

temper

SNACKS

| | |
|--|-----|
| Guacamole <i>with tortilla chips</i> | 8.5 |
| Pork Belly Bites <i>smoked, sweet and sour</i> | 9 |
| Aged Beef Nachos <i>topped with mature cheddar, pickled onions and tajin</i> | 9.5 |
| Beef-fat Cornbread <i>with gochujang butter</i> | 8.5 |
| Beef Empanadas <i>with chimichurri</i> | 10 |
| Burrata <i>served with sourdough, green sauce & pickled chillies</i> | 18 |



TACOS

| | |
|-----------------|----|
| Goat's Cheese | 10 |
| Cheeseburger | 13 |
| Cochinita Pibil | 13 |
| Lamb | 14 |
| Burnt Ends | 13 |
| Soft-shell Crab | 14 |
| Prawn | 14 |

SMOKED & GRILLED

ON THE FLATBREAD

| | |
|---|------|
| Beef Brisket Carnitas <i>topped with mixed herbs and tajin</i> | 18 |
| Pork Rib, Sweet & Sour <i>sweet and sour sauce, mixed herbs and tajin</i> | 18 |
| Beef Sausage <i>raclette cheese, pico de gallo</i> | 17 |
| Lamb Carnitas <i>kimchi onion and pickled chillies</i> | 18 |
| Chicken Carnitas <i>honey and sriracha sauce</i> | 16.5 |
| Sweet Potato Salsa Macha <i>salsa macha, crunchy peanuts.</i> | 15.5 |
| Chargrilled Prawns <i>Served with two mini margaritas</i> | 21 |

STEAKS

Our 100% British beef is butchered in-house and dry-aged for 28 days to deliver bold flavours and big cuts. Steak as it's meant to be. When it's gone, it's gone!

ON THE BONE - MINIMUM 500G

| | |
|-------------|----------------|
| Rib-eye | £13.5 PER 100g |
| Porterhouse | £13.5 PER 100g |

OFF THE BONE

| | |
|---------|---------------------------|
| Fillet | (250g) 42 / (300g) 49 |
| Sirloin | (350g) 43 / (400g) 48 |
| Picanha | (250g) 31 / (300g) 36 |

LUNCH SPECIAL

STEAK & FRIES 19.95
28-day dry aged

SIDES

| | | | |
|--|-----|--|------|
| Seasonal Greens <i>with chilli oil</i> | 8.5 | House Salad <i>mix leaves sugar snaps, mangetout, green beans, mimosa dressing</i> | 7.5 |
| Gochujang Mushroom <i>topped with spring onion</i> | 8.5 | Bone Marrow <i>with chimichurri</i> | 10.5 |
| temper Chips <i>triple cooked, temper burger sauce, sriracha</i> | 8.5 | Truffle Chips <i>parmesan cheese, truffle oil</i> | 12 |
| Gravy Mash <i>with crispy shallots</i> | 7.5 | Fries <i>lightly salted</i> | 6 |
| Hispi Cabbage <i>with beef-fat béarnaise</i> | 8.5 | Heritage Tomato Salad <i>smoked labneh, lovage, pickled chillies</i> | 7.5 |
| Béef-fat Potatoes <i>with garlic raclette</i> | 9 | | |

SAUCES

All priced at £3.5

| |
|----------------------------|
| Beef-fat Béarnaise |
| Bourbon Peppercorn |
| Fermented Chilli |
| Green Sauce |
| Chipotle Sour Cream |
| Korean Barbecue |
| Chimichurri |



OUR STORY

temper isn't just a restaurant—it's an experience. Bold, unapologetic, and bursting with unfiltered energy, it's a place where primal flavours meet modern creativity. From the sizzling theatrics of open-fire cooking to the unorthodox, edgy ambiance, everything at temper is

