

**C O V
E N T
G A R
D E N**

**BARBECUE
SMOKED MEATS
& FISH**

SNACKS

AGED BEEF NACHOS 6.5
 GUACAMOLE, TORTILLAS 6.5
 CRISPY PORK BITES 5.5

SMALL/MEDIUM PLATES

BURRATA, LIME & JALAPEÑO 9
 PORK-CUMIN WITH PARATHA 13
 AGED BEEF SKEWERS 15
 CHICKEN-DUKKAH CARNITAS 13
 BEEF BRISKET, TAJIN WITH PARATHA 15
 LAMB, KIMCHI CARNITAS 16
 PORK RIB, SWEET & SOUR 15
 CAULIFLOWER, MOLE 13

tacos

CHEESEBURGER 9.5
 GOATS CHEESE 8
 PORK AL PASTOR 9
 PRAWN 13

LARGE PLATES

WOOD-ROASTED SEA BASS 20
 With tortillas, green sauce
 gochujang butter, fennel-mint salad
 300G RUMP 18
 500G T-BONE 33
 500G RIBEYE ON THE BONE 33
 500G PORTERHOUSE 37

SIDES

HOUSE SALAD 5
 BEEF-FAT POTATOES, OGLESFIELD 6.5
 GRILLED HISPI CABBAGE 5
 with beef fat bearnaise, corn
 TRUFFLE-PARMESAN CHIPS 6.5
 FRIES 4

SAUCES 2.5

Beef-fat bearnaise, Chipotle sour cream
 Green sauce, Korean barbecue
 Bourbon pepper

SPRING/SUMMER

COCKTAILS 10

MERRY BERRY
 Beefeater Gin, Three Spirit
 Livener, raspberry purée,
 citrus, prosecco

CUBAN CASTRO

rum, mint
 lime, prosecco

THE CAPRICE ROSE

Lanique rose liqueur,
 Beefeater gin, citrus &
 cucumber-watermelon tonic

MEZCAL 25ML

QUIQUIRIQUI JOVEN 4.5
 bold, smoky, sweet
 LOS DANZANTES REPOSADO 9
 sweet, wood, elegant
 PAPADIABLO ESPECIAL 11
 bold, complex

TEQUILA 50ML

CABRITO, REPOSADO 7.5
 smooth, sweet, oaky
 ARETTE, ANEJO 11
 smooth, aromatic, sweet
 CENTINELA 13
 complex, floral, spice

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

DRINKS

COCKTAILS

LYCHILLI MARGARITA 10
Olmeqa tequila, lychee juice
drop of tabasco

MEZCAL NEGRONI 10
Mezcal, Antica Formula, Campari
grapefruit bitters

PINEAPPLE NEGRONI 10
Tequila, Mancino Amaranto
pineapple Campari

SEX & VIOLETS 10
Vodka, beetroot, violet, lemon

EL GRAN HUMO 10
Pineapple-habenero mezcal
white rum & Kamm & Sons

MOMMA'S MARGARITA 10
temper's smoky twist on a classic

TEMPER MARY 10
Vodka, Worcestershire sauce
mustard, horseradish
Tabasco

SAGE ADVICE 10
Pisco, mezcal, Chartreuse
sage & pineapple

NON-ALCOHOLIC

EARL GREY & RASPBERRY COOLER 4.5

APPLE & GRAPEFRUIT SPRITZ 3.5

LIGHTENING 7
nightcap, lime juice
& ginger ale

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

WINES

RED 175ML / 750ML

TEMPER HOUSE 6 / 24

MERLOT, LEVAL, PAYS D'OC, FRANCE 2018 7 / 27

ARBOS SYRAH (SHIRAZ), SICILY, ITALY 8 / 31

MALBEC ORGANIC, LOS MEDANOS, ARGENTINA 2019 10 / 39

GARNACHA 'SUPERSONICO', FRONTONIO, SPAIN 2016 55

WHITE 175ML / 750ML

TEMPER HOUSE 6 / 24

GALASSIA PINOT GRIGIO, VENETO, ITALY 7 / 27

GAVI DI GAVI, CANTINE VOLPI, PIEMONTE, 2018 9.5 / 37

SAUVIGNON BLANC, CLARENCE RIVER MARLBOROUGH, NZ 10 / 39

PINOT GRIGIO, MASUT DA RIVE, FRIULI, ITALY 2018 40

GRÜNER VELTLINER 'LOSSTERRASSEN', AUSTRIA 2018 42

SANCERRE 'LES BLANCS PALETS', LOIRE VALLEY, FRANCE 2018 48

ROSE 175ML / 750ML

LA SOURCE RESERVE ROSÉ, FRANCE 2018 7 / 25

PROVENCE ROSE, MAS FLEURY, FRANCE 2018 9.5 / 36

SPARKLING 125ML / 750ML

PROSECCO VALDOBBIADENE SPUMANTE BRUT, ITALY 8.5 / 45

CAVA DESCREGUT BRUT NATURE 50

CUVÉE VAUX DEUTSCHER ROSE 60

HINDLEAP BLANC DE BLANC 2014 13.5 / 70

BEERS, CIDERS

UNITY LAGER 4.5% 4.75

BIG DROP LAGER 0.5% 5

TOAST SESSION IPA 4.5% 5.95

HAWKES CIDER 4.5% 6.5

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