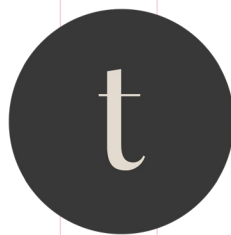


FEAST MENU

£59 PER PERSON



TACOS

CHEESEBURGER
coriander, chipotle & chile

GOATS' CHEESE
pickled chillis, lime-honey
& crunchy nut cornflake crumb

COCHINITA PIBIL

MAINS

SMOKED RARE BREED BEEF
coriander and mint

BEEF RUMP STEAK
heritage tomato salsa

WOOD-ROASTED FISH
gochujang butter, fennel-mint salad

SIDES

BEEF-FAT POTATOES, OGLESHIELD
HOUSE SALAD

PARATHAS

DESSERT

PEANUT & CHOCOLATE TART
peanut butter ice cream

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

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

MEZCAL 25ML

VERDE MEZCAL 4.5
candied nuts, dried fruits, sweet

LOS DANZANTES REPOSADO 9
sweet, wood, elegant

PAPADIABLO ESPECIAL 11
bold, complex

TEQUILA 50ML

TAPATIO TEQUILA, REPOSADO 8
woody, vegetal, spice

ARETTE, ANEJO 11
smooth, aromatic, sweet

CENTINELA 13
complex, floral, spice

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

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