

ROAST COCKTAILS 10

TEMPER MARY

Vodka, tomato juice, mustard, horseradish, tabasco, Worcestershire sauce

TEMPER SNAPPER

Beefeater gin, tomato juice & beetroot-horseradish shrub

TEMPER CHA CHA

Olmecca blanco tequila tomato juice, Sriracha & soy sauce

YOUR OWN ROAST

served with our roast garnish

SMOKED PORK BELLY 18
with smoked apple sauce

ROAST RUMP OF BEEF 22

SMOKED GOAT 22

FAMILY STYLE ROAST

The following dishes are designed to be shared

ROASTED WHOLE CHICKEN 40

SMOKED & ROAST BEEF 40

WHOLE SMOKED LAMB SHOULDER 60
with anchovy & parsley

FROM THE WOOD OVEN

CAULIFLOWER MOLE 11
with paratha

WOOD-ROASTED PLAICE 20
with tortillas, green sauce
gochujang butter, fennel-mint salad

TEMPER TONICS

FORDS DRY GIN 10
lime peel

ELLC BATCH 2 11
lemon thyme & fennel seeds

FOUR PILLARS
BLOODY SHIRAZ 14
rosemary & grapes

your choice of tonics
indian, skinny
pomegranate-basil
cucumber-watermelon

TACOS

CHEESEBURGER 9.5

SMOKED GOAT 12

PORK AL PASTOR 9

GOATS CHEESE 8

SIDES

ROAST GARNISH 5
yorkshire pudding
beef fat roast potatoes
seasonal greens
roasted parsnips
carrots
spiced cabbage
burnt ends gravy

HOUSE SALAD 5

DESSERTS

DEEP DISH BRIGADEIRO COOKIE 6
Fior di latte ice cream

LIME SORBET, MEZCAL SHOT 8

ICE CREAM & SORBETS 4.5
(3 SCOOPS)



Monday - Wednesdays
50% off food, up to £10
until 30th of September
Terms & conditions apply

Please ensure you inform your server of any allergies you may have. all allergens are present in our kitchens so we cannot guarantee the absence of trace elements in any of our dishes. An optional 12.5% service charge will be added to the bill, which is split between our team

temper

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DRINKS

COCKTAILS

LYCHILLI MARGARITA 10
Olmeqa tequila, lychee juice
drop of tabasco

TEMPER MARY 10
vodka, worcestershire sauce,
mustaed, horseradish, tabasco

PINEAPPLE NEGRONI 10
tequila, pineapple campari,
manchino amarano

MEZCAL NEGRONI 10
Mezcal, Antica Formula, Campari
& grapefruit bitters

CAUGHT IN THE RAIN 10
dark rum, pineapple juice
coconut water & citrus

SEX & VIOLETS 10
Vodka, beetroot, violet, lemon

MOMMA'S MARGARITA 1
temper's smoky twist on a classic

CHEAPSIDE DATE 12
rose water gin, campari, grapefruit,
lemonade

ON THE NOSE 10
gin, blackberry, fennel & black pepper
syrup, lemon

SAGE ADVICE 10
pisco, mezcal, chartreuse, sage,
pineapple juice

EL GRAN HUMO 10
pineapple & habanero mezcal, white rum,
kamm & sons, lime

GOODNIGHT NEW YORK 12
wild turkey rye, bitters, mezcal on
the side

BEERS, CIDERS

UNITY LAGER 4.5% 4.75
BIG DROP LAGER 0.5% 5
HAWKES CIDER 4.5% 5.5
HARBOUR EXTRA PALE ALE 3.8% 5.5
HARBOUR ELLENSBURG SESSION IPA 4.3% 5.95
SIX DEGREES NORTH CHOPPER STOUT 4.1% 5.95

SOFT DRINKS

COCA-COLA & DIET COKE 2.5
FEVER-TREE 2.5
Spring soda, lemonade, ginger ale
DOUBLE DUTCH 2.5
Indian & skinny tonic, ginger beer
Pomegranate-basil tonic
& Cucumber-watermelon tonic

WINE BY THE GLASS

please see temper's drink list for more wines

SPARKLING 125

PROSECCO SPUMANTE BRUT, ORGANIC, ITALY 8.5
CHAMPAGNE ANDRE ROGER GRAND GRU, FRANCE 13.5

RED 175ML

TEMPRANILLO ORGANIC, CATANGA, SPAIN 2018 6
PINOT NOIR, RECAS, ROMANIA 2018 7
PRIMITIVO 'GRIFONE' ITALY 2018 7.75
CABERNET SAUVIGNON, ARESTI, CHILE, 2018 8.5
MALBEC ORGANIC, LOS MEDANOS, ARGENTINA 10

WHITE 175ML

AIREN ORGANIC, CATANGA, SPAIN 2018 6
VINHO VERDE, PEROLA DO LIMA, PORTUGAL 2018 7
PICPOUL DE PINET 'LES COURTELLES', FRANCE 2018 8
GARNACHA BLANCA, BOTIJO, SPAIN 2018 9
SAUVIGNON BLANC, OUTNUMBERED, NZ 2019 10

ROSÉ 175

LA SOURCE RESERVE ROSÉ, FRANCE 2018 7
PROVENCE ROSE, MAS FLEURY, FRANCE 2018 9.5

NON-ALCOHOLIC

EARL GREY & RASPBERRY COOLER 4.5
APPLE & GRAPEFRUIT SPRITZ 3.5
ENERGISER 7
livener, pineapple & fennel-pepper syrup
LIGHTNING 7
nightcap, lime juice & ginger ale

Spirits



Our Website



C19-Guidelines



gin, rum, vodka or whisky are served in 25ml or 50ml
still wine in a glass: 125ml or 175 ml

We use filtered still and sparkling water at £1 per guest with half of all proceeds going to
The One Foundation charity... drink up!

temper