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BARBECUE SMOKED MEATS & FISH

SNACKS

AGED BEEF NACHOS 6.5
GUACAMOLE, TORTILLAS 6.5
CARAMELISED SPICY CORN 3

SMALL/MEDIUM PLATES

BURRATA, LIME & JALAPEÑO 9
AGED BEEF SKEWERS 15
CHICKEN-DUKKAH CARNITA 13
BEEF BRISKET, TAJIN & PARATHA 15
PORK RIB, SWEET & SOUR 15
BURNT SQUASH, MOLE 13
PRAWNS, CHILLI & GARLIC 16
SMOKED BONE MARROW 9
with pickled aji chilli salsa

tacos

CHEESEBURGER 9.5
GOATS CHEESE 8
COCHINITA PIBIL 7
CRAB 9

LARGE PLATES

WOOD-ROASTED SEA BASS 20
With tortillas, green sauce
gochujang butter, fennel-mint salad
BARBECUE DUCK 18
With tamarind chipotle-guava glaze & burnt squash
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

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 4.5
bold, smoky, sweet

PENSADOR 7.5
sweet, smoke, clean

LOS DANZANTES REPOSADO 9
sweet wood elegant

DEL MAGUEY, TOBALA 12
sweet, fruity, cinnamon

TEQUILA 50ML

CABRITO BLANCO 8
powerful, sweet, citrus

CALLE 23, REPOSADO 9
light, woody, sweet

CASAMIGOS 16
smooth, caramel, vanilla

OCHO SINGLE BARREL 16
powerful, spicy, butter

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
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

NON-ALCOHOLIC

EARL GREY-RASPBERRY COOLER 4.5

APPLE & GRAPEFRUIT SPRITZ 4.5

SOFT DRINKS

COCA-COLA & DIET COKE 2.5

FEVER-TREE 2.5
Spring soda, lemonade

DOUBLE DUTCH 2.5
Indian & skinny tonic, ginger beer
Pomegranate-basil tonic
Cucumber-watermelon tonic

WINES

subject to availability

RED 175ML / 750ML

TEMPER HOUSE RED, SPAIN 2019 6 / 24

PINOT NOIR, FRUNZA, ROMANIA 2019 7 / 27

PRIMITIVO, 'GRIFONE', ITALY 2018 7.75 / 30

CABERNET SAUVIGNON, SIX POETS, CALIFORNIA 2017 8 / 31

MALBEC, PROEMIO, MENDOZA, ARGENTINA 2020 10 / 39

ALICE VIEIRA DE SOUSA RED RESERVE, DOURO, PORTUGAL 2019 48

MEERLUST RED, STELLENBOSH, S.AFRICA 2018 52

CABERNET SAUVIGNON, GARAGE WINE CO. MAIPO VALLEY, CHILE 2017 65

SYRAH, SUMARIDGE, HEMEL-EN-ARDE, SOUTH AFRICA 2015 70

RIOJA, PENA EL GATO VIÑAS CENTENARIAS, SPAIN 2018 75

WHITE 175ML / 750ML

TEMPER HOUSE WHITE, SPAIN 2019 6 / 24

VINHO VERDE, PEROLA DO LIMA, PORTUGAL 2020 7 / 27

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 2019 48

SACABEIRA ALBARINO, DO RIAS BAIXAS, SPAIN 2018 52

CHARDONNAY, SUMARIDGE, WESTERN CAPE, S. AFRICA 2017 70

ROSE 175ML / 750ML

GRENACHE, LA SOURCE RESERVE ROSÉ, FRANCE 2018 7 / 25

PROVENCE ROSE, MAS FLEURY, FRANCE 2018 9.5 / 36

SPARKLING 125ML / 750ML

PROSECCO SPUMANTE BRUT, ITALY 8.5 / 45

CAVA DESCREGUT BRUT NATURE 50

VAUX CUVÉE, VAUX DEUTSCHER ROSE, GERMANY 60

CHAMPAGNE RIMBAUD BRUT NV, FRANCE 13.5 / 70

BEERS, CIDERS

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

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