

ACME FIRE CULT

FEASTING MENU

Served family style, to be taken by the whole table.

A SELECTION OF SMALLS

Acme Marmite Bread
Grilled Padron Peppers

Fermented Butternut Squash Hummus. Macadamia
Coal Roast Leeks. Pistachio Romesco.

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MAINS

Choose one...

£55 per person

Grilled Herb Fed Chicken. Tropea Onions. Butter Beans. Red Molé. Crème Fraiche

or

£65 per person

Smoked Lamb Shoulder. Braised Courgette. Lamb Fat Flat Breads. Wild Garlic Verde. Labneh.

or

£85 per person

Aged Sirloin of Beef. Slow Roast Tomatoes. Margherita Onions. Beef Fat Toast. Bone Marrow
Butter.

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Vegan Alternative

Trombetta Courgette. Chickpea. Curry Leaf. Vadouvan Butter.

**price matched with selected main. served individually.*

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SIDES

Chapa Potatoes. Roast Garlic & Lemon.
Spring Greens

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DESSERT

Choose one...

Strawberry Shortcake Cheesecake

or

Chocolate Ganache. Beer Molasses. Hazelnut