

Tempus Restaurant

For the table

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| Freshly baked Mandeville bread 🌿 With Netherend butter (G) Kcal 552 £6.50 | Kalamata olives 🌿 Kcal 158 £6.00 |
| Camembert to share 🌿 Sunflower seeds, honey, soda bread (G / N / S / SD / SE / MI) £13.50 | Todays antipasto sharing board selection Please check todays specials £18.00 |

Starters

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| Soup of the day 🌿 Freshly baked bread, Netherend butter £6.50 | Goats cheese and beetroot salad 🌿 Fresh raspberries, chard leaves, pea shoots, honey, balsamic (MI) Kcal 192 £8.50 |
| BBQ bourbon glazed beef brisket croquettes Whiskey ranch (G / SD / E / MI / M) Kcal 490 £8.50 | Pulled ham and chicken terrine Piccalilli, baby cress, pickled tomatoe (M / SD) Kcal 271 £8.75 |
| King prawn and crayfish cocktail Lemon mayo, cucumber, parsley and Cos lettuce (CR / E) Kcal 250 £10.50 | Bajan salt cod cakes Hot pepper sauce, fresh lime (G / F / E) Kcal 148 £7.75 |

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

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| Fillet of Loch Duart salmon Udon noodles, Massaman broth, crispy seaweed (G / CR / MO / F) Kcal 522 £24.75 | Crispy roasted pork belly Old spot sausage, apple sauce, onion mash, sauteed cabbage, cider gravy, sage and onion crumb (G / S / E / MI / C / M / SD) Kcal 1366 £23.50 |
| Short rib pappardelle Slow braised beef ragu, shaved parmesan, cracked pepper, basil oil (G / S / E / MI / M / SD) Kcal 1469 £19.50 | Soft steamed gnocchi 🌿 Chestnut mushrooms, baby spinach, Blacksticks blue cheese, mascarpone (G / MI) Kcal 388 £16.00 |
| Spiced lamb meatballs Ras el hanout, aubergine curry, tabbouleh, mint yoghurt (G / P / NS / MI / SD) Kcal 922 £22.50 | Seared scallops Stornoway black pudding, pea puree, caper and parsley cream, parsley oil (G / MO / MI / SD) Kcal 787 £25.00 |

Sides

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| Skinny fries 🌿 Kcal 611 £5.00 | Onion rings 🌿 Garlic mayo (G / E / M) Kcal 358 £5.00 |
| Sautéed greens 🌿 Butter (MI) Kcal 151 £5.50 | House salad 🌿 Lemon oil Kcal 50 £5.00 |

Vegan

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| Leek and potato soup 🌿 Vegan cheese scone (G) Kcal 505 £6.50 | Vegan feta and beetroot salad 🌿 Raspberries, chard, pea shoots, balsamic Kcal 201 £7.75 |
| Steamed vegan gnocchi 🌿 Chestnut mushroom, baby spinach, vegan pesto, artichokes (G / S / C / M) Kcal 237 £16.00 | |

A discretionary 10% service charge has been added to your bill. It is entirely distributed amongst our team as a way of recognising their excellent service. If you would prefer to remove or adjust this charge, please let us know.

🌿 Vegetarian | 🌿 Vegan

Grills

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| 227g Sirloin steak Skinny fries, vine tomatoes, watercress, parsley butter, field mushroom (MI) Kcal 1095 £32.50 | 227g Ribeye steak Skinny fries, vine tomatoes, watercress, parsley butter, field mushroom (MI) Kcal 1058 £32.50 |
| Double Thyme and black pepper chicken breast Chunky chips, marrowbone gravy, sweetheart cabbage (G) Kcal 1179 £22.00 | Moving mountains vegan burger 🌿 Pickles, beef tomato, baby gem, harissa dip, chunky chips (G / N / S / C / M) Kcal 915 £18.00 |
| Wagyu beefburger Smoked bacon, gruyere cheese, onion jam, chunky chips (G / E / MI / MU / SD) Kcal 1259 £22.00 Add an extra burger £8 Kcal 1702 | 227g Fillet steak Skinny fries, vine tomatoes, watercress, parsley butter, field mushroom (MI) Kcal 891 £38.00 |

Desserts

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| Apple tarte tatin 🌿 Clotted cream (G / MI) Kcal 376 £8.50 | Sticky toffee pudding 🌿 Vanilla ice cream (G / P / N / S / E / MI / SE / SD) Kcal 974 £8.25 |
| Baileys cheesecake 🌿 Caramelised banana, sour cream (G / P / N / S / E / MI / SE / SD) Kcal 112 £9.25 | S’Mores trifle 🌿 Whipped cream, cookie, marshmallow, brownie, chocolate sauce (G / N / S / E / MI / SD) Kcal 721 £12.95 |

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| Jaffa cake torte 🌿 Torchd oranges, brandy syrup (G / P / N / S / E / MI / SE / SD) Kcal 428 £9.25 |
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Cheese 🌿

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| Regional cheeseboard White Cheshire, smoked Lancashire, blacksticks blue, chutney and grapes (G / MI) Kcal 1112 £11.00 |
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White wine

AROMATIC & FRUITY DRIVEN

S 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.

