

# BARBECUE, SMOKED MEATS & FISH

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## SPECIALS

When they're gone...They are gone!!

SMOKED PORK BELLY EMPANADAS 10

## 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

## 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

## 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

Descregut Vermell, Spain 60  
Johan Vineyard Gruner Veltliner, USA 60  
Hanzell Chardonay, USA 80

#### MAGNUM WHITE WINE

Bourgogne Blanc Les Setilles, France 120

#### 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 Perriet 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  
CABERNET FRANC, GARAGE WINE CO. MAIPO VALLEY, CHILE 2017 65  
PINOT NOIR, THE CRUSHER, CALIFORNIA, USA 2018 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  
**PINOT BLANC 'KRITT', BIODYNAMIC, FRANCE 2019 52**  
**SANCERRE, DANIEL CHOTARD, LOIRE VALLEY, 2018 67**  
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  
MARIACHI TWO TRIBES MEXICAN LAGER 4.7% 6.5  
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