

SH OR ED IT CH

TINY TEMPERS 15

(CHOOSE FROM EITHER THREE OF THE SAME COCKTAIL OR A MIX)

LYCHILLI MARGARITA

BEET THAT

MRS FAWLTY

YOUR OWN ROAST

served with our roast garnish

ROAST AGED BEEF 24.5
horseradish cream

SMOKED & PULLED LAMB SHOULDER 24
mint

SMOKED PORK BELLY 20
smoked apple sauce

SMOKED BABY CHICKEN 25
chimichurri

FAMILY STYLE ROAST

This dish is designed to be shared,
and is served with our roast garnish.

dish serves only 2 people

THREE BEAST FEAST 35pp
Aged beef roast, roasted pork, smoked lamb shoulder

FROM THE WOOD OVEN

BUTTERNUT SQUASH MOLE 13
with paratha

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

ROAST

SNACKS

AGED BEEF NACHOS 6.5
BURNT PEPPER, GOATS CHEESE,
CHIPOTLE 6

GOAT'S CHEESE TACO 8

'DRUNKEN PIG' 10.5

CRAB TACO 13

BEEF FAT CORNBREAD,

GOCHUJANG BUTTER 5.5

EXTRAS

4 CHEESE CAULIFLOWER 7

BEEF FAT ROAST POTATOES 3.5

ROAST VEGETABLES 5

YORKSHIRE PUDDING 1.5

DESSERTS

DEEP DISH BRIGADEIRO COOKIE 6
Fior di latte ice cream

LIME SORBET, MEZCAL SHOT 8

PEANUT-CHOCOLATE TART 7.5
peanut butter ice cream

ICE CREAM & SORBETS 4.5
(3 scoops)

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

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 and raspberry Pinkster
Beefeater gin, lime, lemonade

MARGARITAS

MOMMA'S MARGARITA 12

temper's smoky salt

OLD TOM 15

1 years old tequila Vivir Repesado
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, 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

NON-ALCOHOLIC

EARL GREY-RASPBERRY COOLER 4.5

APPLE & GRAPEFRUIT SPRITZ 4.5

LIGHTENING 7

three spirit nightcap, lime & ginger ale

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

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

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

PINOT NOIR, THE CRUSHER, CALIFORNIA, USA 2019 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 2020 8 / 31

SAUVIGNON BLANC OUTNUMBERED, NZ 2021 10 / 39

PINOT GRIGIO, MASUT DA RIVE, FRIULI, ITALY 2020 40

RIOJA BLANCO, CHARDONNAY, ORUBE, SPAIN 2020 48

SANCERRE, DANIEL CHOTARD, LOIRE VALLEY, 2019 67

CHARDONNAY, SUMARIDGE, WESTERN CAPE, S. AFRICA 2018 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, CHEMIN, FRANCE 2021 9.5 / 36

SPARKLING 125ML / 750ML

PROSECCO SPUMANTE BRUT, ITALY 9 / 50

EIGHTEEN ACRE ROSE, BOLNEY, NV 60

CHAMPAGNE PIOLLOT 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