🍷 £9.75 🍷 £13.50 🍷 £39

V 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.

🍷 £48

V 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.

🍷 £32

V Monte Clavijo Rioja Blanco

RIOJA, SPAIN

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

🍷 £32

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.

🍷 £9 🍷 £12.50 🍷 £36

V 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.

🍷 £49

LIGHT & FRESH

V Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON, FRANCE

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

🍷 £9.25 🍷 £13 🍷 £37

V 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.

🍷 £8.75 🍷 £12 🍷 £35

V 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.

🍷 £63

V Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

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

🍷 £7.75 🍷 £10.50 🍷 £31

V 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.

🍷 £9.50 🍷 £13.75 🍷 £39

Sustainable wines S

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.

🍷 £8.90 🍷 £12.25 🍷 £35

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.

🍷 £9.35 🍷 £13.50 🍷 £38

S V Zuccardi Barzoz Malbec

MENDOZA, ARGENTINA

Dark violet with blue hues with typical Malbec aromas reminiscent of ripe red and black fruits as cherries, plums and blackberries. Medium bodied, with soft tannins and balanced acidity. Fruity and spicy finish.

🍷 £12 🍷 £17 🍷 £49

S V Vivanco Rioja Reserva

RIOJA, SPAIN

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

🍷 £46

S V 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.

🍷 £46

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.

🍷 £45

Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

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

🍷 £9.10 🍷 £12.75 🍷 £37

V 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.

🍷 £32

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.

🍷 £8.25 🍷 £11.75 🍷 £33

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.

🍷 £67

LIGHT RED FRUITS

V Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE

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

🍷 £42

V 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.

🍷 £7.75 🍷 £10.50 🍷 £31

English

V Silver Reign Brut

KENT, ENGLAND

Moreish English sparkling, made using the Charmat method (like Prosecco), with notes of pear, lime and elderflower.

🍷 £9.40 🍷 £52

Chapel down Rosé

KENT, ENGLAND

Ripe and fruity rosé, with delicate summer pudding notes of stewed raspberry, strawberry and blackberry.

🍷 £45

Balfour Liber Bacchus

KENT, ENGLAND

Textured and complex, with flavours of elderflower, hedgerow and cedar wood and a spicy finish.

🍷 £43

Rosé

S Château de Berne Esprit IGP Mediterranee Rosé

PROVENCE, FRANCE

Refreshing, uncomplicated rosé featuring cranberries, strawberries and peaches plus a fragrance of southern French herbs.

🍷 £9.90 🍷 £12.75 🍷 £36

V Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

Fruity, raspberryish rosé from Pinotage grapes. A mouthful of juicy watermelon and red berries.

🍷 £7.75 🍷 £10.50 🍷 £31

S Wispering Angel

PROVENCE, FRANCE

Pale pink in colour, it has flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality. Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes..

🍷 £60

Champagne

S V Champagne Bonnet Grand Reserve Brut

CHAMPAGNE, FRANCE

Well-structured Champagne blend, with floral perfumes followed by lemon, grapefruit and red apple on the palate.

🍷 £14.40 🍷 £62

S V Champagne Bonnet Perle Rosé

CHAMPAGNE, FRANCE

Delightful pink Champagne, with raspberry, redcurrant and almond notes, from vineyards famous for sparkling rosé.

🍷 £14.90 🍷 £65

S V Pommery Brut Royal NV

CHAMPAGNE, FRANCE

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

🍷 £79

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.

🍷 £82

Sparkling

V Vaporetto Prosecco NV

VENETO, ITALY

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

🍷 £8.65 🍷 £39.50

V Vitelli Prosecco Rosé NV

VENETO, ITALY

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

🍷 £8.65 🍷 £39.50

Dessert wine

🍷 50ml 🍷 100ml

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.

🍷 £5 🍷 £6.75 🍷 750ml £43

Grand Tokaji Late Harvest

TOKAJ, HUNGARY

This Late harvest Tokaji offers notes of orange, lime, honey, and raisins. The palate features pear, quince, and tropical fruits, with a perfect balance of sweetness and 123g/L residual sugar.

🍷 £5 🍷 £9.25 🍷 500ml £44