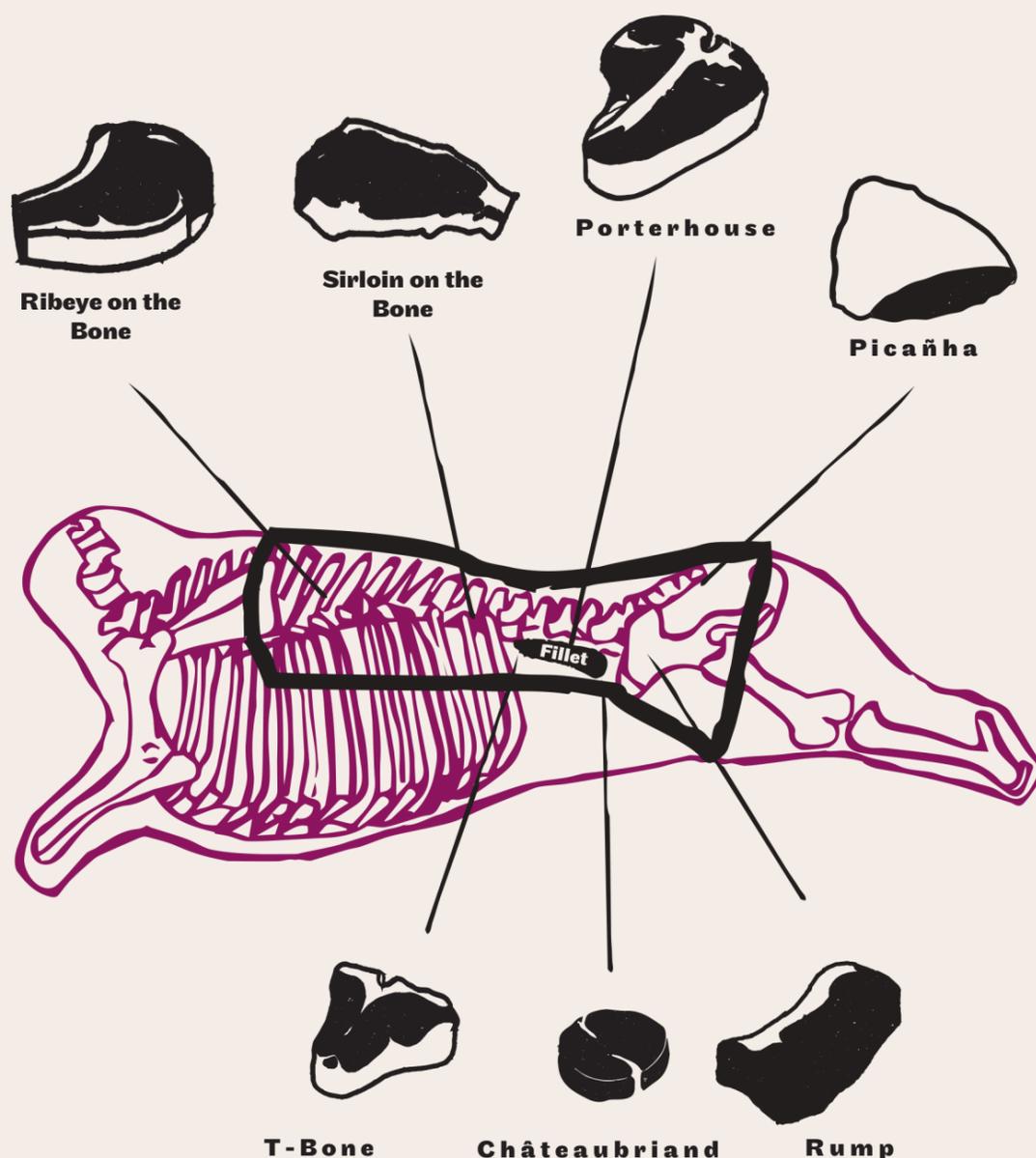
designed to ignite the senses and celebrate the joy of food.

