



TEMPUS BEGINS

HOME CURED GRAVADLAX

*WITH CELERIAC & BEETROOT REMOULADE , LEMON & CAPER OIL AND
TOASTED RYE BREAD*

WARM SALAD OF WINTER LEAVES

*WITH GRANARY CROUTONS, SEARED PIGEON BREAST, PICKLED QUAIL
EGGS & HERB OIL*

GOATS CHEESE, BRAMLEY APPLE & SAGE PITHIVIERS

*ON GRILLED RADICCIO AND GARNISHED
WITH BLACK PEPPER MASCARPONE*

WILD MUSHROOMS ON TOAST

*TOPPED WITH A FRIED DUCK EGG, WATERCRESS PESTO
& SHAVED PARMESAN*

CHEFS STARTER OF THE DAY

SOUP OF THE DAY

TEMPUS CONTINUES

SUSTAINABLE FISH PIE

WITH HORSERADISH CREAM, ROASTED MUSSELS & GRANARY BREAD

BRAISED & SUGAR GLAZED HAM SHANK

*SERVED WITH PARSNIP & POTATO MASH, BOILED CARROTS AND A
PARSLEY SAUCE*

SPATCHCOCK CHARGRILLED POUSSIN

WITH PAELLA & A PAPRIKA BEURRE BLANC

ENGLISH BOUILLABAISSE

*WITH DABS, FLOUNDER, SQUID, GARNARD AND POLLOCK IN A RICH
TOMATO & RED WINE JUS, SERVED IN AN INDIVIDUAL CRUSTY COB*

VEGETARIAN DAILY SPECIAL

HOME COMFORTS SPECIAL

CHEFS DISH OF THE DAY (£5.00 SUPP)

DAUBE OF BEEF

*WITH DAUPHINOISE POTATOES, BABY SPINACH, TARRAGON DUMPLINGS
CURLY KALE*

CAULIFLOWER TRIO

*SPICED RAVIOLI WITH GINGER CREAM, MORNAY WITH PORTOBELLO
MUSHROOM, AND TEMPURA WITH SESAME DIPPING SAUCE*

TEMPUS FINALE

APPLE CRUMBLE

SERVED WITH HOMEMADE ANGLAISE

WHITE CHOCOLATE & BRIOCHE PUDDING

WARM DATE SPONGE

WITH TOFFEE SAUCE & ESPRESSO ICE CREAM

HOMEMADE PRUNE & ARMAGNAC TART

WITH PRALINE CREAM

SPICED PLUM CLAFOUTIS

WITH CLOTTED CREAM, AND RED WINE & STAR ANISE SYRUP

LOCAL CHEESES

WITH GREEN TOMATO CHUTNEY, OATCAKES & CELERY

BETWEEN 5PM & 7PM

TWO COURSE DINNER £15.95

THREE COURSE DINNER £19.95

7PM ONWARDS

TWO COURSE DINNER £19.00

THREE COURSE DINNER £25.00



TEMPUS RESTAURANT IS COMMITTED TO SUSTAINABILITY; THIS IS WHY WE ARE SUPPORTING THE VALUABLE WORK DONE BY THE NATIONAL LOBSTER HATCHERY. YOU CAN ADOPT A LOBSTER TODAY FROM £3.25