

ACME FIRE CULT

FEASTING MENU – SPRING 2025 | Served Family Style. To Be Taken By The Whole Table.

SMALLS & SNACKS

Olives

Acme Bombay Mix

Coal Roast Leeks. Pistachio Romesco. (vgn)

Fermented Butternut Squash Hummus. Macadamia. (vgn)

Marinated Courgettes. Tomato-Kelp XO. Crème Fraiche.

LARGE

Choose one option for the whole party

£45 per person

Herb-Fed Chicken. Grilled Tropea Onions. Vadouvan Butter. Lemongrass & Lime. Labneh.

or

£55 per person

Smoked Lamb Shoulder. Roast Fennel. Chickpeas. Wild Garlic Verde.

or

£75 per person

Highland Beef Chop. Bone Marrow Butter. Beef Fat Salsa Roja. San Marzano Tomatoes. Turkish Onions.

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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

Chocolate Ganache Tart. Burnt Caramel. Loquat (vgn)