

D I N N E R

C O V E N T G A R D E N

SPRING / SUMMER

SPRITZ 10

MERRY BERRY

Beefeater gin, Three Spirit
Livener, raspberry puree
citrus & prosecco

CUBAN CASTRO

Rum, mint, lime & prosecco

THE CAPRICE ROSE

Lanique rose liqueur
Beefeater gin, citrus &
cucumber-watermelon tonic

MAINS

FROM THE WOOD OVEN

with flatbread

AGED BEEF SKEWERS 13

GOAT CARNITAS 14

BEEF CARNITAS 12

SLOW COOKED PORCHETTA 12

BURRATA 11

CAULIFLOWER, MOLE 11

HOUSE-MADE BEEF SAUSAGE 7.5

WOOD-ROASTED HAKE 20
with tortillas, green sauce, chipotle
sour cream, fennel & mint salad

SAUCES 2.5

BEEF-FAT BEARNAISE

CHIPOTLE SOUR CREAM

GREEN SAUCE

KOREAN BARBECUE

BOURBON PEPPER SAUCE

JOIN US FOR THE ULTIMATE SUNDAY ROAST

Featuring dishes designed
to be shared, served family
style.

Available all day on Sunday.

DRINKING SNACKS

ETNA OLIVES 4

AGED BEEF NACHOS 6.5

GUACAMOLE, TORTILLAS 6.5

TACOS

CHEESEBURGER 9.5

WILD MUSHROOM MOLE 9

PORK AL PASTOR 9

KOREAN JACKFRUIT 8

GOATS CHEESE 8

SOFT SHELL CRAB 14

DORITO FRIED FISH 10

MEAT ON BREAD

TEMPER CHEESEBURGER 12

ADDITIONAL PATTY 5

FROM THE GRILL

300G RUMP 18

300G PRIME CUT OFF THE BONE 25

200G ADOBO STEAK 15

500G T-BONE 33

500G RIB-EYE ON THE BONE 33

500G PORTERHOUSE 37

SIDES

FRIES 4

HOUSE SALAD 5

BEEF-FAT POTATOES, OGLESFIELD 6.5

BURRATA, LIME & JALAPEÑO 9

GRILLED HISPI CABBAGE 5

beef fat bearnaise, corn

temper Wings 7

SMOKED CHILLI JAM-MISO BUTTER

HONEY-SRIRACHA

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

COCKTAILS

LYCHILLI MARGARITA 10
Olmeca tequila, lychee juice
drop of tabasco

MEZCAL NEGRONI 10
Mezcal, Antica Formula, Campari
grapefruit bitters

CAUGHT IN THE RAIN 10
dark rum, pineapple juice
coconut water & citrus

PINEAPPLE NEGRONI 10
Tequila, Mancino Amaranto
pineapple Campari

CHEAPSIDE DATE 12
Rose water gin, Campari
pink grapefruit

ON THE NOSE 10
Gin, blackberry, fennel
& black pepper mezcal spray

SEX & VIOLETS 10
Vodka, beetroot, violet, lemon

EL GRAN HUMO 10
Pineapple-habenero mezcal
white rum & Kamm & Sons

GOODNIGHT NEW YORK 12
Wild Turkey, bitters, aniseed
mezcal on the side

MOMMA'S MARGARITA 10
temper's smoky twist on a classic

TEMPER MARY 10
Vodka, Worcestershire sauce, mustard
horseradish, Tabasco

SAGE ADVICE 10
Pisco, mezcal, Chartreuse
sage & pineapple

BEERS, CIDERS

UNITY LAGER 4.5% 4.75

BIG DROP LAGER 0.5% 5

HAWKES CIDER 4.5% 5.5

HARBOUR EXTRA PALE ALE 3.8% 5.5

HARBOUR ELLENSBURG SESSION IPA 4.3% 5.95

SIREN SOUNDWAVE IPA 5.6% 5.95

SIX DEGREES NORTH CHOPPER STOUT 4.1% 5.95

SOFT DRINKS

COCA-COLA & DIET COKE 2.5

FEVER-TREE 2.5
Spring soda, lemonade, ginger ale

DOUBLE DUTCH 2.5
Indian & skinny tonic, ginger beer
Pomegranate-basil tonic
& Cucumber-watermelon tonic

WINE BY THE GLASS

please see temper's drink list for more wines

SPARKLING 125

PROSECCO SPUMANTE BRUT, ORGANIC, ITALY 8.5

CHAMPAGNE ANDRE ROGER GRAND GRU, FRANCE 13.5

RED 175ML

TEMPRANILLO ORGANIC, CATANGA, SPAIN 2018 6

PINOT NOIR, RECAS, ROMANIA 2018 7

PRIMITIVO 'GRIFONE', ITALY 2018 7.75

MONASTRELL ORGANIC, SPAIN 2017 8

CABERNET SAUVIGNON RESERVA, ARESTI, CHILE 2017 8.5

GARNACHA, BOTIJO ROJO, SPAIN 2018 9.25

SHIRAZ 'MIDDAY SOMEWHERE', S. AUS 2017 9.5

MALBEC ORGANIC, LOS MEDANOS, ARGENTINA 2019 10

WHITE 175ML

AIREN ORGANIC, CATANGA, SPAIN 2018 6

VINHO VERDE, PEROLA DO LIMA, PORTUGAL 2018 7

PICPOUL DE PINET 'LES COURTELLES', FRANCE 2018 8

GARNACHA BLANCA, BOTIJO, SPAIN 2018 9

RIESLING, BOLFAN, CROATIA 2018 9.25

GAVI, GUIDO MATTEO, ITALY 2018 9.5

SAUVIGNON BLANC, OUTNUMBERED, NZ 2019 10

ROSÉ 175

LA SOURCE RESERVE ROSÉ, FRANCE 2018 7

PROVENCE ROSE, MAS FLEURY, FRANCE 2018 9.5

NON-ALCOHOLIC

EARL GREY & RASPBERRY COOLER 4.5

APPLE & GRAPEFRUIT SPRITZ 3.5

ENERGISER 7
livener, pineapple & fennel-pepper syrup

LIGHTENING 7
nightcap, lime juice & ginger ale

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