With a raw, elemental approach, temper embraces the art of open-flame cooking in its most exciting form. It's a space where everyone can immerse themselves in a dynamic, unforgettable culinary journey.

Always evolving, always unexpected— temper is the fire that fuels extraordinary dining.

OUR CUTS

temper is a whole beast butchery concept, and all our meat has come from one single farmer, Charles Ashbridge in North Yorkshire, since 2016. Before that meat reaches you, it's dry-aged and butchered in-house, then finally cooked over fire.



SNACKS

GUACAMOLE 8.5

with tortilla chips

LAMB TACO 14

GOAT'S CHEESE TACO 10

CHEESEBURGER TACO 13

YOUR OWN ROAST

served with our roast garnish

ROAST AGED BEEF 28.5

with horseradish cream

ROASTED MOUNT GRACE PORK LOIN

28.5

with smoked apple sauce

SMOKED YORKSHIRE CHICKEN 28.5

with chimchurri

SMOKED & PULLED LAMB SHOULDER

28.5

with mint sauce

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 37.5PP

Aged beef roast, roasted pork, smoked lamb shoulder

FROM THE WOOD OVEN

SWEET POTATO SALSA MATCHA 15.5

EXTRAS

BEEF-FAT ROAST POTATOES 3.5

ROAST VEGETABLES 6

YORKSHIRE PUDDING 1.5

SPECIALS

When they're gone... They're gone!!

3-CHEESE CAULIFLOWER 9.5

with a mozzarella, parmesan & mature cheddar blend

PORK CRACKLING 3**STICKY TOFFEE cookie 8**

with fior di latte ice cream

SUNDAY SERVES**MINI MARYS 3 FOR 12**

or upgrade to three full-size Marys for 36

BLOODY MARY

Absolut vodka, tomato juice, house Mary mix

BLOODY MARIA

Teremana Blanco tequila, tomato juice, house Mary mix

BLOODY COWBOY

Havana 3yo, tomato juice, house Mary mix

BOTTOMLESS WINE 26.5PP

90 minutes, free flowing

white: Grillo

red: Sangiovese

sparkling: Prosecco

Bottled beer: Madri

DESSERTS**CHOCOLATE MOUSSE 10**

with honeycomb & maraschino cherries

DEEP-DISH BRIGADEIRO COOKIE 10

with fior di latte ice cream

Ice cream & sorbets

3 scoops 6

1 scoops 3

BOOZY SERVES 5

MILK ICE CREAM, MYST COFFEE

LIME SORBET, MYST SALTED CARAMEL

temper



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BOTTOMLESS

**CHOOSE YOUR TACOS CHOOSE YOUR MAIN ENJOY 90
MINUTES OF BOTTOMLESS DRINKS!**

TACOS

Two tacos per serving

GOAT'S CHEESE

BURNT ENDS

COCHINITA PIBIL

MAINS

STEAK AND CHIPS

28 dry aged steak, fried egg, chimichurri, chips

TRIPLE SMASHED CHEESEBURGER

Triple smashed burger, American cheese, pickled cucumber, lettuce, burger sauce

BURNT SWEET POTATO, SALSA MATCHA

Chargrilled sweet potato, tahini, salsa matcha, crunchy peanuts

TEMPER BENEDICT

English muffin, home made sausages, poached egg, beef-fat béarnaise

STEAK SANDWICH

Toasted sourdough, guacamole, peppercorn sauce, crispy shallots

ECUADORIAN PRAWN SALAD

Ecuadorian prawns, crunchy vegetables

BOTTOMLESS DRINKS £45



WINE

Sparkling - Prosecco



COCKTAILS

Mimosa



BEER

Madri lager
Madri 0%



MOCKTAIL

Spiced Pineapple Margarita

BOTTOMLESS DRINKS £60



WINE

White Wine - Grillo
Red Wine - Sangiovese
Sparkling - Prosecco



COCKTAILS

Mimosa
Margarita



BEER

Madri lager
Mari 0%



MOCKTAIL

Spiced Pineapple Margarita

**NON-MEAT FEAST
MENU**



COCKTAIL
MARGARITA

STARTERS

COAL ROASTED PLANTAIN
with mole negro, plantain chips

GOAT'S CHEESE TACO
with pickled chillis, lime-honey
& crunchy nut cornflake crumb

