

# SH OR ED IT CH

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# C I T Y

## 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 & CORN 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, GARLIC RACLETTE 7.5  
GRILLED HISPI CABBAGE 7  
with beef fat béarnaise, corn  
TRUFFLE RACLETTE CHIPS 12  
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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