

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
 COAL-ROASTED CORNISH PLAICE 5/100G
 Smoked clams, aji amarillo, tortillas

tacos

- CHEESEBURGER 9.5
 GOATS CHEESE 8
 CAMPECHANO 12
 TACO DE GABEZA 12
 SOFT-SHELL CRAB 14

**FOR MORE MEAT, SEE
PRIME CUTS CARD****SIDES**

- HOUSE SALAD 5
 BURNT SQUASH, PICKLED CABBAGE 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**
 Olmeca 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**
 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

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 7.25 / 29

PRIMITIVO, 'GRIFONE', ITALY 2021 8 / 32

CABERNET SAUVIGNON, ARESTI, CHILE 2019 8.5 / 34

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 7.25 / 29

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

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 8 / 32

PROVENCE ROSE, MAS FLEUREY, FRANCE 2021 10 / 39

SPARKLING 125ML / 750ML

PROSECCO SPUMANTE BRUT, ITALY 9 / 50

EIGHTTEEN ACRE ROSE, BOLNEY, ENGLAND, 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

TEMPER LAGER 4% 5

UNITY LAGER 4.5% 5.5

MARIACHI TWO TRIBES MEXICAN LAGER 4.7% 6.5

MONDO SESSION IPA 4.3% 5.95

SASSY CIDRE BRUT 5.2% 5.5

BIG DROP LAGER 0.5% 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