

tempus

restaurant

Tempus begins. £5.00 (*these are also available as main course option)

Antipasto misto - a selection of proscuttio, salami, chorizo, sun blush tomatoes, buffalo mozzarella, olives and rustic bread (n,*)

Greek mezze – pitta bread, hummus, baba ghanoush, tabouleh, feta cheese & sun dried tomatoes (v, n,*)

Grilled mackerel fillets on ciabatta, baby leaf, horseradish dressing (*)

Chef's soup of the day, please refer to chef's daily specials (v)

Grilled asparagus with hollandaise sauce topped with poached egg (v,*)

Tempus pate with brioche and red onion chutney (n)

Salad Caprese – vine tomatoes, buffalo mozzarella, Italian dressing (v,*)

Tempus continues. £15.00

Pasta, Fish & Risotto

Risotto Verde – pea, broad bean, mint & parmesan risotto (v)

Linguini alle Vongole – clams cooked in white wine, red chilli, courgette, garlic, & parsley

Penne Rigate con polpete – home made meatballs cooked in a rich tomato sauce, penne rigate pasta

Tempus classic fish pie with seasonal vegetables

Meats

Leg of lamb with Mediterranean ratatouille, creamy mash, rosemary and garlic jus

Chicken supreme filled with mozzarella, sun dried tomato, wrapped in pancetta and oven baked, served with rocket and parmesan salad, pesto dressing and buttered new potatoes

Bang Bang chicken noodle salad, oriental strips of chicken cooked with stir fried vegetables, coconut & peanut sauce, served on egg noodles (n)

Moroccan spiced pork kebabs, spicy cous cous, mint yoghurt, flatbread

Tempus Chef specials (refer to daily specials menu)

We are proud of our specials, created daily by our chefs. Your server will inform you of today's choices

DAILY SPECIAL • FRESH SUSTAINABLE FISH OF THE DAY • VEGETARIAN SPECIAL • HOT PUDDING

Tempus Bar Favourites

Beer battered sustainable fish with mushy peas, hand cut chips and tartar sauce£14.00

Tempus burger – 8oz British beef, emmental cheese, bacon on a foccacia bun with hand cut chips£12.50

Steak Frites – 6oz rump steak, grilled tomato, hand cut frites, flatcap mushroom£15.00

Classic caesar salad served original, or with choice of sustainable fish or grilled chicken£12.50

Tempus concludes. £5.00

Lemon tart – classic zesty lemon tart

Fresh seasonal fruit platter served with a lime Greek yoghurt dip

Fruit Mess – seasonal fruit with crushed meringue and fruit coulis, a twist on the Eton mess classic

Trio chocolate – dark, white and milk chocolate indulgence

Chef's special hot pudding – refer to daily specials

Local cheese board, Isle of Arran fruit chutney, grapes, biscuit selection

Cheshire farm ice creams and sorbets, ask server for choices available

Dessert wine

The Stump Jump Sticky Chardonnay Adelaide Hills/McLaren Vale: 2008/09 Australia (Bin No. 40)

Unctuously sweet with marmalade and peach flavours balanced refreshingly by green apple and lemon zest acidity.....£17.50

All prices are in £ & inclusive of VAT. All our fish comes from sustainable sources. All meat weights denoted are pre-cooked. (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.

Valdivieso Sauvignon Blanc 2010/11 Chile (Bin No. 02)
Intense aromas of citrus fruits and cut grass are livened by lime and gooseberry flavours £21.00

Sancerre Blanc La Cote Blanche Eric Louis 2009/10 France (Bin No. 04)
A classic Sancerre with initial flintiness and beautiful floral notes on the palate £34.00

Terre Forti Trebbiano Chardonnay 2010/11 Italy (Bin No. 01)
Light and fresh with aromatic apple and peach notes £18.50

Riff Pinot Grigio delle Venezie Terra Alpina 2009/10 Italy (Bin No. 03)
Vibrant and minerally lifted by a delicate complexity £25.50

aromatic

Sensual, perfumed wines, with freshness and elegance.

