





tempus

restaurant

Tempus while you wait

Fresh baked bread selection with olive oil and balsamic	£3.75
Greek pitta and hummus	£3.75
Mixed olives	£3.75
Garlic/herb bread	£3.75

Tempus begins

 Ham hock terrine served with piccalilli and caper salad	£5.75
Gnocchi puttanesca - fresh potato gnocchi cooked with cherry tomatoes, black olives, chilli and garlic (v, m)	£6.25/£13.95
 Roasted beetroot and feta salad - roasted beetroot, feta cheese and rocket served with a balsamic dressing (v)	£5.75
Homemade prawn and ginger bhaji with sesame roti, shaved saffron infused fennel and pickled okra	£6.25
Home cured Gravavlax with a celeriac remoulade, vine tomatoes and caper dressing	£5.95
 Smoked mackerel and leek tartlet topped with a soft poached egg and warm hollandaise	£5.95
 Soup of the day - refer to our daily specials	£4.95
Carpaccio of beef fillet with horseradish crème fraiche, gherkins and red onion	£8.75
Black pearl scallops - pan-fried Atlantic black pearl scallops with a cauliflower puree and lemon butter (m)	£7.95/£14.95

Tempus continues


Twice baked shank of lamb with Dijon mash, braised vegetables, rosemary jus and homemade pear chutney <i>Wine pairing recommendation - Castillo Clavijo Rioja Crianza</i>	£16.95
 Slow roasted pork belly with apple crisps, colcannon mash, roasted root vegetables and cider sauce <i>Wine pairing recommendation - Pinot Noir de l'Hospitalet IGP d'Oc or Alto Bajo Chardonnay Valle Central</i>	£15.95
 Supreme of chicken filled with garlic chorizo and parsley, coated in Panko crumbs and served with a sweet and sour rice cake and roasted pak choi, <i>Wine pairing recommendation - The Game Reserve Chenin Blanc Graham Beck</i>	£14.95
Duck confit - seared duck breast served with a Tuscan bean cassoulet and a toasted sesame dressing <i>Wine pairing recommendation - Pinot Noir de l'Hospitalet IGP d'Oc or Marmesa Central Coast Chardonnay</i>	£15.95
Oven baked sea bream - sustainable gilthead sea bream fillet with spinach, cocotte potatoes, Salsify crisps and a beurre blanc	£14.95
This dish was selected from one of the winning dishes from our 2011 Chef of the Year competition <i>Wine pairing recommendation - Chablis Domaine Jean Defaix</i>	
 Saffron battered Pollock with spiced wedges, coconut and cumin lentils, and a coriander aioli	£13.95
 Coconut and chilli infused butternut squash with braised coriander rice and spiced leeks (v) <i>Wine pairing recommendation - St Hallett Poacher's Blend</i>	£13.95
Onion and sage potato cakes with beetroot chutney, poached egg and hollandaise (v) <i>Wine pairing recommendation - TerraGens Sangiovese di Romagna Riserva</i>	£13.95

Tempus daily specials (Refer to daily specials menu)

Sustainable fish catch of the day	£14.95
Chefs freshly baked pie with a tasty filling of the day topped with a pastry crust	£13.95
Fresh pasta of the day	£13.95

Tempus grills

We believe that great meat comes as a result of selective breeding, dedicated rearing and expert maturation. These are precisely the qualities that distinguish Caster bridge grain-fed beef - only English beef, sired from traditional breeds and sourced from selected farms in the six counties of South West England. All cattle are finished on a natural grain diet that ensures a consistently high quality. Caster bridge beef is matured on the bone to give its distinctive succulence and traditional flavour.


Rib eye 7oz	£18.95
Sirloin 8oz	£19.95
Fillet 7oz wrapped in pancetta, and served with parsnip puree, cocotte potatoes, roasted shallots and a wild mushroom jus	£21.95
All of the above are served with hand cut chips, grilled tomato and flatcap mushroom	
Add a sauce - peppercorn, béarnaise, garlic butter or red wine	£1.50 each
<i>Wine pairing recommendations - Bush Telegraph Shiraz Petit Verdot or Argento Seleccion Malbec</i>	
 Tempus 8oz beef burger - prime beef in a fresh ciabatta with homemade relish, pancetta, cheese and hand cut chips	£13.95

Tempus side dishes

Buttered spinach / hand cut chips / seasonal vegetables / creamy mash / mixed salad / rocket and parmesan	£3.25 each
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If you would like more choice, please ask your server for our Tempus home favourites from the bar lounge menu.

Pre - Theatre Special Monday - Saturday 5pm - 7pm

Choose a starter and main course, or main course and dessert for £17.50 or starter, main course and dessert for £20.00 from meals with the pre-theatre logo 

Tempus concludes

Desserts £5.25 each

Bitter chocolate, orange and brioche pudding with sauce anglaise

 Pear and almond frangipane - served with cinnamon crème fraiche

Apple crêpes - crepes filled with a sweet apple filling, served warm with mascarpone and praline sauce

 Hot pudding of the day - please ask one of our waiting staff for today's offering

 Tiramisu - layers of coffee soaked sponge, mascarpone, cream and Tia Maria, dusted with cocoa

 Seasonal fruit platter with Greek yogurt, honey and toasted nuts

Dessert wine Try one of our tempting desserts with a glass or bottle of . . .

⁴⁰ The Stump Jump Sticky Chardonnay Adelaide Hills/McLaren Vale: 2008/09 Australia

Unctuously sweet with marmalade and peach flavours balanced refreshingly by green apple and lemon zest acidity

175ml glass.....£4.50

Bottle.....£17.50

Cheese

Local and continental cheese selection - selection of cheeses, served with fruit chutney, biscuits, celery and grapes.....£5.25

Local and continental cheese selection plus a glass of port - the above served with a glass of late bottled vintage port.....£9.95

Coffee and Hot Chocolate £3.95 each

Cappuccino

Latte

Espresso

Americano

Hot chocolate

Flavoured coffees - gingerbread latte, caramel or choc mint

Liquor Coffee £6.95 each

Irish - whisky

Calypso - Tia Maria

Russia - vodka

French - Courvoisier brandy

Seville - Cointreau

Italian - amaretto

Baileys - cream

Highland - Drambuie

Novus speciality Tea Selection £3.95 each

Egyptian mint

Spiced chai

Wild encounter

Citrus chamomile

Dragonwell green tea

Organic jasmine green tea

Persian pomegranate

Peppermint

English breakfast

Darjeeling

After dinner drinks (Refer to bar tariff)

Malt whisky

Glenfiddich

Macallan

Oban

Singleton

Glenkinchie

Blended whisky, American

Tullamore Dew or Bushmills (Irish)

Johnny Walker Red/ Black

J&B Rare

Chivas Regal

Jim Beam

Jack Daniels

Woodford Reserve

Cognac

Courvoisier VS

Courvoisier VSOP Exclusif

Remy Martin VSOP

Liqueurs

Amaretto

Drambuie

Baileys

Sambuca