

## Autumn/Winter Menu

### Tempus while you wait

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

### Tempus begins

<b>Ham hock terrine</b> served with piccalilli and caper salad.....	£5.75
<b>Gnocchi puttanesca</b> - fresh potato gnocchi cooked with cherry tomatoes, black olives, chilli and garlic (v,m).....	£6.25/£13.95
<b>Roasted beetroot and feta salad</b> - roasted beetroot, feta cheese and rocket served with a balsamic dressing (v).....	£5.75
<b>Smoked salmon and prawn timbale</b> - smoked salmon and prawn cocktail mousse with a dill citrus dressing and toasted brioche.....	£6.25
<b>Indian mini platter selection</b> - onion bhajis, pakora, lamb kofta and samosa with a red onion and cucumber raita.....	£5.95
<b>Smoked mackerel and leek tartlet</b> topped with a smoked applewood cheese glaze.....	£5.95
<b>Soup of the day</b> - refer to our daily specials.....	£4.95
<b>Oxtail open lasagne</b> - braised oxtail and wild mushroom with fresh lasagne (m).....	£6.75/£13.95
<b>Black pearl scallops</b> - pan-fried Atlantic black pearl scallops with a cauliflower puree and lemon butter (m).....	£7.95/£14.95

### Tempus continues

<b>Twice baked shank of lamb</b> with dijon mash, braised vegetables and rosemary jus.....	£16.95
<i>Wine pairing recommendation - Castillo Clavijo Rioja Crianza</i>	
<b>Slow roasted pork belly</b> with glazed sliced apple, colcannon, roasted winter vegetables and cider sauce.....	£15.95
<i>Wine pairing recommendation - Pinot Noir de l'Hospitalet IGP d'Oc or Alto Bajo Chardonnay Valle Central</i>	
<b>Chicken Kiev</b> - supreme of chicken filled with garlic butter and coated in breadcrumbs, served with parsley cream sauce on a warm potato and watercress salad.....	£14.95
<i>Wine pairing recommendation - The Game Reserve Chenin Blanc Graham Beck</i>	
<b>Duck confit</b> - braised leg of duck confit served with a tuscan bean cassoulet.....	£15.95
<i>Wine pairing recommendation - Pinot Noir de l'Hospitalet IGP d'Oc or Marmesa Central Coast Chardonnay</i>	
<b>Oven baked sea bream</b> - sustainable gilthead sea bream fillet with parsnip puree and roast salsify, finished with a red wine jus.....	£14.95
<b>This dish was selected from one of the winning dishes from our 2011 Chef of the Year competition</b>	
<i>Wine pairing recommendation - Chablis Domaine Jean Defaix</i>	
<b>Thai infused vegetable and butternut squash curry</b> - Thai flavoured vegetable curry served with a sticky ricecake (v).....	£13.95
<i>Wine pairing recommendation - St Hallett Poacher's Blend</i>	
<b>Teriyaki tofu stir fry</b> - stir fried tofu, broccoli, spring onions, peppers and shitake mushrooms cooked in a sweet teriyaki glaze served on egg noodles (v).....	£13.95
<i>Wine pairing recommendation - TerraGens Sangiovese di Romagna Riserva</i>	

### Tempus daily specials (refer to daily specials menu)

<b>Mussels</b> of the day (starter or main).....	£7.50/£13.95
<b>Sustainable fish</b> catch of the day.....	£14.95
<b>Chefs freshly baked pie</b> with a tasty filling of the day topped with a pastry crust.....	£13.95
<b>Fresh pasta or risotto</b> 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 Casterbridge 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. Casterbridge beef is matured on the bone to give its distinctive succulence and traditional flavour.

