

ACME FIRE CULT

WINE OF THE WEEK - 125ml/Btl

Rosé. Merlot, Pinot Noir. Germany. 2021. DB Schmitt. 11.50/66

Bombay Mix. 4

Marinated Olives. 4

Padron Peppers. 7

Sourdough & Cultured Butter. 5.5

Acme Marmite Bread. Pecorino. 8

Charred Carrots. Sourdough Mole. Carrot Top Pesto. 9.5

Mutton Merguez. Pink Onions. Salsa Verde. Labneh. 10

Butter Bean Labneh. Turmeric Garlic. Macadamia. 10.5

Roast Cauliflower. Peanut Salsa Macha. 10.5

Pumpkin Hummus. Fig Agrodolce. Seed Rayu. 11

Coal Roast Leeks. Pistachio Romesco. 13

Roast Celeriac. Sunflower Puree. Pear. Walnut. Capers. 23

Cod. Kismur. Keralan Curry Sauce. 27

Highland Bavette. Seaweed-Peppercorn Sauce. 29

Tamworth Pork Chop. Mojo Rojo. 33

BBQ'd Greens. Ancho Oil. 5

Roast Pink Fir Potatoes. 6

Please inform your waiter of any allergies. **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.** A discretionary 12.5% service charge will be added to your bill.

@acmefirecult

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DESSERTS

Coffee & Cognac Semifreddo. Tahini Caramel. 7

Cast Iron Cookie. Burnt Butter. Vanilla Ice Cream. 12

SHARPENERS / SHOTS

Verdita. Tequila / Mezcal 7

A choice of either Ojo De Tigre Mezcal / Volcan Blanco Tequila.

AFTER DINNER COCKTAIL

Espresso Martini 12.5

ELLC Vodka. Kalua. Solo Coffee.

Whisky Tipple 12.5

Whistle Pig 6. Ardbeg Wee Beastie. Hennessy. Citrus. Ginger. Apple. Apricot.

IRISH WHISKEY 25ML

Green Spot 6

Jameson Black Barrel 7

Red Breast 12 yr 8

SCOTCH WHISKY 25ML

Ardbeg Wee Beastie 5yr 6.5

Ardbeg 10 yr Single Malt 7

Caol Ila 12 yr 9

Talisker Single Malt 10yr 9.5

BOURBON 25ML

Uncle Nearest 1884 Small Batch 9.5

DIGESTIFS 25ML

House-Made Rumancello 4

Amaro Montenegro 4

Cynar 4.5

La Vieille Prune, Louis Roque 6.5

SWEET/FORTIFIED WINES 50ML

Grahams 10 Tawny Port 8

Akashi-Tai Umeshu 9

COGNAC/CALVADOS 25ML

Hennessy VS 6

Avallen Calvados 6

Le Petit Prince, Guillevic 5