

C O V E N T G A R D E N

SPECIALS

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

FRIED HAKE, PICKLES
CHIPOTLE-SLAW TACO 12

SNACKS

AGED BEEF NACHOS 6.5
CRISPY PORK BITES 5.5
CARAMALISED SPICY CORN 3
BURNT PEPPER, GOATS CHEESE & CHIPOTLE 6

BARBECUE SMOKED MEATS & SEAFOOD

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

tacos

CHEESEBURGER 9.5
GOATS CHEESE 8
COCHINITA PIBIL 7
PRAWN 13

**FOR MORE MEAT, SEE
PRIME CUTS CARD**

SIDES

HOUSE SALAD 5
SMOKED CHEDDAR HUMITA 5
BEEF-FAT POTATOES, OGLESHIELD 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
Aji amarillo

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 smoked salt
OLD TOM 15
2 years old tequila Vivir Anejo,
agave syrup, orange liqueur, lime,
smoked lime salt

TEMPER HOUSE

MEZCAL NEGRONI 11
Mezcal Verde, 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 Verde, 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

VERDE MEZCAL 4.5
candied nuts, dried fruit, sweet

ILEGAL ANEJO 9.5
aged, fruity, sweet

DEL MAGUEY WILD JABALI 10
woody, herbaceous

DON AMADO ENSAMBLE 10.5
fruit, tea, cinnamon

DEL MAGUEY TOBALA 12
sweet, fruity, cinnamon

PIERDE ALMAS TEPEXTATE 13
complex, peppery, fruity

TEQUILA 50ML

OLMECA BLANCO 6
powerful, sweet, citrus

CALLE 23 BLANCO 8.5
powerful, sweet, citrus

CALLE 23, REPOSADO 9
light, woody, sweet

VIVIR 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

GREEN TIMMS 4.5
cucumber & watermelon tonic
basil syrup, lime

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 2020 6 / 24

PINOT NOIR, FRUNZA, ROMANIA 2020 7 / 27

PRIMITIVO, 'GRIFONE', ITALY 2018 7.75 / 30

CABERNET SAUVIGNON ARESTI RESERVA, CHILE 2019 8 / 31

MALBEC, PROEMIO, MENDOZA, ARGENTINA 2020 10 / 39

ALICE VIEIRA DE SOUSA RED RESERVE, DOURO, PORTUGAL 2019 48

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, ITALY 2020 6 / 24

VINHO VERDE, PEROLA DO LIMA, PORTUGAL 2020 7 / 27

RIESLING, BOLFAN, CROATIA 2019 8 / 31

SAUVIGNON BLANC BLACK COTTAGE, NZ 2021 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

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

MARIACHI TWO TRIBES MEXICAN LAGER 4.7% 6.5

BIG DROP LAGER 0.5% 5

MONDO SESSION 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 175ml

*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