



POUR OF THE WEEK

Poulsard. Domaine Des Ronces. Côtes-du-jura 2023

14.5/85

SNACKS

Bombay Mix	4
Olives	4
Acme Autumn Gildas	6
Marinated Friggiteli Peppers	7
Sourdough & Butter	5.5
Acme Marmite Bread. Pecorino	9

SMALL PLATES

Tamworth Pork Skewer. Miso. Ancho. Lime	7ea
Aslam's Butter Corn. Pink Onions. Mint	11
Wild Mushroom Hummus. Crispy Sage. Toast	12
Roasted Roscoff Onions. Borlotti Beans. Parmesan. Miso Cream	12.5
Coal Roast Leeks. Pistachio Romesco	13
House Made Ricotta. Delica Pumpkin & Fig Agrodolcé	13

LARGE PLATES

Celeriac Pastrami. White Beans. Hispi Cabbage. Sweet Mustard	23
Butterflied Mackerel. Roast Como Pepper 'Ezme'	25
Monkfish Skewer. Vaduvan Butter. Fennel & Kumquat Pickle	30

CHOPS & CUTS

Highland Bavette. Seaweed-Peppercorn Sauce	29
Double Cut Tamworth Pork Chop. Quince & Apple Mustard	33
Westholme Wagyu Rump Cap. 4/5lbs. Cep Cream. Girolle & Kelp XO	38
Highland Beef Chop. £11 per 100g. See Server for Weights	

SIDES

BBQ'd Greens. Ancho Oil	5
Chapa Roast Potatoes. Mint	6
Mutton Merguez. Labneh. Guindillas	8

Please inform your server of any allergens. 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. All orders have an optional 12.5% service charge.

@ACMEFIRECULT

ACME FIRE CULT

DRAUGHT BEERS

40ft Disco Pils (4%) 6.5
Clean, Crisp, Sessionable Lager

40ft Dalston Sunrise (4%) 6.5
Hazy, Session Style Pale Ale

40ft Main Squeeze (5.5%) 6.8
Hazy, Tropical, Punchy IPA

Crafty Apple Cider (6.5%) 6.5

ALCOHOL FREE

Nirvana Helles Lager (0.5%) 6

SOFTS

Nimbu Pani. 4
Fresh Lime. Simple Syrup. Salt. Soda

Acme Ice Tea. 4
Tea. Upcycled Lemon Oleo. Juice. Sugar

Fresh Lemonade. 4
Lemon. Sugar. Soda Water.

Dalston Soda. 4
Cherry / Pineapple / Fiery Ginger / Rhubarb

Juices & Softs also available

NON ALCOHOLIC COCKTAILS

Picador. 6
Non-alcoholic Aperitif. Orange. Soda.

Bubble Sonic. 6
Everleaf Forest. Verjus. 00 Muscat. Butter. Soda

FROZEN MARGARITAS

Watermelon Margarita. 12.5
Volcan De Mi Terra. Melon Cordial. Watermelon Syrup. Lime. Agave.

COCKTAILS

Acme Bloody Mary
ELLC Vodka. Acme Spiced Tomato Mix. Port.

Apricot Americano 11.5
Apricot Vermouth. Campari. Verjus Soda.

Disco Thistle 12.5
Clarified Passion Fruit Glenmorangie Triple Cask. Verjus. 40FT Pils. Im Bru Original.

Fig Leaf Highball. 12.5
Coconut Washed Glenmorangie Triple Cask. Pineapple. Lime. Fig Leaf Soda.

Frozen Gin or Vodka Martini. 12.5
*ELLC Gin. Dry Vermouth.
(Ask Server for Preferred Serve).*

Highball Ritual 12.5
*Hennesy VS. Kola Leaf Falernum.
Clarified Lime. Bitters. Ginger Ale.*

Green Margarita. 12.5
*Volcan Blanco. Pineapple. Agave. Lime.
Bullet Chillies.*

Jammy Sour. 12.5
*Strawberry Belvedere Vodka. Shortbread.
Lemon. Vanilla.*

Paloma. 12.5
*Volcan Blanco. Lime. Agave.
Grapefruit Soda.*

ACME FIRE CULT

DESSERTS

Acme Cheesecake. Strawberries & Lime Leaf. 8

Chocolate Ganache Tart.
Crème Fraiche. Blackberry. Burnt Caramel. 8

SHARPENERS/SHOTS

Verdita. Tequila / Mezcal. 7
Volcan Blanco Tequila / Ojo de Tigre.
Pineapple & Bullet Chilli Chaser.

