



## snacks

Lamb fat popcorn.....£2

### tacos

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

### tostadas

Nduja, pineapple.....£10  
Aubergine, chipotle, green chilli....(vg)£5  
Duck Carnitas.....£7  
Duck Egg, bacon.....£7  
Crab, apple, pickled onion pork skin....£9  
Torched 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  
Beef chilli and bone marrow.....£7.5  
Argentinian beef sausage.....£6

with tortillas

Whole plaice.....£14  
Whole seabass.....£18

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 Ogleshead.....£5.5  
Smoked beets, quinoa, apple.....(vg)£5.5  
Black vinegar mushroom.....(vg)£4

### sauces

each £1

Blackened pepper salsa  
Green sauce  
Chipotle sour cream

### something special in a glass...

Vinedos Ruiz Jimenez, Tempranillo Blanco, Rioja, Spain, 2015.....£8/125ml

Super enticing floral notes on the nose with green apple and dried mango. The palate is crisp and clean with lots of citrus and green pears and just a hint of smoke.

Vinedos Ruiz Jimenez, Garnacha, Rioja, Spain, 2015.....£8.5/125ml

This has some serious pizzazz and sparkle. Aroma is packed full of rhubarb and deliciously concentrated raspberries with just a hint of smoky spice. On the palate expect more of that bright fruit and a gentle smoked pepper edge with a feather soft finish.



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