

# CONV E NT GAR DEN

D I N N E R

## DRINKING SNACKS

Etna Olives 4  
Aged beef nachos 5.5  
Guacamole, tortillas 5.5  
Temper Salami, Pickles 5

## TEMPER WINGS

Smoked chilli jam miso butter wing  
Honey-sriracha wing

|                |               |
|----------------|---------------|
| X3 wings £5.50 | X20 wings £30 |
| X6 wings £11   | X30 wings £45 |
| X10 wings £16  | X40 wings £60 |
|                | X50 wings £75 |

## MAINS

### FROM THE WOOD OVEN

With flatbread

Aged beef skewers 13  
Goat carnitas 14  
Beef carnitas 12  
Slow cooked Porchetta 12  
Burrata all  
Cauliflower, mole 11  
House-made beef sausage 7.5

Wood-roasted Hake 16  
With tortillas, green sauce, chipotle  
sour cream, fennel & mint salad

### SAUCES 2

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.  
Ask your waiter for more  
information.

## TACOS

Cheeseburger 9  
Wild mushroom mole 9  
Pork al Pastor 8  
Korean jackfruit 8  
Goats cheese 8  
Soft shell crab 13  
Dorito fried fish 10

## 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

## MEAT ON BREAD

Temper Cheeseburger 12  
additional patty 5  
Rump Steak Sandwich 14

## SIDES

House Salad 5  
Beef-fat potatoes, Oglesheild cheese 6  
Burrata, lime & jalapeño 9  
Grilled hispi cabbage, beef fat bearnaise, corn 5.5  
Fries 4

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 has been added to the bill, which is split between our team

temper

WINES BY THE GLASS

SPARKLING 125ML

Prosecco Treviso 'Adalina', Enrico Bedin, Brut, Veneto, Italy NV 7

WHITE

|                                                | 175ml | 500ml |
|------------------------------------------------|-------|-------|
| Catanga Organic, Spain 2017                    | 6     | 17    |
| Perola do Lima, Vinho Verde, Portugal 2017     | 7.5   | 21    |
| Picpoul de Pinet 'Les Courtelles', France 2016 | 8     | 22.5  |
| Marterey Chardonnay, Pays d' Oc, France 2017   | 9     | 25    |
| Charquino Albarino, Rias Biaxas, Spain 2017    | 9.75  | 27    |
| Touraine Sauvignon Blanc, Loire, France        | 10.5  | 29    |

RED

|                                                         | 175ml | 500ml |
|---------------------------------------------------------|-------|-------|
| Catanga Organic, Spain 2017                             | 6     | 17    |
| Cosmina Pinot Noir, Romania 2017                        | 8     | 21    |
| Montepulciano d'Abruzzo 'Era', Italy 2017               | 8.5   | 24    |
| Los Medanos Malbec, Mendoza, Argentina 2018             | 9     | 26    |
| Alice Vieira de Sousa Red Reserve, Douro, Portugal 2017 | 10    | 28    |

ROSE

|                                             | 175ml | 500ml |
|---------------------------------------------|-------|-------|
| La Source, Pays d'Oc, France 2017           | 7     | 18.5  |
| Mas Fleurey, Cotes de Provence, France 2016 | 9.5   | 25.5  |

BEER & CIDER

|                           |      |
|---------------------------|------|
| Birra Moretti 4.6%        | 4.75 |
| Unity Lager 4.5%          | 5.5  |
| Estrella Damm Inedit 4.8% | 5.95 |
| Goose Island IPA 5.9%     | 5.95 |
| Big Drop Lager 0.5%       | 5    |
| Hawkes Cider 4.5%         | 5.5  |

SOFT DRINKS

|                                                 |     |
|-------------------------------------------------|-----|
| Temper shandy 0%                                | 4.5 |
| Earl Grey & raspberry cooler                    | 4.5 |
| Apple & grapefruit spritz                       | 4.5 |
| San Pellegrino Lime & mint                      | 2.8 |
| San Pellegrino Limonata                         | 2.8 |
| Coke & Diet Coke                                | 2.5 |
| Fever-Tree<br>spring soda, lemonade, ginger ale | 2.5 |

CLASSIC COCKTAILS

- CAIPIRINHA 10**  
cachaca, lime, brown sugar
- ESPRESSO MARTINI 10**  
Wyborowa vodka, cafe borghetti & espresso
- COSMOPOLITAN 10**  
citrus vodka, triple sec, lime, cranberry
- temper **SPRITZ 10**  
Aperol, Campari, Irn Bru or peach
- NEGRONI 10**  
gin, campari, antica formula vermouth
- MARGARITA 10**  
tequila, triple sec, lime, salt rim
- MOJITO 10**  
white rum, lime, sugar, mint
- OLD FASHIONED 10**  
Buffalo Trace, Angostura bitters
- TEMPER MARY 10**  
vodka, worcestershire sauce, mustard, horseradish, tabasco, salt, pepper, MSG, lemon
- PEACH SPRITZ 10**  
regal lively white, creme de peche, chivas regal, prosecco, soda

TEMPER COCKTAILS

- PEACH SPRITZ 10**  
regal lively white, creme de peche  
chivas regal, prosecco, soda
- MEZCAL NEGRONI 10**  
mezcal, campari  
antica formula vermouth
- SEX & VIOLETS 10**  
vodka, beetroot  
liqueur de violette, lemon
- MOMMA'S MARGARITA 10**  
temper's chilli mix rim  
spicy twist on a tommy's
- CHEAPSIDE DATE 12**  
rose water gin, campari  
pink grapefruit juice, lemon

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

v. 08.03.19

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