

SPRING / SUMMER**SPRITZ 10****MERRY BERRY**

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

CUBAN CASTRO

Rum, mint, lime & prosecco

THE CAPRISE ROSE

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

DRINKING SNACKS

SMOKEY SALAMANCA OLIVES 4

AGED BEEF NACHOS 6.5

GUACAMOLE, TORTILLAS 6.5

TACOS

CHEESEBURGER 9.5

HAGGIS 8

SMOKED GOAT 12

WILD MUSHROOM MOLE 9

PORK AL PASTOR 9

GOATS CHEESE 8

KOREAN JACKFRUIT 8

MAINS**FROM THE WOOD OVEN**

with paratha

AGED BEEF SKEWERS, KIMCHI 15

HOUSE-MADE BEEF SAUSAGE 7.5

GOAT CARNITAS, KIMCHI 16

BEEF CARNITAS 15

PORK CARNITAS, CUMIN 13

CAULIFLOWER, MOLE 11

WOOD-ROASTED MARKET FISH 20

Served with tortillas, green sauce
chipotle sour cream and
fennel-apple-mint salad

FROM THE FIRE

500G T-BONE 33

500G RIBEYE ON THE BONE 33

600G RUMP 36

500G PORTERHOUSE 37

Ask your server to see our special cut list

SIDES

HOUSE SALAD 5

BEEF-FAT POTATOES, OGLESHIELD 6.5

BURRATA, LIME & JALAPEÑO 9

BURNT END THAI LARB 6.5

SMACKED CUCUMBER 4.5

GRILLED HISPI CABBAGE 5
with beef fat bearnaise, corn

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 from noon until 5pm every Sunday

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

WORK FOREST IPA 5.4% 5.95

SIX DEGREES NORTH CHOPER 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 125ML

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

RIESLING, BOLFAN, CROATIA 2018 8.75

GARNACHA BLANCA, BOTIJO, SPAIN 2018 9

GAVI, GUIDO MATTEO, ITALY 2018 9.5

SAUVIGNON BLANC, OUTNUMBERED, NZ 2019 10

ROSÉ 175ML

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

*We use filtered still and sparkling water at £1 per guest with half
of all proceeds going to The One Foundation charity... drink up!*

temper