

DRINKS

C O V

E N T

G A R

D E N

*VERMOUTH
BEER
SOFTS
OTHER SPIRITS*

temper

VERMOUTH

AN AROMATISED WINE

Vermouth is an aromatised, fortified wine flavoured with a range of botanicals. Roots, barks, flowers, seeds, herbs, and spices can all play a part. The primary botanical is always wormwood. Modern vermouth was first made in the late 18th century in Turin, Italy. Traditionally used for medicinal purposes vermouth really rose to prominence as an aperitif and cocktail ingredient.

Beginning with a neutral base wine or unfermented wine must, each vermouth manufacturer adds an additional alcohol to fortify the wine. A range of botanicals are then added to aromatise the base wine. After the wine is fortified and aromatised, the vermouth is then sweetened with either cane or caramelised sugar. The two original styles of vermouth are dry & sweet. Contemporary vermouths have expanded on these traditional styles thus producing, white, rose, and red.

Our vermouth list not only champions tinctures from the traditional countries like Italy and France but also explores vermouths from Australia, Germany, and England. We are serving our range chilled, on the rocks, ambient, neat, mixed with tonic and in cocktails depending on the vermouth. Please ask for more details.

VERMOUTH

ALL OUR VERMOUTH IS SERVED IN 75ML MEASURES

DRY & EXTRA

Noilly Prat	5
Regal Rogue Daring Dry	8
Belsazar Dry	8.5
Le Quintinye Royal Extra Dry	9

WHITE

Lillet Blanc	7
Cocchi Americano	8
Contratto Vermouth Bianco	6
Regal Rogue Lively White	8.5
Belsazar White	8.5
L.N Mattei Cap Corse Grand	
Reserve Quinquina Blanc	8

ROSE

Otto's Athens	7
Lillet Rose	7.5
Regal Rogue Wild Rose	8.5
Belsazar Rose	9

RED

Contratto Amercano Rosso	7.5
Antica Formula	8
Sacred Spiced English	8
Contratto Vermouth Rosso	8
Cocchi Americano Rosa	8.5
Regal Rogue Bold Red	8.5
Cocchi Di Tourino	9
Mancino Amranto	9.5
L.N Mattei Cap Corse Grand Reserve Quinquina Rogue	8

AMARO & OTHERS

Marolo Chinato	14.5
Dolin Chamberyzette	7.5
Contratto Aperitif	7.5
Fernet Branca (50ml)	6.5

COCKTAILS

IRN-BRU SPRITZ

tequila, irn-bru, prosecco 10

PEACH SPRITZ

regal Lively White, scotch whisky, crème de peche, prosecco 10

SWEET & SPICED SPRITZ

balsazar rose, chilli gin, dolin chamberyzette, prosecco 10

MEZCAL NEGRONI

mezcal, antica formula, campari, grapefruit bitters 10

BITTER NEGRONI

antica formula, triple sec, angostura bitter 10

TURMERIC NEGRONI

turmeric gin, campari, cocchi americano rosa 10

PINEAPPLE NEGRONI

tequila, manchino amaranto, pineapple campari 10

CHEAPSIDE DATE

rose water gin, campari, pink grapefruit juice 12

ON THE NOSE

gin, blackberry, fennel and black pepper syrup, mezcal spray 10

SAGE ADVICE

pisco, mezcal, chartreuse, sage, pineapple 10

MR FAWLTY	white rum, basil, rice wine vinegar, lime	10
TEMPER MARY	vodka, worcestershire sauce, mustard, horseradish, tabasco	10
FIFTY SHADES OF EARL GREY	thyme infused tequila, pomegranate, earl grey tea, port	10
SEX & VIOLETS	vodka, beetroot, violet, lemon	10
BADANANAS	dark rum, turmeric, chartreuse, coconut cream	10
EL GRAN HUMO	pineapple & habanero mezcal, white rum, kamm & sons	10
STRAWBERRY SOUR	regal rogue bold red, dolin chamberyzette, lemon, egg white	10
SHRUBBERY MAZE	tequila, aperol, mezcal, pineapple	10
GOODNIGHT NEW YORK	wild turkey rye, bitters, aniseed rinse, mezcal on the side	12
MOMMA'S MARGARITA	temper's smoky twist on a tommy's	10

Our bartenders love a challenge, if you have a drink in mind or you would prefer a class just let us know.

OTHER DRINKS

BEER & CIDER

Birra Moretti 4.6%	4.75
Dixie Lager 4.5%	5
Goose Island IPA 5.9%	5.95
Big Drop Lager 0.5%	5
Orchard Gold Cider 5%	6.5

SOFT DRINKS

Temper shandy 0%	4.5
Earl Grey & raspberry cooler	4.5
Apple & grapefruit spritz	4.5
Barr's Irn Bru	2.8
San Pellegrino Chinotto	2.8
San Pellegrino Lime & mint	2.8
San Pellegrino Limonata	2.8
Fever Tree cola	2.8

MIXERS

FEVER-TREE

Indian tonic, Mediterranean tonic, naturally light tonic, aromatic tonic, spring soda, lemonade, ginger ale, ginger beer 2.5

JUICE

apple, cranberry, orange, pineapple, pink grapefruit, tomato 2.8 solo / (2.2 mixer)

CHARITY WATER

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

OTHER SPIRITS

		50ml serve
GIN		
Beefeater London Dry 40%		6
Monkey 47 47%		10
Pink Pepper 44%		10
Hepple 45%		11
KI NO BI Kyoto Dry 45.7%		12
VODKA		
Wyborowa 40%	6	
Black Cow Milk 40%	7.5	
RUM		
Havana Club 3yrs 40%		6
Havana Club Especial Anejo 40%		6
TEQUILA & MEZCAL		
Olmeca Blanco 38%		5
Olmeca Reposado 38%		5.5
Quiquiriqui Matatlan 45%		5
AMERICAN WHISKEY		
Four Roses Yellow Label 40%		6
Michter's US N1 Small Batch Rye 42.4%		10
SCOTCH & IRISH WHISK(E)Y		
Chivas Regal 12yrs 40%	8	
Jameson 40%	7	
Jameson Caskmates stout 40%	9	

PRIVATE HIRE

SOHO

Restaurant: 187

Private Lounge: 42 (standing)

Dining Bar: 37 (dining)

Vibe: classic soho basement, big on theatre & fun

Food & drinks: tacos, tostadas, big cuts of meat, mezcal, cocktails, wine, beer

Music: 90's hip-hop, 80's classics, electro

Bespoke options: butchery & cocktail masterclasses

sohoreservations@temperrestaurant.com

CITY

Restaurant: 200/300

Private Lounge: 60 (dining/standing)

Dining Bar: 34 (dining)

Outside: 30/40 (standing)

Vibe: grand industrial dining room with mezzanine & intimate booths

Food & drinks: tacos, poke, big cuts of meat, gin, cocktails, wine, beer

Music: 80's classics, power ballads, 90's hip hop

Bespoke options: butchery, gin & cocktail masterclasses

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COVENT GARDEN

Restaurant: 100

Private Lounge: 40 (dining/standing)

Dining Bar: 30 (dining)

Outside: 25

Vibe: open wood oven kitchen, big on theatre & fun

Food & drinks: tacos, wood fired meat & fish, charcuterie, vermouth, wines

Music: Old school hip-hip, funk, soul and Italian classics

Bespoke options: butchery masterclasses & vermouth tastings

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