

# ACME FIRE CULT

## WINTER 2025

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

### SNACKS

Grilled Padron Peppers. (Vgn)  
Toasted Sourdough. Acme 'Marmite' Butter. Pecorino.

### STARTERS

Coal Roast Leeks. Pistachio Romesco. (Vgn)  
Pumpkin Hummus. Fig Agrodolce. Pumpkin Seed Rayu. (Vgn)  
Roasted Fennel. Pumpkin Seed Pistou. Pickled Kumquat. Comte.

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### FEASTING OPTION ONE

*£45 per person*

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

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### FEASTING OPTION TWO

*£55 per person*

Smoked Swaledale Lamb Shoulder. Saffron Fennel.  
Creamed Flageolet Beans. Preserved Lemon and Mint.

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### FEASTING OPTION THREE

*£75 per person*

50-day Highland Beef Chop. Smoked Bone Marrow Salsa Roja.  
Parsnip & Potato Hashbrown. Watercress.

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### VEGAN OPTION

*£45 per person*

*\*Served **individually** to feasting menu*

Roast Delica Pumpkin. Malabar Spices. Coconut Raita. (Vgn)

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### SIDES

Chapa Roast Potatoes. (Vgn)  
BBQ'd Greens. (Vgn)

### DESSERTS

Sticky Toffee Pudding. Poached Pear. Miso Caramel. Clotted Cream.  
Chocolate Mousse. Honeycomb Toffee. Saffron Cream. Orange Salt. (Vgn)