

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

*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 6.5
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

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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

MEZCAL 25ML

QUIQUIRIQUI 4.5
bold, smoky, sweet

METEORO 7
smoky, complex

LOS DANZANTES REPOSADO 9
sweet wood elegant

ILEGAL ANEJO 9.5
aged, fruity, sweet

DEL MAGUEY WILD JABALI 10
woody, herbaceous

PIERDE ALMAS BOTANICA 12
gin botanicals

DEL MAGUEY PECHUGA 18
soft, spicy

TEQUILA 50ML

OLMECA BLANCO 6
powerful, sweet, citrus

CALLE 23 BLANCO 8.5
powerful, sweet, citrus

CALLE 23, REPOSADO 9
light, woody, sweet

VIVR REPOSADO 9.5
vanilla, caramel, butter

ARETTE ANEJO 11
smooth, aromatic, sweet

CENTINELA ANEJO 13
complex, floral, spice

CASAMIGOS 16
smooth, caramel, vanilla

NON-ALCOHOLIC

EARL GREY-RASPBERRY COOLER 4.5

APPLE & GRAPEFRUIT SPRITZ 4.5

LIGHTENING 7
three spirit nightcap, lime & ginger ale

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 2020 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 2019 40

GRÜNER VELTLINER 'FURTH' KREMSTAL, AUSTRIA 2019 42

SANCERRE, DANIEL CHOTARD, LOIRE VALLEY, FRANCE 2019 67

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

FRONTONIO GARNACHA BLANCA, SPAIN 2016 90

ROSE 175ML / 750ML

GRENACHE, LA SOURCE RESERVE ROSÉ, FRANCE 2020 7 / 25

PROVENCE ROSE, MAS FLEURY, FRANCE 2020 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

JANSZ VINTAGE CUVÉE, TASMANIA 2010 65

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

DIGBY LEANDER ROSE, ENGLAND NV 85

PIERRE GIMONNET CUIS 1ER CRU, FRANCE 90

POL ROGER BRUT VINTAGE, FRANCE 2009 200

MAGNUM 'R' DE RUINART BRUT, FRANCE NV 240

BEERS, CIDERS

UNITY LAGER 4.5% 4.75

BIG DROP LAGER 0.5% 5

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