

# Tempus Restaurant

## For the table

Freshly baked artisan breads 🌿  
Netherend farmhouse butter  
(G / N / MI / M / SE) Kcal 552  
£5.00

Kalamata olives 🌿  
Kcal 275  
£5.00

Crispy BBQ belly pork bites  
Chipotle dipping sauce  
(M) Kcal 533  
£7.25

Stornoway black pudding  
bonbon  
Mustard mayo  
(G / E / M / CE) Kcal 918  
£7.25

## Starters

Coconut and sesame King  
prawns  
Pickled vegetables, chilli and pineapple  
dipping sauce  
(G / C / SE) Kcal 371  
£9.50

Miso glazed pumpkin and kale  
salad 🌿  
Toasted pine nuts, pumpkin seeds and  
vegan feta  
(G / P / N / S / SE / SD) Kcal 490  
£8.00

Goats cheese bonbons 🌿  
Red pepper and mango marmalade  
(M) Kcal 594  
£10.50

Grilled black pudding and  
poached egg  
Spinach, crushed walnuts and grated  
Bramley apple  
(G / N / P / S / E / SE) Kcal 512  
£8.50

Confit duck and apricot rilette  
Spiced yoghurt, soda bread and  
winter leaves  
(G / MI / SD) Kcal 1074  
£10.50

Smoked mackerel choux bun  
Lime and pink peppercorn dressing,  
baby cress  
(G / F / E / MI) Kcal 1160  
£10.50

CONTAINS:  
C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin |  
N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur Dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our  
kitchens, we are unable to guarantee that dishes are ‘free from’ allergens. If you have any specific dietary  
requirements please alert a member of staff prior to ordering. An average adult needs 2000 Kcal per day.  
Caloried needs vary.

## Mains

Lobster ravioli  
Bisque and parmesan foam  
(G / CR / F / E / MI / C / SD) Kcal 846  
£28.00

Chicken breast  
Filled with a chicken mousse, with  
mushroom croquette, charred baby leeks  
and madeira sauce  
(G / E / MI / C / SD) Kcal 1183  
£22.50

Ox cheek pithivier  
Braised savoy cabbage, puree potato and  
beef jus  
(G / MI / C / SD / E) Kcal 1046  
£22.00

Pan fried cod fillet  
Potato crust, parsnips, baby onions,  
poached carrot and saffron sauce  
(F / MI / C / SD) Kcal 340  
£22.00

Vegan tofu “fishcake” 🌿  
Peas, spinach and lemon vinaigrette  
(G / S / M) Kcal 1158  
£20.00

Butternut squash risotto 🌿  
Roasted chestnuts, kale, sage and  
goats curd  
(MI) Kcal 1290  
£18.50

## Sides

Skinny fries 🌿  
Kcal 549  
£5.00

Pesto and parmesan fries 🌿  
Maldon Sea salt and cracked pepper  
(MI ) Kcal 650  
£6.00

Soft buttered mash 🌿  
Butter, cream  
(MI / C / SD) Kcal 634  
£5.00

Onion rings 🌿  
Garlic mayo  
(G / E / M) Kcal 565  
£5.00

House salad 🌿  
Lemon oil  
Kcal 117  
£5.00

Sautéed greens 🌿  
Butter  
(MI) Kcal 277  
£6.00

## Grills

227g Rib eye steak  
Kcal 673  
£37.50

227g Sirloin steak  
Kcal 620  
£37.50

Cajun salmon fillet  
(F) Kcal 1063  
£25.00

All grills served with fries, mash or  
buttered potatoes, grilled tomato and  
portabella mushroom

Rack of lamb with a herb and  
Dijon crust  
Fries and baby leaf salad  
(G / M / SD) Kcal 1391  
£35.00

Chargrilled halloumi skewers 🌿  
Tomatoes, mushrooms and fries  
(MI) Kcal 1028  
£20.00

227g Fillet steak  
Truffle mash, girolle butter and baby spinach  
(MI / C / SD) Kcal 659  
£42.50

Add  
Peppercorn sauce, béarnaise sauce  
or truffled garlic butter for £2.95

## Desserts and cheese

Passionfruit tart 🌿  
Coconut cream  
(G / N / E / MI) Kcal 1198  
£8.00

Chocolate and orange  
profiteroles 🌿  
Filled with vanilla cream, with a white  
chocolate and lime drizzle  
(G / S / E / MI) Kcal 1532  
£8.00

Red wine poached pear 🌿  
Camomile ice cream and granola crumb  
(G / E / MI / SD) Kcal 1429  
£8.00

All spice bread and butter  
pudding 🌿  
Cinnamon custard  
(G / E / MI) Kcal 1347  
£8.00

Black forest trifle 🌿  
Cherries, chocolate, cream and sponge  
(N / S / E / MI / G) Kcal 1190  
£8.00

Cheeses 🌿  
White Cheshire, smoked Lancashire, Burts  
Blue with grapes, biscuits and chutney  
(G / MI / N / SD) Kcal 722  
£11.50

🌿 Vegetarian | 🌿 Vegan

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



White wine

AROMATIC & FRUITY DRIVEN

Satellite Spy Valley Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.

