

SHOREDITCH

SNACKS

- AGED BEEF NACHOS 6.5
CRISPY PORK BITES 5.5
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
WHOLE DUCK CARNITAS 17
AGED BEEF SKEWERS 15
CHICKEN-DUKKAH CARNITAS 13
PRAWNS, CHILLI & GARLIC 16
PORK RIB, SWEET & SOUR 15
BURNT SQUASH, MOLE 13
GREEN CURRY MUSSELS 14
jalapeño, salsa macha

tacos

- SMOKED BRISKET & CLAM 13
CHEESEBURGER 9.5
GOATS CHEESE 8
DRUNKEN PIG 10.5
SALMON, MISO, SMOKED PINEAPPLE 13.5

FOR MORE MEAT, SEE PRIME CUTS CARD

SIDES

- HOUSE SALAD 5
FERMENTED TOMATO, SMOKED
WATERMELON SALAD 8
SMOKED CHEDDAR HUMITA 5
JOLLOF RICE 6
BEEF-FAT POTATOES, OGLESHIELD 6.5
GRILLED HISPI CABBAGE 5
with beef fat bearnaise, corn
CHIPS 4
PO' BOY CHIPS 10
chipirónes, beef-fat mayo

SAUCES 2.5

- Fermented chilli sauce
Beef-fat bearnaise
Chipotle sour cream
Green sauce
Korean barbecue
Bourbon pepper

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
appperitif, 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

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

EIGHTEEN ACRE ROSE, BOLNEY, ENGLAND, NV 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

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