AFTER DINNER COCKTAILS

Espresso Martini 12.5
ELLC Vodka. Kalua. Solo Coffee.

Old Fashioned. 12.5
Buffalo Trace. Simple Syrup. Bitters.

SWEET WINE 75ML/BTL

L'ilot de Haut Bergeron. Sauternes. 10.5/52.5

IRISH WHISKEY

Green Spot. 6
Teeling Small Batch. 6.5
Jameson Black Barrel. 7

SCOTCH WHISKEY 25ML

Ardbeg Wee Beastie 5yr. 6.5
Ardbeg 10yr Single Malt. 7
Caol Ila 12yr. 9
Talisker Single Malt 10yr. 9.5

JAPANESE 25ML

Nikka From the Barrel. 8

DIGESTIFS 25ML

House-Made Rumoncello. 4
Amaro Montenegro. 4
Cynar. 4.5
La Vieille Prune. 6.5

SWEET/FORTIFIED 50ML

Grahams 10 Tawny Port. 8
Akashi-Tai Umeshu. 9

COGNAC/CALVADOS 25ML

Hennessy VS. 6
Avallen Calvados. 6
Le Petit Prince, Guillevic. 5

ACME FIRE CULT

FIZZ

Gls/Btl

Glera, Lemoss Frizzante; Veneto, Italy. NV. <i>Ca' Di Rajo</i>	8/42
Pinot Noir, Secco Rose; Rheingau, Germany. 2023. <i>Corvers Kauter</i>	55
Chardonnay/Chenin, St. JOHN Cremant de Limoux; Languedoc, France. 2023. <i>St JOHN</i>	55
Chenin Blanc, Champalou Vouvray; Loire, France. NV. <i>Didier and Catherine Champalou</i>	11.5/65
Rondo, Roger 'Slightly Sparkling'; London. 2023. <i>Renegade Urban Winery</i>	66
Pinot Noir, Carte Blanche; Champagne. France. N.V. <i>Maxime Blin</i>	88
Pinot Noir, Signature; Champagne. France. N.V. <i>Hugeunot Tassin</i>	91
Pinot Noir, Krug, Grande Cuvee 171 Edition; Champagne, France.	47/280

WHITE

Cataratto, Contrade Bellusa; Sicily, Italy. 2020. <i>Mondo Del Vino</i>	6.5/33.5
Viognier, Gewurtztraminer, Riserva; Colchagua, Chile. 2020. <i>Emiliana</i>	42
Riesling, Sex, Drugs & Rock 'n Roll; Pfalz, Germany. 2024. <i>Emil Bauer</i>	8.5/50
Gruner Veltiner, Christina; Carnuntum, Austria. 2023. <i>Christina Netzi</i>	9.5/52
Weissburgunder, Sauvignon Blanc, Homok; Austria. 2023. <i>Maria & Alex Koppitsch</i>	52.5
Assyrtiko, Xinomavro, Aiora; Thessaloniki, Greece. 2024. <i>Moschopolis Winery</i>	54
Chardonnay, di Limous'Campagne'; Languedoc, France. 2021. <i>Chateau de Gaure</i>	10.5/56
Xarel-Lo, Finca Canvalles; Penedes, Spain. 2021. <i>Joni Cavalles</i>	10.5/56
Txakoli, Getariako; Txakolina, Basque Country 2023. <i>HIKA</i>	60
Riesling, Velue; Garam Weinvertel, Austria. 2022. <i>Johannes Zillinger</i>	60
Garganega, Sassaia; Veneto, Italy. 2020. <i>Angiolino Maule</i>	65
Chardonnay, Florale; Jura, France. 2022. <i>Domaine des Ronces</i>	70
Muller-Thurgau, Trocken; Rheinhessen, Germany. 2022. <i>Andi Mann</i>	70 1L
Grenache Blanc, Le Blanc des Garennes; Languedoc, France. 2021. <i>Domaine Fond Cyrpres</i>	79
Grenache Gris, Boulevard Napoleon; Languedoc, France. 2019. <i>Darnault. Gulliver. Henderson</i>	85
Pouilly Fuisse, 'Pentracine'; Maconnais, France. 2020. <i>Saumaize Michelin</i>	18.5/100