£8.75 £12.50 £36.50

Bodegas Castro Martin A2O Albarino

GALICIA, SPAIN

This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.

£45

Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA

A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.

£29

Monte Clavijo Rioja Blanco

RIOJA, SPAIN

Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate

£29

FRUITY & RIPE

Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.

£7.85 £11.25 £33

Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE

Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.

£46

LIGHT & FRESH

Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON, FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

£8 £11.75 £34.50

Circa Pinot Grigio

NEW SOUTH WALES, AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.

£7.75 £11 £32

La Chablisienne Chablis Le Finage

BURGUNDY, FRANCE

Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.

£60

Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

£6.75 £9.25 £27

Tuffolo Gavi

PIEMONTE, ITALY

This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.

£8.50 £12.25 £36

Sustainable wines

We have carefully hand-picked a selection of wine from producers who share our sustainability values. Their winemaking principles include organic certified farming, ethical working conditions and targets for reducing carbon emissions, waste, and water usage.

Red wine

RICH & BOLD

Villa dei Fiori Primitivo Puglia

PUGLIA, ITALY

Well-balanced, with notes of ripe redberries and delicious warm spices.

£7.50 £11 £32.50

Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA

Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.

£8.25 £12 £35

Esquinas de Argento Malbec

MENDOZA, ARGENTINA

This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffle flavours, with a long lingering finish and velvety tannins. Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argento produces wines packed with character.

£11 £15.75 £46

Vivanco Rioja Reserva

RIOJA, SPAIN

Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

£43

Journey's End Single Vineyard Shiraz

STELLENBOSCH, SOUTH AFRICA

Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

£43

ROUNDED & BALANCED

Chateau La Croix Ferrandat St-Emilion

BORDEAUX, FRANCE

Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

£42

Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.

£8 £11.50 £34

Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA

Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

£29

Alto Bajo Merlot

CENTRAL VALLEY, CHILE

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.

£7.25 £10.25 £30.50

Domaine Pavelot Savigny les Beaune Rouge 1er Cru

BURGUNDY, FRANCE

The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

£64

LIGHT RED FRUITS

Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE

A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

£39

El Muro Tinto Tempranillo Garnacha

ARAGON, SPAIN

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

£6.75 £9.25 £27

Rosé

Château de Berne Esprit IGP Mediterranee Rosé

PROVENCE, FRANCE

Classically light and stylish, from one of Provence's best known producers. Perfectly paired with Mediterranean inspired dishes or as a summer aperitif.

£9.25 £11.25 £33.50

Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

A fruity rosé with juicy flavours of raspberry and strawberry. With a touch of sweetness, it's perfect for those that don't want a dry style of rosé.

£6.75 £9.25 £27

Ultimate Provence AOP Cotes de Provence

PROVENCE, FRANCE

The beauty of this wine extends from the bottle to the contents. Layers of raspberry and strawberry fruits on the nose invite you to a gorgeous, yet spicy palate. A fresh wine with great acidity for food pairing, but with enough roundness to also enjoy on its own.

£50

Dessert wine

Warre's Heritage Ruby Port

DOURO, PORTUGAL

This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich fruity flavours of blackberry, plum and cherry.

£3.75 £6 750ml £40

Royal Tokaji Late Harvest

TOKAJ, HUNGARY

Delicious complexity and richness, with characters of fresh and dried apricots, orange blossom and runny honey.

£4.50 £8.50 500ml £41

50ml 100ml

Champagne

Champagne Palmer Brut Reserve

CHAMPAGNE, FRANCE

A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche.

£13 £59

Champagne Palmer Rosé

CHAMPAGNE, FRANCE

Intense and spicy with red berry aromas followed by blackcurrants and redcurrants, topped with vanilla and cinnamon.

£14 £62

Pommery Brut Royal NV

CHAMPAGNE, FRANCE

Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.

£75

Pommery Brut Rosé Royal NV

CHAMPAGNE, FRANCE

The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.

£79

Sparkling

Silver Reign Brut

KENT, ENGLAND

Fun, moreish sparkling wine, made from a blend of grape varieties using the Charmat method (like Prosecco), with mouth-watering notes of pear, apricot, lime and elderflower.

£8.50 £49

Vaporetto Prosecco NV

VENETO, ITALY

Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.

£7.50 £36

Vitelli Prosecco Rosé NV

VENETO, ITALY

A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.

£7.50 £36