Cuatro Rayas Verdejo Vinedos Centenarios Rueda 2009/10 Spain (Bin No. 06)
Fruity and grassy, this is a well balanced and silky wine £24.00

Wither Hills Marlborough Sauvignon Blanc 2010/11 New Zealand (Bin No. 08)
A standout Marlborough Sauvignon, full of fruit – a joy on the palate and nose £28.00

Bush Telegraph Pinot Grigio 2010/11 Australia (Bin No. 05)
A medium bodied creamy wine with some zesty citrus flavours £22.00

St Hallett Poachers Blend 2009/10 Australia (Bin No. 07)
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.

Knapstein Hand Picked Riesling 2009/10 Australia (Bin No. 11)
A wonderful Clare Valley Riesling, intense citrus fruits with tropical notes ... £29.00

La Cote Flamenc Picpoul de Pinet J-M Lafage 2009/10 France (Bin No. 10)
A bone dry wine which marries citrus and tropical fruits, with a crisp backbone of minerality £23.00

Villa dei Fiori Fiano Sicilia 2009/10 Italy (Bin No. 09)
Layers of beautiful peach and passion fruit flavours with an underlying honeyed nuttiness £19.50

Chablis Domaine Jean Defaix 2009/10 France (Bin No. 12)
Fresh and steely. An elegant Chablis with balance and poise £33.00

textural

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

The Game Reserve Chenin Blanc Graham Beck 2009/10 South Africa (Bin No. 15)
Full and juicy palate with layers of ripe tropical fruit complemented by a clean and crisp finish £27.00

Alois Lageder Chardonnay/Pinot Grigio 2009/10 Italy (Bin No. 18)
Perfumed and rich with bold mineral notes and subtropical fruits £38.50

Alto Bajo Chardonnay Valle Central 2009/10 Chile (Bin No. 13)
Creamy tropical fruits burst out of this bright and fresh wine £18.95

Argento Chardonnay/Viognier 2010/11 Argentina (Bin No. 14)
Flavours of apple, peach and pineapple alongside a bright and crisp acidity £20.50

Marmesa Central Coast Chardonnay 2007/08 California (Bin No. 16)
Fresh fruit flavours are balanced with deep creamy, nutty and caramel notes £30.00

Pouilly Fuisse Bouchard Aine & Fils 2009/10 France (Bin No. 17)
Rounded with toasted nuts and spicy oak – extraordinarily elegant £36.50

red wines

graceful

Lighter styles to be enjoyed with or without food.

TerraGens Sangiovese di Romagna Riserva 2007/08 Italy (Bin No. 21)
Violet and red fruit notes harmoniously combine with vanilla aromas to produce a mouth-watering finish £20.50

Pinot Noir de l'Hospitalet IGP d'Oc 2009/10 France (Bin No. 22)
Juicy medium-bodied Pinot Noir with plenty of ripe cherry, wild raspberry and a hint of sweet spice £24.00

Casa de Piedra Cabernet Merlot 2010/11 Chile (Bin No. 19)
Ripe nuances of plum and blackcurrant with a gentle and elegant finish... £18.50

La Croix Carignan Merlot VdP de l'Herault 2009/10 France (Bin No. 20)
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.

Alisios do Seival Tempranillo/Touriga Campanha 2009/10 Brazil (Bin No. 24)
Inviting and rich, this wine explodes with ripeness and freshness £25.00

Dry Creek Vineyard Heritage Zinfandel 2008/09 California (Bin No. 26)
Layers of blueberry, blackberry, cedar, spices, and vanilla – a spicy, fresh and powerful wine £34.00

Bush Telegraph Shiraz Petit Verdot 2010/11 Australia (Bin No. 23)
Full bodied with brambly fruits and coffee flavours within a soft tannin structure £22.00

Stellenrust Pinotage 2009/10 South Africa (Bin No. 25)
Raspberry, ripe peach and black cherry flavours with subtle oak nuances, making it delicate and warm £28.00

rounded

Smooth style wines.