ORANGE / SKIN CONTACT**Gls/Btl**

Gruner Veltiner, Handcrafted; Kamptal, Austria. 2023. <i>Martin & Anna Arndorfer</i>	54
Kerner, Postopoma; Stajerska, Slovenia. 2022. <i>Matic Wines</i>	10/57
Scheurebe, Weiss; Rheinhessen, Germany. 2022. <i>Andi Mann</i>	10.5/62
Gewuztraminer, Welschriesling, Just Enjoy; Garam Valley, Slovakia. 2023. <i>Frigyes Bott</i>	66
Pinot Gris, Calx Grauburgunder; Rheinhessen, Germany. 2022. <i>Andi Mann</i>	73

PINK

Grenache, Mas de Daumas; Languedoc, France. 2022. <i>Selection Guibert</i>	8/36
Zweigelt, Mo Rose; Weinviertel, Austria. 2020. <i>Martin Obenaus</i>	8.5/44
Grenache/Cinsault, Corail; Provence, France. 2024. <i>Chateau de Roquefort</i>	55
Txakoli, Getariako; Txakolina, Basque Country. <i>Hika</i>	60
Cabernet Sauvignon, Esi; London. 2022. <i>Renegade Urban Winery</i>	62

RED

Bardolino Rosso, Gorgo Di Bricolo; Veneto, Italy. 2022. <i>Gorgo</i>	6.5/36
Grenache, Les Oliviers; Gard, France. 2021. <i>d'Estezargues</i>	40
Tempranillo, OT de Vins el Cep; Penedes, Spain. 2022. <i>Valli Unite</i>	8.5/45
Grenache/Syrah, Petit Rouge; Cotes du Rhone, France. 2023. <i>Domaine Coudoulis</i>	45
Gamay, Glou Glou; Beaujolais, France. 2022. <i>Jean-Baptiste Duperray</i>	47
Pinot Noir, Le Sud; Languedoc, France. 2022. <i>Bruno Le Fon</i>	9.5/48
Pinotage, 'Mesas'; Stellenbosch, South Africa. 2023. <i>Angus Paul</i>	55
Malbec, Rebellion; Mendoza, Argentina. 2022. <i>MAAL</i>	11/58
Syrah, St. Julien et St. Alban; Northern Rhone, France. 2021. <i>Eric Texier</i>	65
Cinsault, Syrah, Cabernet Sauvignon, Musar Jeune; Bekka Valley, Lebanon. 2020. <i>Chateau Musar</i>	65
Grenache, Poignee de Raisins; Cotes Du Rhone, France. 2022. <i>Domaine Gramenon</i>	65
Nebbiolo, Langhe; Piemonte, Italy. 2021. <i>Scarzello</i>	78
Poulsard, Poulsard; Jura, France. 2023. <i>Domaine des Ronces</i>	85
Carignan Noir/Mourvedre, Matassa Rouge; Roussillon, France. 2023. <i>Domaine Matassa</i>	98
Sangiovese, Brunello Di Montalcino; Tuscany, Italy. 2018. <i>Donatella Colombini</i>	23/124
Pinot Noir, Nuits-Saint Georges 'Les Vallerots'; Burgundy, France. 2022. <i>Marchont de Gramont</i>	140

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WINE OF THE WEEK

Rondo, Roger, 'Slightly Sparkling Red'; London. 2023
Renegade Urban Winery

Gls/Btl

10/57

SNACKS

Bombay Mix	4
Olives	4
Padron Peppers	7
Sourdough & Butter	5.5
Acme Marmite Bread. Pecorino	9

