

TEMPER TONICS

HEPPLE 11

Liquorice root & lemon

ELLC LOUDER 11

Lemon-thyme & Lavender

MONKEY 47 12

Orange peel & angelica root

your choice of tonics

indian, skinny

pomegranate-basil

cucumber-watermelon

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ROAST

YOUR OWN DRY AGED ROAST

served with our roast garnish

ROAST AGED BEEF 22

SMOKED PORK BELLY 18
with smoked apple sauce

FAMILY STYLE ROAST

The following dishes are designed
to be shared

ROASTED WHOLE CHICKEN 40

SMOKED & ROAST BEEF 40

WHOLE SMOKED LAMB SHOULDER 60
with anchovy & parsley

FROM THE WOOD OVEN

BUTTERNUT SQUASH MOLE 11
with paratha

WOOD-ROASTED SEA BASS 20
with tortillas, green sauce
gochujang butter, fennel-mint salad

SMALL PLATES

GUACAMOLE, TORTILLAS 6.5

AGED BEEF, NACHOS 6.5

CHEESEBURGER TACO 9.5

GOATS CHEESE 8

COCHINITA PIBIL 9

CRAB TACO 9

SIDES

ROAST GARNISH 5

yorkshire pudding

beef fat roast potatoes

seasonal greens

roasted parsnip puree

carrots

spiced cabbage

burnt ends gravy

HOUSE SALAD 5

DESSERTS

DEEP DISH BRIGADEIRO COOKIE 6
Fior di latte ice cream

LIME SORBET, MEZCAL SHOT 8

PEANUT-CHOCOLATE TART 7.5
peanut butter ice cream

ICE CREAM & SORBETS 4.5
(3 SCOOPS)

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

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

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

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, 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 PIOLLOT CUVÉE DE RESERVE BRUT, FRANCE NV 13.5 / 70

BEERS, CIDERS

UNITY LAGER 4.5% 4.75

BIG DROP LAGER 0.5% 5

BREWDOG PUNK IPA 5.4% 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!

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