Preece Merlot 2008/09 Australia (Bin No. 29)
Soft, smooth and plummy with plenty of blackberry fruit flavours – ripe and fresh with a lovely weight of fruit £27.00

Gevrey Chambertin Domaine Roux 2007/08 France (Bin No. 31)
A bright and vibrant character – a perfumed nose is followed by smooth fruit and toasty notes £48.50

Chilcas Carmenere Seleccionados 2010/11 Chile (Bin No. 27)
Attractive and intense with an enticingly fruity nose £18.95

Castillo de Clavijo Rioja Crianza 2007/08 Spain (Bin No. 28)
Vanilla and oak on the nose, the palate is extremely ripe with mulberry, cinnamon, and plum fruits £26.00

Chateau Lezongars Premieres Cotes de Bordeaux 2005/06 France (Bin No. 30)
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.

St Hallett Faith Barossa Valley Shiraz 2008/09 Australia (Bin No. 34)
Big cherry and spice flavours drive this wine forward whilst hints of pepper add depth and complexity £30.00

Brunello di Montalcino Castello Banfi 2005/06 Italy (Bin No. 36)
A floral nose delicately laced with raspberries, flowers and sweet spices .. £46.50

Argento Seleccion Malbec 2010/11 Argentina (Bin No. 32)
An intense Malbec with a deep violet colour offers concentrated aromas of plums, black cherries and notes of chocolate £21.50

Barbera Piemonte Riva Leone 2009/10 Italy (Bin No. 33)
Dark berry fruits are balanced by an intense freshness and a smooth, rounded finish £23.00

Dinastia Vivanco Rioja Reserva 2004/05 Spain (Bin No. 35)
Complex aromas of spicy oak and eucalyptus overlaid with black and red fruits make this wine deliciously rounded £36.00

refreshing rosé

Lamberti Pinot Grigio delle Venezie Blush 2009/10 Italy (Bin No. 38)
Pale and light with subtle raspberry and strawberry notes with a hint of juicy sweetness on the palate £22.00

Wandering Bear Zinfandel Rosé 2009/10 California (Bin No. 37)
Drier than many white Zinfandels with raspberry and watermelon fruit flavours £19.50

Chateau d'Esclans Whispering Angel Cotes de Provence Rosé 2009/10 France (Bin No. 39)
Delicately scented with lovely flavours and enchanting aromas – a soft and rounded wine £28.00

champagne & sparkling

champagne/sparkling rosé

Mumm Rosé NV France (Bin No. 44)
Combining forest and fresh fruit aromas of strawberry, redcurrant and grapefruit on the nose which is offset by vanilla and caramel accents £54.50

Jeio Rosé IGT NV Italy (Bin No. 43)
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

Laurent-Perrier Cuvee Rosé Brut NV France (Bin No. 45)
'The' rosé Champagne! Buckets of fresh redcurrant and raspberry fruits and almost fluffy soft bubbles £76.00

All wines by the glass are available in 125ml measure

sparkling wine

Jeio Prosecco Valdobbiadene DCG Brut NV Italy (Bin No. 41)
Brilliantly yellow with an extremely fine, vivacious mousse of lively, crisp apple and sherbetty fruits £26.00

Thomas Mitchell Brut NV Australia (Bin No. 42)
A delicate nose of meringue and white flowers – a soft palate with a generous explosion of bubbles £23.00

champagne

Veuve Clicquot Ponsardin Yellow Label Brut NV France (Bin No. 49)
Rich and biscuity, balancing both crisp fresh fruits with remarkable toastiness £57.00

Dom Perignon 2002/03 France (Bin No. 51)
Light, citrusy and very minerally champagne with a spicy finish full of light wooded aromas – this Champagne is only bottled in the finest vintages... £135.00

De Castellane Croix Rouge Saint Andre Brut NV France (Bin No. 46)
A nose of white flowers and gently toasted brioche leads to a vanilla and white fruit finish £36.95

Perrier-Jouët Grand Brut NV France (Bin No. 48)
Elegant and balanced – soft and creamy with excellent intensity and a lingering finish £45.50

Bollinger La Grande Annee 2000/01 France (Bin No. 50)
Pretty, exotic notes of apricots, peaches, honey, flowers, smoke and toasted oak £87.00

Mumm Cordon Rouge NV France (Bin No. 47)
Fresh and tropical fruits with vanilla and caramel overtones – a balanced, fruity and round palate £41.50