STARTERS

Mutton Merguez. Apricot. Harissa Ketchup	10.5
Fermented Pumpkin Hummus. Macadamia	11
Smacked Cucumber & Watermelon Salad. Jalapeño. Pickled Rind	11
Prawn & Pork Fat Rilletes. Toast. Lemon	12.5
Cuore Del Vesuvio Tomatoes. Green Goddess. Sorrel	12.5
House Made Ricotta. Grilled Amarillo Peach. Hazelnut. Truffled Honey	13
Coal Roast Leeks. Pistachio Romesco	13

MAINS

Celeriac. Kerelan Curry. Red Kismur.	23
Butterflied Mackerel. Roast Como Pepper 'Ezme'	25
Highland Bavette. Seaweed-Peppercorn Sauce	29
Tamworth Pork Chop. Saffron-Honey Mojo Rojo	33

LIMITED

Westholme Wagyu Rump Cap. 4/5mbs. Dashi Cream. Prawn & Kelp XO	36
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GRILLED & SMOKED MEAT PLATTER. 29PP (MIN 2 PEOPLE)

Highland Beef Rump
Tamworth Pork Belly
Smoked Herb-Fed Chicken Leg
Cotechino Sausage
Dripping Toast. Sauces & Salsas

SIDES

Hispi Cabbage. Ancho Oil	5
Roast Jersey Royals. Mint	6

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Clean, Crisp, Sessionable Lager

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Hazy, Tropical, Punchy IPA

Crafty Apple Cider (6.5%) 6.5

ALCOHOL FREE

Nirvana Helles Lager (0.5%) 6

SOFTS

Nimbu Pani. 4
Fresh Lime. Simple Syrup. Salt. Soda

Acme Ice Tea. 4
Tea. Upcycled Lemon Oleo. Juice. Sugar

Fresh Lemonade. 4
Lemon. Sugar. Soda Water.

Dalston Soda. 4
Cherry / Pineapple / Fiery Ginger / Rhubarb

Juices & Softs also available

NON ALCOHOLIC COCKTAILS

Picador. 6
Non-alcoholic Aperitif. Orange. Soda.

Bubble Sonic. 6
Everleaf Forest. Verjus. 00 Muscat. Butter. Soda

Almave Margarita. 11
Almava NA Tequila. Beso Agave. Lime

Almave Chilli Margarita. 11
*Almave NA Tequila. Beso Agave. Lime.
Scotch Bonnet Tincture.*

FROZEN MARGARITAS

Watermelon Margarita. 12.5
*Volcan De Mi Terra. Melon Cordial. Watermelon
Syrup. Lime. Agave.*

Mango Margarita. 12.5
*Volcan De Mi Terra. Lime.
Mango & Lime Leaf Cordial. Chilli Distillate.*

COCKTAILS

Apricot Americano 11.5
Apricot Vermouth. Campari. Verjus Soda.

Bloody Mary Martini. 12.5
*Belvedere Vodka. Clarified Tomato. Scotch Bonnet
Caramel. Worcestershire Sauce.*

Clarified Colada 12.5
*Aluna Coconut. Toasted Coconut Eminente
Reserva. Clarified Lime. Pineapple Cordial.*

Cult Leader. 12.5
Whistlepig 6. Spiced Maple. Bitters.

Disco Thistle 12.5
*Clarified Passion Fruit Glenmorangie Triple
Cask. Verjus. 40FT Pils. Im Bru Original.*

Fig Leaf Highball. 12.5
*Coconut Washed Glenmorangie Triple Cask.
Pineapple. Lime. Fig Leaf Soda.*

Frozen Gin or Vodka Martini. 12.5
*ELLC Gin. Dry Vermouth.
(Ask Server for Preferred Serve).*

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*Hennesy VS. Kola Leaf Falernum.
Clarified Lime. Bitters. Ginger Ale.*

Green Margarita. 12.5
*Volcan Blanco. Pineapple. Agave. Lime.
Bullet Chillies.*

Jammy Sour. 12.5
*Strawberry Belvedere Vodka. Shortbread.
Lemon. Vanilla.*

Korn. 12.5
Volcan Blanco. Mezcal. Lime. Corn. Agave.

Paloma. 12.5
*Volcan Blanco. Lime. Agave.
Grapefruit Soda.*