

# 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	

*all of our steak is from slow-grown and  
pasture-raised rare-breed British cattle*

RUMP	7.5 / 100G
PICANHA	8.5 / 100G
T-BONE	9 / 100G
RIB-EYE	9.5 / 100G
PORTERHOUSE	10 / 100G
FILLET	13 / 100G

## 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

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## SPECIAL COCKTAILS

PASADO 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
Olmeca 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, horseradis, 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

Botijo Blanco Garnacha, Spain 35  
Descregut Vermell, Spain 60  
Johan Vineyard Gruner Veltliner, USA 60  
Hanzell Chardonay, USA 80

### MAGNUM WHITE WINE

Bourgogne Blanc Les Setilles, France 120

### RED WINE

Stags Leap Casc23 Cabernet Sauvignon  
/Napa Valley, USA 450

### CHAMPAGNE

Ruinart Blanc de Blanc 200  
Taittinger Blanc de blanc Reims 220  
Salon Mesnil, 2006 600

### MAGNUM CHAMPAGNE

Delamotte Blanc De Blancs NV 220  
Moet et Chandon 275  
Charles Heidsieck Reims 270  
Pol Roger Brut Vintage Epernay 320  
Laurent Perrier Cuvee Rose Brut 500

### 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  
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  
MONDO SESSION IPA 4.3% 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