TEMPER GIN & TONIC

SIPSMITH V.J.O.P 13
cucumber

JINDEA GIN 11
mint, lemon

NAPUE KYRO RYE GIN 11.50
wild pepper seeds, sage

XORIGUER MAHON 9
dehydrated orange

KI NO BI KYOTO GIN 12.50
edible flower

BOBBY'S SCHIEDAM DRY 13
lemon thyme, orange peel

your choice of tonics
indian, skinny, pomegranate-basil, cucumber-watermelon

SOHO ROAST

YOUR OWN DRY AGED ROAST
served with our roast garnish

ROAST AGED BEEF 22
SMOKED PORK BELLY 18
with smoked apple sauce

FAMILY STYLE ROAST
The following dishes are designed to be shared

ROASTED WHOLE CHICKEN 40
SMOKED & ROAST BEEF 40
WHOLE SMOKED LAMB SHOULDER 80
with anchovy & parsley

FROM THE WOOD OVEN

BUTTERNUT SQUASH MOLE 13
with paratha
WOOD-ROASTED SEA BASS 20
with tortillas, green sauce
gochujang butter, fennel-mint salad

SMALL PLATES

GUACAMOLE, TORTILLAS 6.5
AGED BEEF NACHOS 6.5
BURRATA, LIME & JALAPEÑO 9
CHEESEBURGER TACO 9.5
GOATS CHEESE TACO 8
COCHINITA PIBIL TACO 7
CRAB TACO 9

SIDES

ROAST GARNISH 5
yorkshire pudding
beef fat roast potatoes
seasonal greens
roasted parsnip puree
carrots
spiced cabbage
burnt ends gravy

HOUSE SALAD 5
CAULIFLOWER & CHEESE 10
with bone marrow

DESSERTS

DEEP DISH BRIGADEIRO COOKIE 6
Fior di latte ice cream
LIME SORBET. MEZCAL SHOT 8
PEANUT-CHOCOLATE TART 7.5
peanut butter ice cream
ICE CREAM & SORBETS 4.5

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

SPECIAL COCKTAILS

PASADO DE MODA 13
Mexican old fasioned:
Abasolo mexican whiskey
Nixta corn liqueur, toffee popcorn

BEET THAT! 12
Westerhall rum No3, beetroot
pineapple, caramel

MRS. FAWLTY 12
Westerhall rum No3, basil syrup,
lime, smoked salt

LE'MON CHERI 11
Buffalo bourbon, lemon curd, lime

MARGARITAS

LYCHILLI MARGARITA 10
Olmeca tequila, lychee juice
drop of tabasco

MOMMA'S MARGARITA 10
temper's smoky twist

OLD TOM 15
2 years old tequila Vivir Anejo,
agave syrup, orange liqueur, lime,
smoked lime salt

TEMPER HOUSE

MEZCAL NEGRONI 11
Mezcal, Antica Formula, Campari
grapefruit bitters

PINEAPPLE NEGRONI 10
Tequila, sweet vermouth
pineapple Campari

SEX & VIOLETS 10
Vodka, beetroot, violet, lemon

EL GRAN HUMO 10
Pineapple-habenero mezcal
white rum & British aperitif

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

SAGE ADVICE 11
Pisco, mezcal, Chartreuse
sage & pineapple

NON-ALCOHOLIC

EARL GREY-RASPBERRY COOLER 4.5
APPLE & GRAPEFRUIT SPRITZ 4.5
LIGHTENING 7
three spirit nightcap, lime & ginger ale

SOFT DRINKS

COCA-COLA & DIET COKE 2.5
FEVER-TREE 2.5
Spring soda, lemonade
DOUBLE DUTCH 2.5
Indian & skinny tonic, ginger beer
Pomegranate-basil tonic
Cucumber-watermelon tonic

WINES
subject to availability

RED 175ML / 750ML

TEMPER HOUSE RED, SPAIN 2019 6 / 24
PINOT NOIR, FRUNZA, ROMANIA 2019 7 / 27
PRIMITIVO, 'GRIFONE', ITALY 2018 7.75 / 30
CABERNET SAUVIGNON, SIX POETS, CALIFORNIA 2017 8 / 31
MALBEC, PROEMIO, MENDOZA, ARGENTINA 2020 10 / 39
ALICE VIEIRA DE SOUSA RED RESERVE, DOURO, PORTUGAL 2019 48
SUMOLL DESCREGUT, FERA FEROTAGE, SPAIN 2016 62
SYRAH, SUMARIDGE, HEMEL-EN-ARDE, SOUTH AFRICA 2015 70
RIOJA, PENA EL GATO VIÑAS CENTENARIAS, SPAIN 2018 75

WHITE 175ML / 750ML

TEMPER HOUSE WHITE, SPAIN 2019 6 / 24
VINHO VERDE, PEROLA DO LIMA, PORTUGAL 2020 7 / 27
PICPOUL DE PINET, 'LES COURTELLES', FRANCE 8 / 31
SAUVIGNON BLANC, OUTNUMBERED, MARLBOROUGH, NZ 10 / 39
PINOT GRIGIO, MASUT DA RIVE, FRIULI, ITALY 2018 40
GRÜNER VELTLINER 'FURTH' KREMSTAL, AUSTRIA 2018 42
SACABEIRA ALBARINO, DO RIAS BAIXAS, SPAIN 2018 52
SANCERRE, DANIEL CHOTARD, LOIRE VALLEY, FRANCE 2018 67
CHARDONNAY, SUMARIDGE, WESTERN CAPE, S. AFRICA 2017 70

ROSE 175ML / 750ML

GRENACHE, LA SOURCE RESERVE ROSÉ, FRANCE 2018 7 / 25
PROVENCE ROSE, MAS FLEURY, FRANCE 2018 9.5 / 36

SPARKLING 125ML / 750ML

PROSECCO SPUMANTE BRUT, ITALY 8.5 / 45
CAVA DESCREGUT BRUT NATURE 50
VAUX CUVÉE, VAUX DEUTSCHER ROSE, GERMANY 60
CHAMPAGNE PIOLLOT CUVEE DE RESERVE BRUT, FRANCE NV 13.5 / 70

BEERS, CIDERS

UNITY LAGER 4.5% 4.75
BIG DROP LAGER 0.5% 5
MONDO SESSION IPA 4.3% 5.95
SASSY CIDRE BRUT 5.2% 5.5

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!

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