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**MINI MARYS 3 FOR 10****OR UPGRADE TO THREE FULL-SIZE MARYS FOR 30****BLOODY MARY**

vodka, tomato juice, house Mary mix

**BLOODY MARIA**

Olmeca Blanco tequila, tomato juice, house Mary mix

**BLOODY COWBOY**

Westerhall rum, tomato juice, house Mary mix

**YOUR OWN ROAST**

served with our roast garnish

**ROAST AGED BEEF 25**

horseradish cream

**SMOKED & PULLED LAMB SHOULDER 25**

mint sauce

**SMOKED PORK RIBEYE 21.5**

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  
dish serves only 2 people**FROM THE WOOD OVEN****BUTTERNUT SQUASH MOLE 13**

with paratha

**WOOD-ROASTED SEA BASS 25**with tortillas, green sauce, gochujang butter  
fennel-mint salad**SUNDAY SPECIALS**

When they're gone... They're gone!!

**SALT CURED YORKSHIRE SUCKLING PIG PORCHETTA 23**

kimchi onions

**SNACKS****BURRATA, LIME & JALAPENO 10**BURNT PEPPER, GOAT'S CHEESE,  
CHIPOTLE 6**CARAMELISED SPICY CORN 3**BEEF-FAT CORNBREAD,  
GOCHUJANG BUTTER 5.5**COCHINITA PIBIL TACO 12****GOAT'S CHEESE TACO 8.5****SOBER PIG TACO 12****DRUNKEN PIG TACO 18**SALMON, MISO, SMOKED  
PINEAPPLE TACO 13.5**EXTRAS****4-CHEESE CAULIFLOWER 7****BEEF-FAT ROAST POTATOES 3.5****ROAST VEGETABLES 5****YORKSHIRE PUDDING 1.5****DESSERTS****DEEP DISH BRIGADEIRO COOKIE 7.5**

Fior di latte ice cream

**STICKY TOFFEE COOKIE 8**

Fior di latte ice cream

**LIME SORBET. MEZCAL SHOT 8****PEANUT-CHOCOLATE TART 7**

Fior di latte 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

WiFi password: MeatFireTacos

# DRINKS

## 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

Olmecca 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

Olmecca 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

## 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 7.25 / 29

PRIMITIVO, 'GRIFONE', ITALY 2021 8 / 32

CABERNET SAUVIGNON, ARESTI, CHILE 2019 8.5 / 34

SYRAH, COCHON VOLANT, FRANCE 2020 10 / 39

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

## BEER / IPA / CIDER

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

gin, rum, vodka or  
whisky are served in  
25ml or 50ml  
still wine in a glass:  
125ml or 175ml

temper