



snacks

Lamb fat popcorn.....£2

tacos

Aged cheeseburger.....£8.5
Smoked goat.....£12
Beef fat.....£5

tostadas

Goat salami.....£10
Aubergine, chipotle, green chilli....(vg)£5
Duck Carnitas.....£7
Duck Egg, bacon.....£7
Crab, apple, pickled onion pork skin....£9
Torch'd mackerel, dill, avocado.....£8
Mullet ceviche.....£6
Tofu al pastor.....(vg)£6

smoked & grilled

on flatbread

Smoked beef.....(per 100g) £10
Smoked lamb shoulder.....(per 100g) £11
Smoked goat.....(per 100g) £11
Red curry beef skewer..... £8.5
Lamb birria..... £8.5
Argentinian beef sausage.....£6

with tortillas

Whole plaice..... £14
Whole mackerel.....£14.5

Vegan chilaquiles.....£7.5

with leaves and herbs

Burnt end thai larb.....£5.5
Chipotle miso chicken, half.....£25

sides/vegetables

Burrata, lime & jalapeño.....£7.5
Grilled corn, black bean, lamb fat
béarnaise.....£4
Smacked cucumber.....(vg)£3.5
Beef fat potatoes with Oglesfield.....£5.5
Smoked beets, quinoa, apple.....(vg)£5.5
Black vinegar mushroom.....(vg)£4

saucés

each £1

Blackened pepper salsa
Green sauce
Chipotle sour cream

something special in a glass...

Savage, Follow The Line, South Africa, 2016.....£14.50/125ml

Spicy, elegant, scented red blend with notes of raspberry jam and red cherry and subtle oak. Blend of Cinsault, Grenache, Syrah.

Savage, White Blend, South Africa, 2016.....£13.50/125ml

A wonderfully expressive nose and the merest hint of fresh herbs before lime, tangerine and grapefruit through peach and even a little blackcurrant. Blend of Sauvignon Blanc, Semillon, Chenin Blanc.



we use filtered still and sparkling water at £1 per guest with half of all proceeds going to the one foundation charity... drink up!

PLEASE MAKE YOUR WAITER AWARE OF ANY ALLERGIES YOU MAY HAVE



sparkling wine

	125ml	bottle
Bianca Vigna, Prosecco DOCG, Conegliano.....	£8	£35
Lallier, Grande Reserve, Champagne, NV.....	£10	£55
Digby, Leander Pink, NV.....	£12	£75

gin & tonic

Beefeater London Dry.....	£7.8
grapefruit slice	
Hayman's London Dry.....	£8.8
orange slice, nutmeg	
ELLC Batch 2.....	£10.5
lemon thyme, fennel	
Hepple.....	£11.3
lemon peel, liquorice root	
temper Your G&T.....	£11.5
quiquiriqui, tequila, aperol, tonic	

all our gin & tonics are served in 50ml servings

beer

Tsingtao 4.8%.....	£4.75
Redchurch Bethnal Pale Ale 5.5%	£5.95
Redchurch Hoxton Stout 6%.....	£5.95
Redchurch Shoreditch Blonde 4.5%.....	£5.95
Orchard Gold Cider 4.7%.....	£5.50

cocktails

Irn Bru Spritz.....	£10
tequila, Irn Bru, prosecco	
Neil's Negronis.....	£10
our twists - ask for details	
On the Nose.....	£10
gin, mezcal, blackberry, fennel	
Sage Advice.....	£10
pisco, mezcal, chartreuse, pineapple, sage	
Fifty shades of earl grey.....	£10
thyme, tequila, pomegranate, earl grey, port	
Sex & Violets.....	£10
vodka, violet, beetroot	
Momma's Margarita.....	£10
temper's smoky twist on a classic	
Badananas.....	£10
teresa anejo, chartreuse, coconut cream, tumeric	
El gran humo.....	£10
pineapple & habanero mezcal, teresa claro, kamm & Sons	
Mr Faulty.....	£10
rum, basil, rice wine vinegar, lime	
Sour Grapes.....	£10
pisco, cardamom vermouth, lemon, egg white	
Goodnight New York.....	£12
wild turkey rye, bitters, absinthe rinse, quiquiriqui on the side	

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

soft drinks

temper shandy 0%.....	£4.5
Earl Grey & raspberry cooler.....	£4.5
Apple & grapefruit spritz.....	£3.5
Fever Tree cola.....	£2.5
Barr's Irn Bru.....	£2.8
Green tea dashi lemonade.....	£4.5
Pomegranate & Rose Spritz.....	£5