

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	
500G T-BONE	33
500G RIBEYE ON THE BONE	33
500G PORTERHOUSE	37
400G FILLET	44

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

C I T Y

SPECIAL COCKTAILS

PA SADO DE MODA 13

Mexican old fashioned:

Abasolo mexican whiskey

Nixta corn liqueur, toffee popcorn

BEET THAT! 12

Westerhall rum No3, beetroot

pineapple, caramel

MRS. FAWLTY 12

Westerhall rum No3, basil syrup,

lime, smoked salt

LE'MON CHERI 11

Buffalo bourbon, lemon curd, lime

MARGARITAS

LYCHILLI MARGARITA 10

Olmecca tequila, lychee juice
drop of tabasco

MOMMA'S MARGARITA 10

temper's smoky twist

OLD TOM 15

2 years old tequila Vivir Anejo,
agave syrup, orange liqueur, lime,
smoked lime salt

TEMPER HOUSE

MEZCAL NEGRONI 11

Mezcal, Antica Formula, Campari
grapefruit bitters

PINEAPPLE NEGRONI 10

Tequila, sweet vermouth
pineapple Campari

SEX & VIOLETS 10

Vodka, beetroot, violet, lemon

EL GRAN HUMO 10

Pineapple-habenero mezcal
white rum & British aperitif

TEMPER MARY 10

Vodka, Worcestershire sauce
mustard, horseradish, Tabasco

SAGE ADVICE 11

Pisco,
mezcal, Chartreuse sage &
pineapple

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

LAST CHANCE TO LOVE THIS WINE BY THE BOTTLE

PLEASE ASK YOUR WAITER
FOR AVAILABILITY
WHEN IT'S GONE, IT'S GONE!

WHITE WINE £27

Descregut Vermill, Spain
Botijo Blanco Garnacha, Spain
Frontonio Garnacha Blanca, Spain
Hanzell Chardonnay, USA
Johan Vineyard Gruner Veltliner, USA
Pouilly-Fuisse Vieilles, France
Restless River Chardonnay, SA
El Bandito Mangaliza Testalonga, SA

CHAMPAGNE £100

Dom Perginon Montage de Reims
Taittinger Comtes Blanc de blanc Reims
Sir Winston Churchill Cuvee
Pol Roger Brut Eperney 2009, France
Krug Grande Cuvee Mesnil NV, France
Ruinart Blanc de Blanc

MAGNUM CHAMPAGNE £140

Moet et Chandon
R de Ruinart Brut
Laurent Perriet Cuvee Brut
Charles Heidsieck Reims 2005
Delamotte Blanc De Blancs Mesnil NV
Pol Roger Brut Vintage Epernay

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 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 PIOLLOT CUVÉE DE RESERVE BRUT, FRANCE NV 13.5 / 70

BEERS, CIDERS

TEMPER LAGER 4% 4.75
UNITY LAGER 4.5% 4.75
BIG DROP LAGER 0.5% 5
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