<b>Ribeye</b> 7oz.....	£18.95
<b>Sirloin</b> 8oz.....	£19.95
<b>Fillet</b> 7oz.....	£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
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*Wine pairing recommendations - Bush Telegraph Shiraz Petit Verdot or Argento Selección Malbec*

<b>Tempus 8oz beef burger</b> - prime beef in a floured bap with lettuce, tomato, smoked applewood cheese and hand cut chips.....	£13.95
Add a flatcap mushroom, bacon or onion rings (or all three).....	£1.25 extra

### Tempus side dishes

Buttered spinach / hand cut chips / seasonal vegetables / creamy mash / rosemary fried potatoes / red onion and tomato salad mixed salad / rocket and parmesan / pak choi, chilli and garlic.....	£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.**

All prices are in £ and inclusive of VAT. All our fish comes from sustainable sources. All meat weights denoted are pre-cooked. (m) denotes dishes can be served as a main course option, (n) denotes dishes which contain nuts or traces of nuts, (v) denotes dishes which are vegetarian. If you suffer from an allergy please make us aware as our menus may not list every individual ingredient. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Upon request, our staff will be happy to supply further information regarding the ingredients in our foods and cooking methods, although we try we cannot guarantee all products are GM free.

## white wines

### delicate

Lighter, elegant wines to be enjoyed on their own or with simple dishes.

- 02 **Valdivieso Sauvignon Blanc** 2010/11 Chile  
Intense aromas of citrus fruits and cut grass are livened by lime and gooseberry flavours ..... £21.00
- 01 **Terre Forti Trebbiano Chardonnay** 2010/11 Italy  
Light and fresh with aromatic apple and peach notes..... £18.50
- 03 **Riff Pinot Grigio delle Venezie Terra Alpina** 2009/10 Italy  
Vibrant and minerally lifted by a delicate complexity ..... £25.50

### aromatic

Sensual, perfumed wines, with freshness and elegance.

- 08 **Wither Hills Marlborough Sauvignon Blanc** 2010/11 New Zealand  
A standout Marlborough Sauvignon, full of fruit – a joy on the palate and nose ..... £28.00
- 05 **Bush Telegraph Pinot Grigio** 2010/11 Australia  
A medium bodied creamy wine with some zesty citrus flavours..... £22.00
- 07 **St Hallett Poacher's Blend** 2009/10 Australia  
Fresh, bright and fruity Sauvignon/Semillon/Riesling blend with mango, pineapple and peach notes ..... £26.00

### racy

Fresh and lively with a mineral quality making them ideal seafood partners.

- 10 **La Cote Flamenc Picpoul de Pinet J-M Lafage** 2009/10 France  
A bone dry wine which marries citrus and tropical fruits, with a crisp backbone of minerality..... £23.00
- 09 **Villa dei Fiori Fiano Sicilia** 2009/10 Italy  
Layers of beautiful peach and passion fruit flavours with an underlying honeyed nuttiness ..... £19.50
- 12 **Chablis Domaine Jean Defaix** 2009/10 France  
Fresh and steely. An elegant Chablis with balance and poise ..... £33.00

### textural

Broader, fuller flavoured wines, possibly with a touch of oak.

- 15 **The Game Reserve Chenin Blanc Graham Beck** 2009/10 South Africa  
Full and juicy palate with layers of ripe tropical fruit complemented by a clean and crisp finish..... £27.00
- 13 **Alto Bajo Chardonnay Valle Central** 2009/10 Chile  
Creamy tropical fruits burst out of this bright and fresh wine ..... £18.95
- 16 **Marmesa Central Coast Chardonnay** 2007/08 California  
Fresh fruit flavours are balanced with deep creamy, nutty and caramel notes..... £30.00

## red wines

### graceful

Lighter styles to be enjoyed with or without food.

- 21 **TerraGens Sangiovese di Romagna Riserva** 2007/08 Italy  
Violet and red fruit notes harmoniously combine with vanilla aromas to produce a mouth-watering finish ..... £20.50
- 22 **Pinot Noir de l'Hospitalet IGP d'Oc** 2009/10 France  
Juicy medium-bodied Pinot Noir with plenty of ripe cherry, wild raspberry and a hint of sweet spice..... £24.00
- 19 **Casa de Piedra Cabernet Merlot** 2010/11 Chile  
Ripe nuances of plum and blackcurrant with a gentle and elegant finish..... £18.50
- 20 **La Croix Carignan Merlot VdP de l'Herault** 2009/10 France  
Elegantly perfumed red and black merlot fruits combine with Carignan flavours to create a smooth and harmonic wine ..... £19.50

### spice

Wines often from warmer climates with rich spicy characters.

