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## BARBECUE SMOKED MEATS & FISH

### SNACKS

AGED BEEF NACHOS 6.5  
 GUACAMOLE, TORTILLAS 6.5  
 CARAMELISED SPICY CORN 3  
 CHICHARRÓN, FERMENTED CHILLI MAYONNAISE 3.5  
 FUGAZZETA BREAD, CHIMICHURRI 6

### SMALL/MEDIUM PLATES

BURRATA, LIME & JALAPEÑO 9  
 AGED BEEF SKEWERS 15  
 CHICKEN-DUKKAH CARNITAS 13  
 BEEF BRISKET, TAJIN & PARATHA 15  
 PORK RIB, SWEET & SOUR 15  
 CAULIFLOWER, MOLE 13  
 MEZCAL PRAWNS, CHILLI & GARLIC 16  
 SMOKED BONE MARROW 9  
 with tortillas, green sauce

### tacos

CHEESEBURGER 9.5  
 GOAT'S CHEESE 8  
 COCHINITA PIBIL 7

### LARGE PLATES

WOOD-ROASTED SEA BASS 20  
 with tortillas, green sauce  
 gochujang butter, fennel-mint salad  
 BARBECUE DUCK 18  
 with a tamarind chipotle-guava glaze  
 & burnt squash  
 AL PASTOR BARBECUE PORK RIBS 30  
 300G RUMP 18  
 500G T-BONE 33  
 500G RIBEYE ON THE BONE 33  
 500G PORTERHOUSE 37

### SIDES

HOUSE SALAD 5  
 SMOKED CHEDDAR HUMITA 5  
 BEEF-FAT POTATOES, OGLESFIELD 6.5  
 GRILLED HISPI CABBAGE 5  
 with beef fat béarnaise, corn

### SAUCES 2.5

Beef-fat béarnaise, 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

ESTANCIA RAICILLA 6.5  
 fresh, smoky, floral  
 GEM & BOLT WITH DAMIANA 7  
 bright, herbaceous

EL JOLGORIO, TEPEXTATE 9  
 vegetal, herbal, earthy  
 LOS SIETE MISTERIOS BARRIL 10  
 powerful, spicy

### TEQUILA 50ML

OLMECA ALTOS PLATA 8  
 buttery, peppery  
 CALLE 23, REPOSADO 9  
 light, woody, sweet  
 CENTINELO 13  
 complex, floral, spice  
 OCHO SINGLE BARREL 16  
 powerful, spicy, butter

# DRINKS

## COCKTAILS

**LYCHILLI MARGARITA 10**  
Olmeca 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

## WINES

### RED 175ML

TEMPER HOUSE RED 6 / 24  
MERLOT, LEVAL, PAYS D OC, FRANCE 2018 7 / 27  
SHIRAZ, THE WAR HORSE, STELLENBOSCH, S.AFRICA 2017 8 / 31  
BONARDA, SANTA IRENE, ARGENTINA 2019 36  
MALBEC, VALCHETA, MENDOZA, ARGENTINA 2019  
GARNACHA 'SUPERSONICO', FRONTONIO, SPAIN 2016 55  
BLAUFRANKISCH ORGANIC, AUSTRIA, 2015 61

### WHITE 175ML

TEMPER HOUSE WHITE 6 / 24  
GAVI DI GAVI, CANTINE VOLPI, PIEMONTE, 2018 9.5 / 37  
SAUVIGNON BLANC, OUTNUMBERED, NZ 2019 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  
CHARDONNAY YABBY LAKE RED CLAW, AUS 2014 54

### ROSE 175ML

LA SOURCE RESERVE ROSÉ, FRANCE 2018 7 / 25  
PROVENCE ROSE, MAS FLEURY, FRANCE 2018 9.5 / 36

### SPARKLING 125ML

PROSECCO SPUMANTE BRUT, ORGANIC, ITALY 8.5 / 45  
CUVÉE VAUX DEUTSCHER ROSE 60  
HINDLEAP BLANC DE BLANC 2014 13.5 / 70

## 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

## BEERS

UNITY LAGER 4.5% 4.75

BIG DROP LAGER 0.5% 5

SIX DEGREES NORTH CHOPPER STOUT 4.1% 5.95

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