

SH OR ED IT CH

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C O V E N T G A R D E N

SNACKS

AGED BEEF NACHOS 6.5
BURNT PEPPER, GOAT'S CHEESE, CHIPOTLE 6
CRISPY PORK BITES 6
CAMELISED SPICY CORN 3

BARBECUE, SMOKED MEATS & SEAFOOD

BURRATA, LIME & JALAPEÑO 10
AGED BEEF SKEWERS 15.5
CHICKEN-DUKKAH CARNITAS 13.5
BEEF BRISKET, TAJÍN WITH PARATHA 15
LAMB, KIMCHI ONION CARNITAS 16
PORK RIB, SWEET & SOUR 15.5
BURNT SQUASH, MOLE 13
MEZCAL PRAWNS 18
FRIJOLES, SMOKED HAM HOCK 12
SMOKED HADDOCK CHUPE 15

TACOS

CHEESEBURGER 10
GOAT'S CHEESE 8.5
SOBER PIG 12 / DRUNKEN PIG 18
SMOKED GOAT 16
SOFT-SHELL CRAB 14

FOR MORE MEAT, SEE PRIME CUTS CARD

SIDES

HOUSE SALAD 5.5
POBLANO PEPPERS 6.5
BEEF-FAT POTATOES, OGLESHIELD 7
GRILLED HISPI CABBAGE 7
with beef fat béarnaise, corn
TRUFFLE RACLETTE CHIPS 10
TEMPER CHIPS 6.5
CHIPS 5.5

SAUCES 2.75

Beef-fat béarnaise
Chipotle sour cream
Korean barbecue
Green sauce
Bourbon pepper
Aji amarillo mayo
Fermented chilli sauce

SPECIAL COCKTAILS

WHITE MEZCAL
MANHATTAN 13
Verde Mezcal, white vermouth
maraschino, orange

PEAR OLD FASHIONED 12
Buffalo Trace Bourbon, Sweet Vermouth,
pear, maple syrup

WINTER NEGRONI 12
triple-sec, vermouth, bitters

MEXICANA MARTINI 11
Calle 23 Añejo Tequila, Chambord,
pineapple, cranberry

MENAGE A TROIS 13
Buffalo Trace bourbon, amaretto,
Vallet amaro, vanilla

MARGARITAS

MOMMA'S MARGARITA 12
Olmeca tequila, lime, agave
temper's smoked black salt

OLD TOM 15
2 years old tequila Vivir Añejo
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

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

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

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

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!*

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

NAVARRO CORREAS RESERVE MALBEC, LUJAN DE CUYO,
MENDOZA, ARGENTINA 2021 12 / 52

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

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

PICPOUL DE PINET, DEUX BARS, FRANCE 2021 8.5 / 35

SAUVIGNON BLANC, CLOUSTON & CO, NZ 2021 10 / 39

PINOT GRIGIO, MASUT DA RIVE, FRIULI, ITALY 2018 40

GAVI DI GAVI GUIDO MATTEO, PIEDMONT, ITALY 2021 48

SANCERRE, DANIEL CHOTARD, LOIRE VALLEY, 2019 67

CHARDONNAY, METZ ROAD MONTEREY, CALIFORNIA, 2019 70

ROSÉ 175ML / 750ML

GRENACHE, LA SOURCE RESERVE ROSÉ, FRANCE 2021 8 / 32

PROVENCE ROSÉ, MAS FLEURY, FRANCE 2021 10 / 39

SPARKLING 125ML / 750ML

PROSECCO SPUMANTE BRUT, ITALY 9 / 50

BOLNEY SPARKLING ROSÉ, BOLNEY, ENGLAND, NV 60

CHAMPAGNE PIOLLOT CUVÉE DE RÉSERVE BRUT,
FRANCE NV 14 / 75

VEUVE CLICQUOT PONSARDIN, YELLOW LABEL,
FRANCE NV 110

POL ROGER BRUT VINTAGE, FRANCE 2009 200

BEER / IPA / CIDER

pint

temper LAGER 4.7% 6

BOOGIE VAN IPA 5.5% 7

bottle / can

UNITY LAGER 4.5% 5.5

MARIACHI TWO TRIBES MEXICAN LAGER 4.7% 6.5

MONDO SESSION IPA 5.4% 5.95

SASSY CIDRE BRUT 5.2% 5.5

BIG DROP LAGER 0.5% 5

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