



WHILE YOU WAIT

Olives

Garlic & chilli marinated olives
4.95

Freshly Baked Bread

“Bovril” butter, olive oil, balsamic
5.95

STARTERS

Buttered Asparagus

Poached duck egg, chorizo hollandaise, chorizo crumb
13.95

Steamed Shetland Mussels

Tomato & chilli sauce, toasted sourdough
13.95

Pressing of Confit Chicken & Pulled Ham

Chicken fat brioche, chive emulsion, crispy chicken skin
13.95

Pea Pannacotta

Dressed crab, sesame crackers, lemon gel
18.95

Scallop Satay

Seared scallops, peanut sauce, dashi gel, pickled radish
18.95

Tempus Hash Browns

Wild mushroom parfait, pickled walnut, Parmesan crisp
11.95

Potato & Wild Garlic Veloute

Black bomber rarebit “toastie”
12.95

Burrata

Grilled peach, cucumber, hazelnut
15.95

MAIN COURSES

Fish & Triple-Cooked Chips

Minted mushy peas, tartare sauce,
lemon
21.95

Add curry sauce 2.50
Add gravy 2.50

Pan-Seared Lamb Loin

Crispy lamb, buston heritage potato
terrine, wild garlic emulsion,
asparagus
34.95

Piedra Negra Organic Malbec
*Ripe dark fruit and subtle tannins
compliment rich savoury lamb*

Beef & Bone Marrow Pie

Red wine braised beef, triple-cooked
chips, garlic buttered greens
29.95

Trio of Pork

Crispy belly pork, slow cooked pork
cheek, pan roasted loin, potato
fondant, pea puree, apple cider jus
33.95

Louis Eschenauer Merlot
*Plush fruit and soft tannins balance
pork richness and chilli sweetness*

Pan-Roasted Sea Trout

Pea & pancetta fricassee, parmentier
potato, herb cream
28.95

Bellingham Pear Tree Chenin
Blanc
*Gentle texture and stone fruit
compliment creamy or herb-led sauce*

Market Seafood Tagliatelle

Sun-blushed tomato & white wine
cream, fresh herbs, lemon
29.95

Reserve De L'Herre Colombard
Ugni Blanc
*Zesty acidity lifts white wine
cream and seafood sweetness*

Wild Garlic Gnocchi

Spinach veloute, peas, panko
asparagus
17.95

Autantique Viognier IGP
*Floral richness complements
herbaceous notes and creamy
textures*

Sweet Potato Katsu Curry

Panko sweet potato, katsu curry,
sesame rice, pickled ginger salad
17.95

FROM THE GRILL

The Tempus Burger

Bacon jam, Monterey Jack cheese,
French fries, red cabbage slaw
20.95

The Tempus Buttermilk Chicken Burger

Hot sauce, garlic ranch, French fries,
red cabbage slaw
20.95

8oz Fillet Steak

41.95

Piedra Negra Organic Malbec
*Smooth and structured for lean,
tender beef*

10oz Sirloin Steak

34.95

Illusion Pinotage
*Acidity, body, and tannins match
grilled meats well*

Garlic & Herb Chicken

28.95

Waddling Duck Sauvignon
Blanc
Crispness cuts through herb butter

All served with triple-cooked chips, garlic butter, roast tomato, mushroom, rocket salad
Add garlic king prawns to any steak 8.00

SAUCES

Peppercorn

3.95

Beef Jus

3.95

Mushroom, Truffle & Parmesan

3.95

SIDES

Fries

5.95

Parmesan Fries

Black truffle aioli

6.95

Triple-Cooked Chips

5.95

Onion Rings

5.95

Garlic & Chilli Greens

Sesame

6.95

Garlic Buttered Asparagus

Crispy onions

7.95

Crispy Potatoes

Chorizo, sour cream, honey

8.95

THE TIPI AT THE TEMPUS

Join us as we welcome the warmer weather with
seasonal drinks and freshly made pizzas every
Friday & Saturday from 27th March

For more information, please ask a member of staff or visit
our website

EXPLORE OUR VENUES

Did you know we're part of something even bigger?

Alongside this venue, we're proud to offer two additional
Northumberland locations - Charlton Hall and Doxford
Barns.

From unforgettable weddings to meetings, corporate
events and private celebrations, each venue offers its
own unique style and setting, all delivered with the same
exceptional standard of service.

Looking for the perfect space? Get in touch with our team

LOCAL SUPPLIER DETAILS

Did you know we proudly work alongside some of
Northumberland's finest local suppliers?

From locally sourced ingredients in our kitchen to regional
artisans and producers we partner with across the
business, supporting local is at the heart of what we do.



THE TEMPUS SUNDAY LUNCH

Seasonal menu served every Sunday from 12.00pm until 3.45pm

Booking is advised

