

SNACKS

- AGED BEEF NACHOS 6.5
 BURNT PEPPER, GOATS CHEESE, CHIPOTLE 6
 CARAMALISED SPICY CORN 3
 BEEF FAT CORNBREAD, GOCHUJANG BUTTER 5.5

**BARBECUE
SMOKED MEATS
& SEAFOOD**

- BURRATA, LIME & JALAPEÑO 9
 AGED BEEF SKEWERS 15
 CHICKEN-DUKKAH CARNITAS 13
 BEEF BRISKET, TAJIN, PARATHA 15
 PRAWNS, CHILLI & GARLIC 16
 PORK RIB, SWEET & SOUR 15
 BURNT SQUASH, MOLE 13
 SMOKED BONE MARROW 9
 with chimichurri salsa
 WOOD-ROASTED SEA BASS 20
 With tortillas, green sauce
 gochujang butter, fennel-mint salad

tacos

- CHEESEBURGER 9.5
 GOATS CHEESE 8
 COCHINITA PIBIL 7
 CRAB 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

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 & 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
BEE 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

MEZCAL 25ML

VERDE MEZCAL 4.5
candied nuts, dried fruit, sweet

OJO DE DIOS ODD CAFE 6
coffee mezcal, sweet

DON AMADO ENSAMBLE 10.5
fruit, tea, cinnamon

THE LOST EXPLORER TOBALA 14
vanilla, leather

DEL MAGUEY ESPADIN 11
floral, butterscotch

PIERDE ALMAS BOTANICA 12
gin botanicals

THE LOST EXPLORER SALMIANA 18
green chilli, herbs

TEQUILA 50ML

OLMECA BLANCO 6
powerful, sweet, citrus

CALLE 23 ANEJO 10
full bodied, woody, vanilla

CODIGO ROSA 12.5
aged in cabernet barrels

VIVIR REPOSADO 9.5
vanilla, caramel, butter

FORTALEZA BLANCO 14
black pepper, earth, butter

ARTE NOM 1414 REPOSADO 16
artisan, salted vanilla, allspice

CASA DRAGONES BLANCO 18
almond, clove, citrus

NON-ALCOHOLIC

EARL GREY-RASPBERRY COOLER 4.5

APPLE & GRAPEFRUIT SPRITZ 4.5

GREEN TIMMS 4.5
cucumber & watermelon tonic
basil syrup, lime

LIGHTENING 7
Three spirit Nightcap, ginger ale
& 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, 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

TESALONGA EL BANDITO MANGALIZA, S. AFRICA 80

FRONTONIO GARNACHA BLANCA, SPAIN 2019 90

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

CHAMPAGNE PILOT CUVÉE DE RESERVE BRUT, FRANCE NV 14 / 75

VEUVE CLIQUOT PONSARDIN, YELLOW LABEL, FRANCE NV 110

POL ROGER BRUT VINTAGE, FRANCE 2009 200

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!*

temper