

FEAST MENU

£79 PER PERSON

TACOS

SMOKED LAMB

chipotle, green sauce

CHEESEBURGER

burger sauce, smoked raclette, green chilli

GOATS' CHEESE

pickled chillis, lime-honey
& crunchy nut cornflake crumb

SOBER PIG

ham hock, pig's head, crackling,
smoked apple sauce

MAINS

SMOKED RARE BREED BRISKET

pickled red onions

WHOLE SMOKED LAMB SHOULDER

chimichurri

BEEF RUMP STEAK

heritage tomato salsa

WOOD-ROASTED FISH

tortillas, green sauce

gochujang butter, fennel-mint salad

SIDES

GRILLED HISPI CABBAGE

beef fat béarnaise, corn

BEEF-FAT POTATOES, SMOKED RACLETTE

HOUSE SALAD

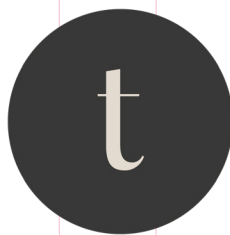
PARATHA

DESSERT

PEANUT & CHOCOLATE TART

fior di latte ice cream

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

SPECIAL COCKTAILS MARGARITAS

WHITE MEZCAL MANHATTAN 13	MOMMA'S MARGARITA 12
Verde Mezcal, white vermouth maraschino, orange	Olmecca tequila, lime, agave temper's smoked black salt
PEAR OLD FASHIONED 12	OLD TOM 15
Buffalo Trace Bourbon, Sweet Vermouth, pear, maple syrup	1 years old tequila Vivir Reposado agave syrup, orange liqueur, lime smoked lime salt
WINTER NEGRONI 12	LYCHILLI MARGARITA 11
triple-sec, vermouth, bitters	Olmecca tequila, lychee juice drop of Tabasco
MEXICANA MARTINI 11	PEPINO PICANTE 15
Calle 23 Añejo Tequila, Chambord, pineapple, cranberry	Verde mezcal, Empirical Ayuuk, apple agave, lime, cucumber, Tabasco
MENAGE A TROIS 13	MEZCAL 25ML
Buffalo Trace bourbon, amaretto, Vallet amaro, vanilla	VERDE MEZCAL 4.5
TEMPER HOUSE	candied nuts, dried fruits, sweet
PASADO DE MODA 13	OJO DE DIOS ODD CAFE 6
Mexican old fashioned: Abasolo mexican whiskey Nixta corn liqueur, toffee popcorn	coffee mezcal, sweet
MEZCAL NEGRONI 11	DON AMADO REPOSADO 10.5
Mezcal Verde, Antica Formula Campari, grapefruit bitters	fruit, tea, cinnamon
BEET THAT! 12	TEQUILA 50ML
Westerhall rum No3, beetroot pineapple, caramel	OLMECCA BLANCO 6
AMARGO SPRITZ 12	powerful, sweet, citrus
Aperol, Beefeater gin, lychee Vallet Granada amaro, strawberry, lime	CALLE 23 ANEJO 10
GRANDE HUMO 13	full bodied, woody, vanilla
Habenero-Pineapple infused Verde mezcal, Havana Especial rum aperitif, lime, soda	VIVIR REPOSADO 9.5
	vanilla, caramel, butter

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