

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

Mozzarella and pesto dough balls
(M) Kcal 533
£7.25

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

Starters

Slowly cooked French onion soup 🌿
Port, thyme and gruyere croute
(G / N / SD / M / C) Kcal 408
£7.50

Crab, lime and horseradish ravioli
Parsley cream and citrus oil
(G / C / E / MI) Kcal 543
£11.50

Onion bhaji scotch egg
Saffron tomatoes and cucumber raita
(MI / G / E / SD) Kcal 467
£8.50

Veggie fritto misto 🌿
Sesame and soy dip
(G / S / SE) Kcal 267
£8.50

Gochujang and honey chicken wings
Pickled bean shoots and cauliflower rice
(G / S) Kcal 441
£9.25

Panko coated king prawns
Edamame beans and daikon radish
(G / C / E / S) Kcal 451
£11.50

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

Fillet of Loch Duart salmon
Goats cheese and potato croquette, wilted spinach, watercress sauce and kale
(G / E / MI / C / SD) Kcal 846
£28.00

Pan seared duck breast
Chestnut puree, blackberries, asparagus, potato puree, pickled shallots
(G / MI / C / SD) Kcal 531
£26.50

Short rib pappardelle
Plum tomato and red wine ragu, shaved parmesan, poached garlic, basil oil and crispy basil
(G / MI / SD) Kcal 1467
£22.00

Beetroot cod fillet
Radish, potatoes, carrots, beetroot and miso sauce
(S / MI) Kcal 455
£26.00

Chargrilled Tofu 🌿
Lime and coconut broth, red chillies, pak choi, baby corn and baby leeks
(S) Kcal 394
£20.00

Seared scallops and pork belly
Cauliflower pureé, bramley apples and cider jus
(G / M) Kcal 811
£30.00

Sides

Skinny fries 🌿
Kcal 549
£5.00

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

Chunky cheddar and chilli chips 🌿
Maldon Sea salt and cracked pepper
(MI) Kcal 512
£6.00

House salad 🌿
Lemon oil
Kcal 117
£5.00

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

Sautéed greens 🌿
Butter
(MI) Kcal 277
£6.00

Grills

227g Sirloin steak
Fries, grilled beef tomato, portabella mushroom and peppercorn sauce
Kcal 673
£37.50

Pork fillet wellington
Prosciutto, puff pastry, cavolo nero, jus and roots
(G / MI) Kcal 620
£25.00

Halibut and cockle risotto
Dill oil and sea vegetables
(F / G / MO / MI / C) Kcal 578
£35.00

Rump of lamb roasted with Dijon mustard
Rosemary mash, sauteed greens and redcurrant jus
(G / M / SD / MI / C) Kcal 702
£32.50

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

Desserts

Dark chocolate ganache torte 🌿
Amaretto cherries
(G / P / S / E / MI / SE / SD) Kcal 592
£8.50

Lemon and raspberry shortbread 🌿
Raspberry sorbet
(G / SD) Kcal 691
£8.50

Baked vanilla cheesecake 🌿
Blueberry coulis
(G / S / E / MI) Kcal 704
£8.50

Cappuccino crème brûlée 🌿
White chocolate and pistachio biscotti
(N / S / E / MI / G) Kcal 1327
£8.50

Stem ginger sponge 🌿
Iced rhubarb parfait and crème anglaise
(G / E / MI / SE) Kcal 984
£8.50

Cheese

Rosary goats cheese rarebit
Rye bread, Worcestershire sauce
(G / S / MI / C / M / SD) Kcal 440
£11.50

Baked camembert
Honey, sunflower seeds and soda bread
(G / N / S / MI / SE / SD) Kcal 919
£15.00 (To share)

Appleby’s Cheshire
Carrot chutney, grapes and biscuits
(G / MI / SD) Kcal 660
£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.

£9.25 £13 £38.50

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.

£47

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.

£31

Monte Clavijo Rioja Blanco

RIOJA, SPAIN

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

£31

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.

£8.50 £12 £35

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.

£48

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.

£8.75 £12.50 £36.50

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.

£8.25 £11.50 £34

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.

£62

Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

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

£7.25 £10 £29.50

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.

£9 £13.25 £38

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.

£8.40 £11.75 £34.50

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.

£8.85 £13 £37

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.

£11.50 £16.50 £48

Vivanco Rioja Reserva

RIOJA, SPAIN

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

£45

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.

£45

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.

£44

Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

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

£8.60 £12.25 £36

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.

£31

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.

£7.75 £11.25 £32.50

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.

£66

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.

£41

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.

£7.25 £10 £29.50

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.

£9.40 £12.25 £35.50

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.

£7.25 £10 £29.50

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.

£52

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.

£4 £6.25 750ml £42

Royal Tokaji Late Harvest

TOKAJ, HUNGARY

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

£4.75 £8.75 500ml £43

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.

£14 £61

Champagne Palmer Rosé

CHAMPAGNE, FRANCE

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

£14.50 £64

Pommery Brut Royal NV

CHAMPAGNE, FRANCE

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

£77

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.

£81

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.

£9 £51

Vaporetto Prosecco NV

VENETO, ITALY

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

£8.25 £38.50

Vitelli Prosecco Rosé NV

VENETO, ITALY

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

£8.25 £38.50