 9

Fermented Pumpkin Hummus. Macadamia. 10

Coal Roast Leeks. Pistachio Romesco. 11

Mutton Merguez. Pink Onions. Salsa Verde. Labneh. 11

Fried Jerusalem Artichokes. Kimchi Butter. Ricotta. 11

Stracciatella. Chicory. Dill. Cedro. 11

Aged Chalk Stream Trout Crudo. Carrot & Citrus Ezme. 12

Grezzina Courgettes. Beluga Lentils. Smoked Tomato. 18

Tandoori Celeriac. Green Chutney. Cashew Cream. Coriander & Fennel. 18

Lamb Meatballs. Makhani Sauce. Lamb Fat Toast. 22

Cornish Cod. Jerusalem Artichoke. Chilli Garlic Miso. 26

Longhorn Bavette. Ancho Beef Butter. Pickles. 26

Limited

Half Herb-Fed Chicken. Peri Peri. Tropea Onions. 28

Tamworth Pork Chop. Mojo Rojo. 30

Butterflied Gilt-Head Bream. Crab Xec Xec. Fennel. Coriander. 32

45 Day Aged Sirloin. Bone Marrow Butter. 85

Charred Broccoli & Greens. Ancho Oil. 6

Roasted Cornish Potatoes. 7

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