GUACAMOLE
with tortilla chips

MAINS

COAL ROASTED SWEET POTATO
with salsa macha, tahini,
pomegrante & tortilla

BURRATA, LIME & JALAPEÑO

SIDES

WOOD ROASTED NEW POTATOES
FENNEL, MINT & JALAPEÑO
SALAD

DESSERT

PEANUT & CHOCOLATE
TART
with fior di latte ice cream

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 15% service charge will be added to the bill, which is split between our team

CLASSICS

| | |
|---|------|
| Mojito | 11.5 |
| <i>Havana 3yo, lime, mint, sugar, soda</i> | |
| Old Fashioned | 13 |
| <i>Buffalo trace, angostura bitters, sugar</i> | |
| Amaretto sour | 12.5 |
| <i>Lazzaroni amaretto, lime, sugar, egg white, Angostura bitters</i> | |
| Paloma | 13.5 |
| <i>Teremana blanco, pink grapefruit soda, lime, agave, tajin salt</i> | |
| Piña Colada | 11.5 |
| <i>Havana 3yo, pineapple juice, coconut cream, lime</i> | |

TEMPER HOUSE

| | |
|---|------|
| Mezcal Negroni | 13.5 |
| <i>Amaras Verde Momento Mezcal, Antica Formula, Campari, grapefruit bitters</i> | |
| Pepino Picante | 15 |
| <i>Amaras Verde Momento Mezcal, apple juice, agave, lime,</i> | |
| Amargo Spritz | 13 |
| <i>Aperol, Beefeater, lychee juice, Granada-Vallet amargo, strawberry, lime</i> | |
| Temper Mary | 11 |
| <i>Absolut vodka, Worcestershire sauce, mustard, horseradish, Tabasco</i> | |
| Sueño De Piña | 11 |
| <i>Absolut, Aperol, lime, passion fruit, pineapple juice</i> | |
| Light & Smoky | 14 |
| <i>Amares Verde Momento Mezcal, lime, agave syrup, ginger beer</i> | |
| Oaxaca Old Fashioned | 13.5 |
| <i>Teremana Reposado, Amores Verde Momento, agave syrup, orange bitters</i> | |

TEMPERITAS

| | |
|--|----|
| Momma's Margarita | 13 |
| <i>Teremana blanco, lime, agave syrup, temper's smoked black salt</i> | |
| Lychilli Margarita | 12 |
| <i>Teremana blanco, lime, sugar syrup, tabasco, dehydrated lime & chilli</i> | |
| Pina Margarita | 15 |
| <i>Hacien Blanco pineapple, agave, lime, smoked lime salt</i> | |
| Salty Caramel Margarita | 14 |
| <i>Myst salty caramel, lime, agave syrup, temper's smoked black salt</i> | |
| Old Tom | 15 |
| <i>Teremana anejo, agave, orange liqueur, lime, temper smoked lime salt</i> | |

SWEET TREATS

| | |
|---|----|
| Le'mon Cheri | 13 |
| <i>Buffalo Trace bourbon, lemon curd, lime, maraschino cherry</i> | |
| Temper Snog | 13 |
| <i>Amares Verde Momento mezcal, espresso, Myst coffee tequila</i> | |
| Temper Espresso Martini | 14 |
| <i>Absolut vodka, espresso, Caffè Borghetti</i> | |

