

# ACME FIRE CULT

## FEASTING MENU – WINTER 2025

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

### SMALLS & SNACKS

Grilled Padron Peppers. (vgn)

Toasted Sourdough. Acme 'Marmite' Butter. Pecorino.

Coal Roast Leeks. Pistachio Romesco. (vgn)

Pumpkin Hummus. Fig Agrodolce. Pumpkin Seed Rayu. (vgn)

Roasted Fennel. Pumpkin Seed Pistou. Pickled Kumquat. Comte.

### LARGE

*£45 per person*

Wood Grilled 'Herb-Fed' Chicken. Cep Cream. Truffle Butter. Gremolata.

*or*

*£55 per person*

Smoked Swaledale Lamb Shoulder. Saffron Fennel. Creamed Flageolet Beans.

Preserved Lemon and Mint.

*or*

*£75 per person*

50-day Highland Beef Chop. Smoked Bone Marrow Salsa Roja.

Parsnip & Potato Hashbrown. Watercress.

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*£45 per person*

Vegan Alternative. Regularly Changing Seasonal Option Available. Served Individually.

### SIDES

Chapa Roast Potatoes. (vgn)

BBQ'd Greens. (vgn)

### DESSERT

Sticky Toffee Pudding. Poached Pear. Miso Caramel. Clotted Cream.

*or*

Chocolate Mousse. Honeycomb Toffee. Saffron Cream. Orange Salt. (vgn)