



## sparkling wines

125ml      bottle

Bianca Vigna, Prosecco DOCG Coneglio .....	£8 .....	£39
Gratiot Pilliere, Champagne, NV .....	£10 .....	£50
Digby, Leander Pink, NV .....	£12 .....	£75

## ROSE

175ml      500ml      750ml

Domaine de Triennes, Provençale Rosé, France .....	£8.....	£23 .....	£33
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## aperitifs

Caperitif & Tonic .....	£6.5
Irn Bru Spritz .....	£10
Neil's Negronis .....	£10

## beer & cider

Tsingtao 4.7%.....	£4.75
Wild Card King of Hearts Blonde 4.5%...	£5.95
Wild Card Queen of Diamonds IPA 5%.....	£5.95
Wild Card Jack of Clubs Ruby 4.5%.....	£5.95
Wild Card Ace of Spades Porter 4.7%...	£5.95
Orchard Gold Cider 4.7%.....	£5.50

## cocktails ..... All at £10

On the Nose	
gin, mezcal, blackberry, fennel	
Sage Advice	
pisco, mezcal, chartreuse, pineapple, sage	
De Pêche Mode	
vodka, crème de peche, grapefruit	
Modelo Sour	
gin, Modelo, coriander seeds, egg white	
Top of the Class	
tequila, maraschino cherry, red wine	
Mr Faulty	
rum, basil, rice wine vinegar, lime	
The Don Colada - £12.50	
café mezcal, rum, coconut cream, pineapple	

## gin & tonic

ELLC London Dry	
grapefruit slice.....	£7.5
Hayman's London Dry	
orange slice, nutmeg .....	£8.5
ELLC Batch 2	
lemon thyme, fennel .....	£9.5
Hepple	
lemon peel, liquorice root .....	£11

Our bartenders love a challenge, if you have a classic cocktail you prefer just let us know.

## soft drinks

Barr's Irn Bru .....	£2.75	Italian cream soda.....	£4.5
Green tea dashi lemonade .....	£4.5	Apple and grapefruit spritz.....	£4.5
Non-alcoholic temper shandy .....	£4.5	Earl Grey and raspberry cooler.....	£4.5



## sunday roast at temper

Irn Bru Spritz or The Temper Mary - £10

### tacos to start

Crab & pickled onion pork skin.....	£9
Scallop Ceviche .....	£11.5
Black vinegar mushroom .....	£7
Pil pil prawns .....	£9
Bone marrow .....	£6
Cod's head half/whole .....	£13/£21

### roasts

Leg of beef: Highland, Andrew McDuff, Scotland -	£18
Porchetta stuffed with rhubarb, fennel & sage -	£18
Shoulder of Lamb: Native Welsh X, Daphne Tilley, Wales -	£20
Whole grilled plaice with fennel and Ibérico tomatoes -	£18

### grilled meat to share

Highland rib eye (on the bone) - <i>for three/four</i> -	£130
Highland rib eye (one the bone)- <i>for four/five</i> -	£140
Highland rib eye (on the bone) - <i>for six</i> -	£170
Highland rib eye (on the bone) - <i>for six/seven</i> -	£180
Highland prime rib - <i>for four/six</i> -	£150
Highland sirloin - <i>two/three</i> -	£70
Highland sirloin - <i>for three</i> -	£80
Highland sirloin - <i>for four</i> -	£110
Highland sirloin - <i>for five</i> -	£130
Highland eye fillet - <i>for five/six</i> -	£180
Highland bavette - <i>for two</i> -	£60
Highland hanger - <i>for two</i> -	£50

### all served with

*Beef fat roast potatoes, shallots, lamb fat minted peas, carrots, fennel,  
beef fat cauliflower cheese, Yorkshire pudding and bottomless gravy*

PLEASE MAKE YOUR WAITER AWARE OF ANY ALLERGIES YOU MAY HAVE