



COCKTAILS

Aviation

Gin - Briotette - Creme de violette
9.95

Bramble

Gin - Lemon juice - Sugar syrup - Creme de mure
8.95

Espresso Martini

Vodka - Kahlua - Espresso
9.95

French Martini

Vodka - Framboise - Pineapple
8.95

House Martini

Gin - Lillet blanc
8.95

Manhattan

Lillet rouge - Bitters - Evan Williams - Maraschino syrup
8.95

Margarita

Tequila - curacao - Lime juice - Agave syrup
8.95

Pornstar Martini

Vanilla vodka - Passionfruit liqueur - Pineapple juice - Sugar syrup
9.95

Bloody Mary

Vodka - Tomato juice - Bitters - Pepper - Worcestershire sauce
7.95

SIGNATURE COCKTAILS

Smile without a Cat

Prosecco - Lemon juice - Lemonade - Melonade
9.95

Poison or Not?

Grapefruit - Tonic - Pellehaut - Rose
8.95

Madness Returns

Havana Especial - Passionfruit - Lime - Grenadine - Pineapple
8.95

The Duchess The Duchess

Rhubarb Gin - Lemon juice - Sugar syrup
8.95

Pool of Tears

Hendricks - Basil - Cucumber - Lemon - Sugar syrup
9.95

A place called Wonderland

Bombay dry - Cointreau - Marmalade - Lemonade
8.95

'Shrink Me' Potion

Jameson - Disaronno - Butterscotch - Orgeat - Cream
8.95

BAR SNACKS

Arancini bites (v)

5.95

Smoked almonds (v,ve)

3.50

Tempus marinated olives (v, ve)

3.50

Crispy squid

5.95

STARTERS & SMALL PLATES

Soup of the season (v)

Bread, butter
9.00

Crab

Sourdough, pickled cucumber
12.50

Asparagus (v)

Soft hens egg, panko, mustard
10.00

Terrine of the season

Sourdough, chutney
11.00

Scotch egg

Parma ham, romesco, salsa verde
12.00

Scallops

Spiced cauliflower, onion bhaji, apple relish
14.00

Squash Salad (v, ve)

Burnt aubergine, pomegranate, red onion
9.00

Lindisfarne oysters

Red wine shallot vinegar
3.50 each
10.00 for 3 or 18.00 for 6

MAIN COURSES

Tempus burger

Ground chuck, coastal cheddar, pickles, onion jam
16.00

Tempus Fish & Chips

Homemade mushy peas, tartare
19.00

Shepherd's pie

Braised lamb shank, creamy mash, gruyere cheese
18.00

Tuna steak

Tenderstem broccoli, roasted baby potatoes, beetroot
22.00

Five spice duck

Sweet potato, pak choi, ponzu
24.00

Halibut linguini

Lobster bisque
27.00

Gnocchi (v, ve)

Girolle, truffle, parmesan
14.00

Risotto (v)

Spring pea, confit tomato, ricotta
14.00

Mussels

Smoked pancetta, cider, sweet potato fries
17.00

FROM THE GRILL

8oz Centre cut fillet

36.00

10oz Sirloin

31.00

All served with triple cooked chips, roast tomato, flat mushroom

SIDES & SAUCES

Triple cooked chips (v, ve)

4.00

Sautee greens (v)

4.50

Bearnaise (v)

3.95

Peppercorn (v)

3.95

Celeriac truffle gratin (v)

4.50

Tenderstem Broccoli (v)

3.95

Diane (v)

3.95

Bordelaise (v)

3.95

Truffle & Parmesan Fries (v)

4.95

Asparagus (v)

3.95

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.
v - vegetarian ve - vegan

A discretionary optional service charge of 10% will be added to your bill.

