

BARBECUE SMOKED MEATS & FISH

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

SNACKS

AGED BEEF NACHOS 6.5
GUACAMOLE, TORTILLAS 6.5
CRISPY PORK BITES 5.5
CARAMILSED SPICY CORN 3

SMALL/MEDIUM PLATES

BURRATA, LIME & JALAPEÑO 9
AGED BEEF SKEWERS 15
CHICKEN-DUKKAH CARNITAS 13
BEEF BRISKET, TAJIN WITH PARATHA 15
LAMB, KIMCHI CARNITAS 16
PORK RIB, SWEET & SOUR 15
BURNT SQUASH, MOLE 13

tacos

CHEESEBURGER 9.5
GOATS CHEESE 8
COCHINITA PIBIL 7
CHICKEN TINGA 10
PRAWN 13

LARGE PLATES

WOOD-ROASTED SEA BASS 20
With tortillas, green sauce
gochujang butter, fennel-mint salad

*all of our steak is from slow-grown and
pasture-raised rare-breed British cattle*

RUMP 7.5 / 100G
PICANHA 8.5 / 100G
T-BONE 9 / 100G
RIB-EYE 9.5 / 100G
PORTERHOUSE 10 / 100G
FILLET 13 / 100G

SIDES

HOUSE SALAD 5
SMOKED CHEDDAR HUMITA 5
BEEF-FAT POTATOES, OGLESFIELD 6.5
GRILLED HISPI CABBAGE 5
with beef fat bearnaise, corn
TRUFFLE-PARMESAN CHIPS 6.5
FRIES 4

SAUCES 2.5

Beef-fat bearnaise, Chipotle sour cream
Green sauce, Korean barbecue
Bourbon pepper

SPECIAL COCKTAILS

PASADO DE MODA 13
Mexican old fashioned:
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, horseradish, Tabasco
SAGE ADVICE 11
Pisco, mezcal, Chartreuse
sage & pineapple

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

MEZCAL 25ML

QUIQUIRIQUI 4.5
bold, smoky, sweet

LOS DANZANTES REPOSADO 9
sweet wood elegant

ILEGAL ANEJO 9.5
aged, fruity, sweet

DEL MAGUEY WILD JABALI 10
woody, herbaceous

PIERDE ALMAS TEPEXTATE 13
complex, peppery, fruity

DEL MAGUEY PECHUGA 18
soft, spicy

TEQUILA 50ML

OLMECA BLANCO 6
powerful, sweet, citrus

CALLE 23 BLANCO 8.5
powerful, sweet, citrus

CALLE 23, REPOSADO 9
light, woody, sweet

VIVIR REPOSADO 9.5
vanilla, caramel, butter

ARETTE ANEJO 11
smooth, aromatic, sweet

CENTINELA ANEJO 13
complex, floral, spice

CASAMIGOS 16
smooth, caramel, vanilla

NON-ALCOHOLIC

EARL GREY-RASPBERRY COOLER 4.5

APPLE & GRAPEFRUIT SPRITZ 4.5

LIGHTENING 7
nightcap, lime juice
& ginger ale

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

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

CABERNET FRANC, GARAGE WINE CO. MAIPO VALLEY, CHILE 2017 65

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, 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 CUVÉE 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 5.4% 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!

temper