

SNACKS

GUACAMOLE 6.5
with tortilla chips

CARAMELISED SPICY CORN 3

YELLOWFIN TUNA TOSTADA 14

GOAT'S CHEESE TACO 8.5 /

DRUNKEN GOAT'S CHEESE TACO 12.5
served with a shot of Cazcabel Honey Tequila

SOBER PIG TACO 12 /

DRUNKEN PIG TACO 18
served with a shot of Cazcabel Blanco Tequila

YOUR OWN ROAST

served with our roast garnish

ROAST AGED BEEF 25
with horseradish cream

SMOKED & PULLED LAMB SHOULDER 25
with mint sauce

SMOKED PORK BELLY 21.5
with smoked apple sauce

SMOKED BABY CHICKEN 26
with 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

FROM THE WOOD OVEN

HERITAGE CAULIFLOWER, MOLE 13

WOOD ROASTED MACKEREL 17
with tomato and cucumber salsa, tortillas

EXTRAS

BEEF-FAT ROAST POTATOES 3.5

ROAST VEGETABLES 6

YORKSHIRE PUDDING 1.5

SUNDAY SERVES

BOTTOMLESS BOOZE 29PP

90 MINUTES OF FREE-FLOWING DRINKS

WINE

white: Grillo; red: Sangiovese;
sparkling: Prosecco

MINI MARYS 3 FOR 10

OR UPGRADE TO THREE FULL-SIZE
MARYS FOR 30

BLOODY MARY

Wyborowa vodka, tomato juice, house Mary mix

BLOODY MARIA

Olmecca Blanco tequila, tomato juice, house Mary mix

BLOODY COWBOY

Havana 3yo, tomato juice, house Mary mix

DESSERTS

DEEP DISH BRIGADEIRO COOKIE 7.5
with Fior di latte ice cream

PEANUT-CHOCOLATE TART 7
with Fior di latte ice cream

ICE CREAM & SORBETS 4.5
(3 scoops)

STICKY TOFFEE COOKIE 8
with Fior di latte ice cream

BOOZY SERVES 5

MILK ICE CREAM, CAZCABEL COFFEE
LIME SORBET, CAZCABEL HONEY
COCONUT SORBET, CAZCABEL COCONUT



temper