VEAT MENU



COCTAIL

MARGARITA

STARTERS

COAL ROASTED PLANTAIN

with mole negro, plantain chips

GUACAMOLE

with tortilla chips

MAINS

**COAL ROASTED SWEET
POTATOES**

with salsa macha, tahini
dressing, peanuts, tortilla

SIDES

**WOOD ROASTED NEW POTATOES
FENNEL, MINT & JALAPEÑO SALAD**

DESSERT

LIME SORBET
with mezcal verde

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

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| <i>Buffalo trace, angostura bitters, sugar</i> | |
| Amaretto sour | 12.5 |
| <i>Lazzaroni amaretto, lime, sugar, egg white, Angostura bitters</i> | |
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| <i>Teremana blanco, pink grapefruit soda, lime, agave, tajin salt</i> | |
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| <i>Amaras Verde Momento Mezcal, apple juice, agave, lime,</i> | |
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temper

DESSERTS

CHOCOLATE MOUSSE 10
with honeycomb & maraschino cherries

DEEP DISH BRIGADEIRO COOKIE 10
with Fior di latte ice cream

PEANUT-CHOCOLATE TART 8
with Fior di latte ice cream

ICE CREAM & SORBETS
one scoop 3
three scoops 6

BOOZY SERVES

MILK ICE CREAM, MYST COFFEE 5

LIME SORBET, MYST SALTED CARAMEL 5

AFTER DINNER DRINKS

LE'MON CHERI 13
Buffalo bourbon, lemon curd,
lime, cherry

TEMPER SNOG 13
Amares Verde Mezcal, espresso & Myst coffee
tequila

FORTIFIED 100ML / 750ML

CROFT, LBV PORT, 2016,
DOURO, PORTUGAL 7 / 54

WINE

WHITE

175 / BTL

| | | |
|---|-----------------------------------|------------|
| Grillo Allegri 2025 <i>peach, lemon, minerality</i> | <i>Puglia, Italy</i> | 9 / 35 |
| Chenin Blanc Boatman's Drift 2025 <i>mango, guava, peach</i> | <i>Western Cape, South Africa</i> | 9.5/ 37 |
| Pinot Grigio Ca' Luca 2025 <i>pear, melon, apple</i> | <i>Veneto, Italy</i> | 9.75 / 38 |
| Vinho Verde Loureiro AB Valley 2023 <i>honeysuckle, acacia, apple</i> | <i>Minho, Portugal</i> | 11.25 / 44 |
| Albarino Pazo Mirasoles Parra Jimenez 2025 <i>apple, lemon, melon</i> | <i>La Mancha, Spain</i> | 11.50/ 48 |
| Sauvignon Blanc Havoc & Harmony 2025 <i>pineapple, lime, herb</i> | <i>Marlborough, New Zealand</i> | 12.75 / 49 |
| Picpoul de Pinet Domaine A. Morin 2024 <i>apple, citrus, minerality</i> | <i>Languedoc, France</i> | 14/56 |
| Rioja Blanco La Pera Hacienda el Ternerero 2024 <i>tropical, peach, blood orange</i> | <i>Rioja, Spain</i> | 64 |
| Gavi di Gavi Masseria dei Carmelitani 2024 <i>stonefruit, orange, pear</i> | <i>Piedmont, Italy</i> | 65 |
| Riesling Kabinett Hoffmann 2024 <i>Mirabelle plum, grapefruit, lime</i> | <i>Mosel, Germany</i> | 70 |
| Sancerre Calcaire Andre Neveu 2024 <i>gooseberry, minerality, lime</i> | <i>Loire Valley, France</i> | 75 |
| Macon-Fuisse Domaine Auvigue 2022 <i>apricot, apple, minerality</i> | <i>Burgundy, France</i> | 80 |
| Chardonnay Chalk Hill 2023 <i>baked bread, pear, hazelnut</i> | <i>Sonoma Coast, USA</i> | 95 |
| Sauvignon Blanc Cloudy Bay 2024 <i>lime, peach, guava</i> | <i>Marlborough, New Zealand</i> | 125 |
| Chablis 1er Cru Mont de Milieu Gautheron 2023 <i>peach, apricot, floral</i> | <i>Burgundy, France</i> | 150 |
| Meursault Domaine Jean Pascal 2023 <i>stone fruit, toast, minerality</i> | <i>Burgundy, France</i> | 200 |

