

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

TEMPER SPRITZ

CAPRICE ROSE 10

Lanique Rose liqueur, gin
Cucumber-watermelon tonic

STRAWBERRY AMERICANO 10

Dolin Chamberyzette, Campari, strawberry, soda

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, 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

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
aperitif, lime, soda

ROSA LIMONADA 12

Elderflower & raspberry Pinkster
Beefeater gin, lime, lemonade

MARGARITAS

MOMMA'S MARGARITA 12

Olmeca tequila, lime, agave
temper's smoked black salt

OLD TOM 15

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

LYCHILLI MARGARITA 11

Olmeca 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

BEET 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

temper

DRINKS

MEZCAL 25ML

VERDE MEZCAL 4.5
candied nuts, dried fruit, sweet

OJO DE DIOS ODD CAFE 6
coffee mezcal, 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

FEVER-TREE 3
Spring soda, lemonade, ginger ale

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, CHILE 2019 8 / 31

SYRAH, COCHON VOLANT, FRANCE 2020 10 / 39

ALICE VIEIRA DE SOUSA RED RESERVE, DOURO, PORTUGAL 2020 48

MALBEC, FASES, BIO, MENDOZA, ARGENTINA 2018 12 / 52

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, SPAIN 2020 6.5 / 26

VINHO VERDE, PEROLA DO LIMA, PORTUGAL 2021 7 / 27

RIESLING, BOLFAN, CROATIA 2019 8 / 31

SAUVIGNON BLANC, OUTNUMBERED, NZ 2021 10 / 39

PINOT GRIGIO, MASUT DA RIVE, FRIULI, ITALY 2018 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

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

UNITY LAGER 4.5% 5

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 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!

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