

SNACKS

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

**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
 CAMPECHANO 12
 FRIED HAKE TACO 12

**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
 TEMPER FRIES 6
 FRIES 4

SAUCES 2.5

- Beef-fat bearnaise
 Chipotle sour cream
 Green sauce
 Korean barbecue
 Bourbon pepper
 Aji amarillo-mayo

SPECIAL COCKTAILS

- MENAGE A TROIS 13**
 Buffalo Trace bourbon, amaretto
 Vallet amaro, vanilla
- TEMPERINHA 14**
 Paranubes mexican rum, kumquat
 agave, lime
- AMARGO SPRITZ 12**
 Aperol, Beefeater gin, lychee
 Vallet Granada amaro, strawberry, lime
- GRANDE HUMO 13**
 Habenero-Pineapple infused Verde
 mezcal, Havana Especial rum
 appetitif, lime, soda
- ROSA LIMONADA 12**
 Elderflower and raspberry Pinkster
 Beefeater gin, lime, lemonade

MARGARITAS

- MOMMA'S MARGARITA 12**
 Olmeqa tequila, lime, agave
 temper's smoked black salt
- OLD TOM 15**
 2 years old tequila Vivir Anej
 agave syrup, orange liqueur, lime
 smoked lime salt
- LYCHILLI MARGARITA 11**
 Olmeqa tequila, lychee juice
 drop of Tabasco
- PEPINO PICANTE 15**
 Verde mezcal, Empirical Ayuuk, apple
 agave, lime, cucumber, Tabasco

TEMPER HOUSE

- PASADO DE MODA 13**
 Mexican old fashioned:
 Abasolo mexican whiskey
 Nixta corn liqueur, toffee popcorn
- MEZCAL NEGRONI 11**
 Mezcal Verde, Antica Formula
 Campari, grapefruit bitters
- BEEET THAT! 12**
 Westerhall rum No3, beetroot
 pineapple, caramel
- MRS. FAWLTY 12**
 Westerhall rum No3, basil syrup
 lime, smoked salt
- TEMPER MARY 10**
 Vodka, Worcestershire sauce
 mustard, horseradish, Tabasco

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

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
GREEN TIMMS 4.5
cucumber & watermelon tonic
basil syrup, lime

SOFT DRINKS

FEVER-TREE 3
Spring soda, lemonade
DOUBLE DUTCH 3
Indian & skinny tonic, ginger beer
Pomegranate-basil tonic
Cucumber-watermelon tonic

WINES

subject to availability

RED 175ML / 750ML

TEMPER HOUSE RED, SPAIN 2020 6.5 / 26
PINOT NOIR, FRUNZA, ROMANIA 2020 7 / 27
PRIMITIVO, 'GRIFONE', ITALY 2021 7.75 / 30
CABERNET SAUVIGNON ARESTI RESERVA, CHILE 2019 8 / 31
MALBEC, PROEMIO, MENDOZA, ARGENTINA 2020 10 / 39
SYRAH, COCHON VOLANT, FRANCE 2020 10 / 39
MALBEC, FASES, BIO, MENDOZA, ARGENTINA 2018 12 / 52
ALICE VIEIRA DE SOUSA RED RESERVE, DOURO, PORTUGAL 2020 48
PINOT NOIR, THE CRUSHER, CALIFORNIA, USA 2018 65
SYRAH, SUMARIDGE, HEMEL-EN-ARDE, SOUTH AFRICA 2015 70
RIOJA, GARNACHA, PENA EL GATO, SPAIN 2019 75

WHITE 175ML / 750ML

TEMPER HOUSE WHITE, ITALY 2020 6.5 / 26
VINHO VERDE, PEROLA DO LIMA, PORTUGAL 2021 7 / 27
RIESLING, BOLFAN, CROATIA 2019 8 / 31
SAUVIGNON BLANC, BLACK COTTAGE, NZ 2021 10 / 39
PINOT GRIGIO, MASUT DA RIVE, FRIULI, ITALY 2020 40
RIOJA BLANCO, CHARDONNAY, ORUBE, SPAIN 2020 48
PINOT BLANC "KRITT", BIODYNAMIC, FRANCE 2019 52
SANCERRE, DANIEL CHOTARD, LOIRE VALLEY, 2019 67
CHARDONNAY, SUMARIDGE, WESTERN CAPE, S. AFRICA 2017 70

ROSE 175ML / 750ML

GRENACHE, LA SOURCE RESERVE ROSÉ, FRANCE 2021 7 / 25
PROVENCE ROSE, MAS FLEURY, FRANCE 2021 9.5 / 36

SPARKLING 125ML / 750ML

PROSECCO SPUMANTE BRUT, ITALY 9 / 50
CAVA DESCREGUT BRUT NATURE 50
VAUX CUVÉE, VAUX DEUTSCHER ROSE, GERMANY 60
BRUT RESERVE, LYME BAY, DAVON, ENGLAND NV 65
CHAMPAGNE PIOLLOT CUVÉE DE RESERVE BRUT, FRANCE NV 14 / 75
VEUVE CLIQUOT PONSARDIN, YELLOW LABEL, FRANCE NV 110

BEERS, CIDERS

TEMPER LAGER 4% 5
UNITY LAGER 4.5% 5
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