- 23 **Bush Telegraph Shiraz Petit Verdot** 2010/11 Australia  
Full bodied with brambly fruits and coffee flavours within a soft tannin structure .... £22.00
- 26 **Stellenrust Pinotage** 2009/10 South Africa  
Raspberry, ripe peach and black cherry flavours with subtle oak nuances, making it delicate and warm ..... £28.00

### rounded

Smooth style wines.

- Marmesa Cerro Romauldo Syrah** 2006 California  
A superbly balanced, ripe wine with red cherry and blackberry fruit flavours – smooth and seductive ..... £15.00
- 27 **Chilcas Carmenere Seleccionados** 2010/11 Chile  
Attractive and intense with an enticingly fruity nose ..... £18.95
- 28 **Castillo de Clavijo Rioja Crianza** 2007/08 Spain  
Vanilla and oak on the nose, the palate is extremely ripe with mulberry, cinnamon, and plum fruits ..... £26.00
- 30 **Chateau Lezongars Premieres Cotes de Bordeaux** 2005/06 France  
An intensely smooth and velvety texture with layers of both red and black currants ..... £32.00

### robust

Powerful reds with rich tannins, intensely ripe and concentrated.

- 34 **St Hallett Faith Barossa Valley Shiraz** 2008/09 Australia  
Big cherry and spice flavours drive this wine forward whilst hints of pepper add depth and complexity ..... £30.00
- 32 **Argento Seleccion Malbec** 2010/11 Argentina  
An intense Malbec with a deep violet colour offers concentrated aromas of plums, black cherries and notes of chocolate..... £21.50
- 33 **Barbera Piemonte Riva Leone** 2009/10 Italy  
Dark berry fruits are balanced by an intense freshness and a smooth, rounded finish ..... £23.00

## refreshing rosé

- 38 **Lamberti Pinot Grigio delle Venezie Blush** 2009/10 Italy  
Pale and light with subtle raspberry and strawberry notes with a hint of juicy sweetness on the palate..... £22.00
- 37 **Wandering Bear Zinfandel Rosé** 2009/10 California  
Drier than many white Zinfandel Rosés with raspberry and watermelon fruit flavours ..... £19.50
- 39 **Chateau d'Esclans Whispering Angel Cotes de Provence Rosé** 2009/10 France  
Delicately scented with lovely flavours and enchanting aromas – a soft and rounded wine..... £28.00

## champagne & sparkling

### champagne / sparkling rosé

- 44 **Mumm Rosé** NV France  
Combining forest and fresh fruit aromas of strawberry, redcurrant and grapefruit on the nose which is offset by vanilla and caramel accents ..... £54.50
- 43 **Jeio Rosé IGT** NV Italy  
Delicate pink colour with fine bubbles. Elegant and complex nose with hints of fresh fruit and citrus notes making it a refreshingly zingy bubbly ..... £26.00

## sparkling wine

- 41 **Jeio Prosecco Valdobbiadene DOCG Brut** NV Italy  
Brilliantly yellow with an extremely fine, vivacious mousse of lively, crisp apple and sherbetty fruits ..... £26.00
- 42 **Thomas Mitchell Brut** NV Australia  
A delicate nose of meringue and white flowers – a soft palate with a generous explosion of bubbles ..... £23.00

## champagne

- 46 **De Castellane Croix Rouge Saint Andre Brut** NV France  
A nose of white flowers and gently toasted brioche leads to a vanilla and white fruit finish ..... £36.95
- 47 **Mumm Cordon Rouge** NV France  
Fresh and tropical fruits with vanilla and caramel overtones – a balanced, fruity and round palate ..... £41.50
- 48 **Perrier-Jouët Grand Brut** NV France  
Elegant and balanced – soft and creamy with excellent intensity and a lingering finish ..... £45.50

All wines by the glass are available in 125ml measure