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SNACKS

AGED BEEF NACHOS 6.5
 BURNT PEPPER, GOAT'S CHEESE, CHIPOTLE 6
 CARAMELISED SPICY CORN 3
 BEEF-FAT CORNBREAD, GOCHUJANG BUTTER 5.5

**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
 FRIJOLES, SMOKED HAM HOCK 12
 MEZCAL PRAWNS 18
 SMOKED HADDOCK & CORN CHUPE 15

TACOS

CHEESEBURGER 10
 GOAT'S CHEESE 8.5
 SOBER PIG 12 / DRUNKEN PIG 18
 SMOKED GOAT 16
 SALMON, MISO, SMOKED PINEAPPLE 13.5

**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

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

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

temper