

FEAST MENU

£75 PER PERSON

TACOS

SMOKED LAMB TACO
coriander, chipotle & garlic

CHEESEBURGER
coriander, chipotle & chile

GOATS CHEESE
pickled chillis, lime-honey
& crunchy nut cornflake crumb

PORK AL PASTOR

MAINS

SMOKED RARE BREED BEEF
coriander & mint

WHOLE SMOKED LAMB SHOULDER
parsley, lemon & anchovy

BEEF RUMP STEAK
heritage tomato salsa

WOOD-ROASTED FISH
tortillas, green sauce
gochujang butter, fennel-mint salad

SIDES

GRILLED HISPI CABBAGE
beef fat béarnaise, corn

BEEF-FAT POTATOES, OGLESFIELD
HOUSE SALAD

PARATHA

DESSERT

PEANUT & CHOCOLATE TART
with peanut butter ice cream

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

COCKTAILS

LYCHILLI MARGARITA 10
Olmeca 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 10
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

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