ROSÉ

175 / BTL

| | | |
|--|--------------------------|------------|
| Carignan Rosé La Loupe 2024 <i>strawberry, mint, floral</i> | <i>Languedoc, France</i> | 9.5 / 37 |
| Pinot Grigio Ramato Il Barco 2024 <i>red fruit, peach, rose petal</i> | <i>Veneto, Italy</i> | 11.25 / 43 |
| Château de Fonscolombe 2024 <i>raspberry, blossom, stone fruit</i> | <i>Provence, France</i> | 64 |
| Minuty 'M', Côtes de Provence 2024 <i>floral, red fruit, spice</i> | <i>Provence, France</i> | 73 |

RED**175 / BTL**

| | | |
|--|-----------------------------------|------------|
| <i>Sangiovese Allegri 2025</i> | <i>Puglia, Italy</i> | 9 / 35 |
| <i>jammy, plum, raspberry</i> | | |
| <i>Shiraz The Impressionist 2024</i> | <i>South Eastern Australia</i> | 9.75/ 38 |
| <i>blackcurrant, pepper, blackberry</i> | | |
| <i>Tempranillo Rioja Tunante 2025</i> | <i>Rioja, Spain</i> | 10.25 / 42 |
| <i>raspberry, plum, liquorice</i> | | |
| <i>Merlot La Vigneau 2025</i> | <i>Languedoc, France</i> | 11 / 44 |
| <i>berry, herb, minerality</i> | | |
| <i>Gamay Classiques Modestine Ardechois 2024</i> | <i>Ardeche, France</i> | 12 / 46 |
| <i>blueberry, violets, cherry</i> | | |
| <i>Primitivo Doppio Passo 2024</i> | <i>Puglia, Italy</i> | 13 / 50 |
| <i>blackberry, chocolate, cherry</i> | | |
| <i>Malbec Altosur 2024</i> | <i>Mendoza, Argentina</i> | 14 / 56 |
| <i>blueberry, spice, blackberry</i> | | |
| <i>Pinot Noir Long Barn 2024</i> | <i>California, USA</i> | 58 |
| <i>bramble fruit, cherry, sweet spice</i> | | |
| <i>Cabernet Merlot Vergelegen 'The Mill' 2022</i> | <i>Stellenbosch, South Africa</i> | 60 |
| <i>cranberry, cassis, mint, toast</i> | | |
| <i>Rosso di Montepulciano Crociani 2024</i> | <i>Tuscany, Italy</i> | 68 |
| <i>cherry, red berry, oak</i> | | |
| <i>Rioja Reserva Bodegas Taron 2017</i> | <i>Rioja, Spain</i> | 75 |
| <i>red fruit, cinnamon, toast</i> | | |
| <i>Barrel Fermented Malbec Saurus 2022</i> | <i>Patagonia, Argentina</i> | 85 |
| <i>cassis, vanilla, chocolate</i> | | |
| <i>Chateau Louvie St-Emilion Grand Cru 2023</i> | <i>Bordeaux, France</i> | 90 |
| <i>berry, plum, vanilla</i> | | |
| <i>Barolo di Barola Essenze Vite Colte 2019</i> | <i>Piedmont, Italy</i> | 150 |
| <i>cherry, liquorice, blackberry</i> | | |
| <i>Beaune 1er Cru Clos du Roy Isabelle Doudet 2022</i> | <i>Burgundy, France</i> | 200 |
| <i>blackcurrant, red cheery, earthy</i> | | |

All wines by the glass are available in 125ml glasses on request. Wines by the glass have an ABV between 11-15%. Vintages correct at time of printing. Should a wine or vintage become unavailable, we will offer the next with confidence.