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BARBECUE SMOKED MEATS & FISH

SNACKS

AGED BEEF NACHOS	6.5
GUACAMOLE, TORTILLAS	6.5
CRISPY PORK BITES	5.5
CARAMALISED SPICY CORN	3

SMALL/MEDIUM PLATES

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

tacos

CHEESEBURGER	9.5
GOATS CHEESE	8
COCHINITA PIBIL	7
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
SMOKED CHEDDAR HUMITA	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, smokey, sweet

PIERDE ALMAS 12
nutty, floral

PAPADIABLO ESPECIAL 11
bold, complex

TEQUILA 50ML

CABRITO, REPOSADO 7.5
smooth, sweet, oaky

OCHO SINGLE BARREL 16
powerful, spicy, butter

CASAMIGOS 16
smooth, caramel, vanilla

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
Olmecca 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, SPAIN 6 / 24
PINOT NOIR, FRUNZA, ROMANIA 7 / 27
CABERNET SAUVIGNON, SIX POETS, CALIFORNIA 2017 8 / 31
SHIRAZ, WARHORSE, SOUTH AFRICA 2017 8 / 31
MALBEC, VALCHETA, ARGENTINA 2019 10 / 39
MEERLUST, STELLENBOSCH, SA 52

WHITE 175ML / 750ML

TEMPER HOUSE, SPAIN 6 / 24
VINHO VERDE, PEROLA DO LIMA, PORTUGAL 7 / 28
PICPOUL DE PINET, 'LES COURTELLES', FRANCE 8 / 31
SAUVIGNON BLANC, OUTNUMBERED, MARLBOROUGH, NZ 10 / 39
PINOT GRIGIO, MASUT DA RIVE, FRIULI, ITALY 2018 40
GRÜNER VELTLINER 'FURTH' KREMSTAL, 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
RIMBAUD, BRUT, NV 13.5 / 70

BEERS, CIDERS

TEMPER LAGER 4% 4.75
UNITY LAGER 4.5% 4.75
BIG DROP LAGER 0.5% 5
TOAST SESSION IPA 4.5% 5.95
SASSY CIDRE BRUT 5.2% 5.5

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

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