

EH2

# TEMPUS



# Good day and welcome to Tempus

We here at Tempus have been very busy devising all sorts of concoctions for the perusal of your palette. We realise how lucky we have been to be able to source all sorts of ponderous ingredients. And we like to think that we have respected the craftsmanship gone into producing these ingredients within our recipes.

Our aim is simple: (deep breath) to pursue excellence in delivering high quality, original drinks of theatre through engaging in rigorous research and training programmes with our bartenders and staff alike.

We hope you enjoy the results and if you are unsure of what to have, please ask one of the bar team for a little assistance in choosing from our list.

We promise not to judge you if you want to add strawberries, pears or whatever ingredient we have available to make your drink a little sweeter, spicier or stronger. We understand here at Tempus that everybody has a different palette. If you prefer to keep things simple, we have a profusion of wines and beers to satisfy even the pickiest of partialities. So sit back, relax, lean, stand or however you are most comfortable, just be sure to enjoy yourself!

## The Story of EH2 Tempus

George Street is one of the finest streets in Edinburgh as it has retained many of the original buildings of the New Town. It is a magnificent wide street – this was to allow a 6 horse drawn carriage the space to turn!

This part of George Street was built c1780 with what is now Tempus being house numbers 23 and 25. We have some very early drawings showing the main entrance to Tempus, (number 25), as an Ironmongers shop, and number 23, with its magnificent window having two raised entrances, still clearly visible from outside, as probably another shop. This drawing goes back to c1787.

In 1947 numbers 23 and 25 were taken over by the hotel and so the George Hotel re-christened number 25 as the Adams Room and number 23 became Le Chambertin Restaurant. In 1950 the new entrance and the current revolving doors were added and these along with the whole building and its interior are now listed.

The George Hotel was owned by various hotel operators and when Principal-Hayley purchased the hotel they saw the opportunity to create a bar and restaurant with a separate George Street entrance. To complete this they turned the hotel's previous main restaurant, the former Caledonian Insurance Banking Hall, into the magnificent domed King's Hall. And so EH2 Tempus was born.

Tempus opened in July 2006 after a complete renovation as part of the £20m investment programme in the George Hotel.

The restaurant was to have its own identity as a George Street Bar and Restaurant where George Street customers could have a great time and hotel residents could join the 'local scene.'

## What are we about?

It's all about having some fun and relaxing in a vibrant modern contemporary environment! Our food concept is quite simple: we buy fresh local food where possible and don't complicate it; we change the menu on a seasonal basis.

Executive Chef Marc Robertson has been with us from the start and has a real passion for the food that we serve.

We see our suppliers as very important stakeholders in our business, all our cuts of beef in Tempus are from the Duke of Buccleuch's Estate; our smoked salmon, oysters and mussels are all from Loch Fyne; ice cream is supplied by S. Luca in Musselburgh, to our recipe, and the sausages are made by the award-winning Crombie butchers.

Our wine list is extensive and truly international, and not too expensive! We are very pleased with our latest wine list and have planned this to suit all tastes. We are delighted to have brought in a full range of Perrier Jouët Champagnes.

The bar list is also extensive boasting some 18 vodkas, 20 rums, 10 gins and 30 whiskies!

The cocktail list is a true testament to our mixologists – they have had a great deal of fun and hard work in putting together a very unique list of classics and more modern contemporary blends, bringing together tastes and textures and in some cases temperatures as well.

We are very proud of Tempus and after our creation in July 2006, can say that we have arrived in Edinburgh and are very happy to be here!

We all hope that you enjoy our food, drink and service!



# cocktails



# **Hello friends and welcome to Tempus!**

We here at Tempus have been very busy devising all sorts of concoctions for the perusal of your palette. We have been very privileged to be able to source all sorts of ponderous ingredients and we like to think that we have respected the craftsmanship that has gone into producing these ingredients.

Please enjoy our delightful cocktails. But remember this is a bar where, should you find yourself becoming overly picky, we avidly encourage you to ask one of our bartenders to help counsel you through your decision.

You will soon find that if you prefer to keep things simple, we have a profusion of wines and beers to satisfy even the pickiest of partialities.

And if you decide that alcohol is not your preference at that moment, we'll be more than happy to throw together some exotic fruits and spices to pick you up, chill you out or cleanse your insides.

Should you wish for something that is not listed, feel free to ask and we shall endeavour to meet your requests.

No need to rush however..... this is Tempus.

## **Tried and Tested**

*A famous whisky drinker once said that 'you don't become the best by being the oldest, but you might become the oldest by being the best.'*

These creations have become the favourites of the regulars here at Tempus and if you haven't tried them, then where have you been?

# TEMPUS PRESENTS....

## **PINK BELLINI**

**£7.95**

The Bellini was invented by Giuseppe Cipriani at his tiny 'Harry's Bar' in Venice. He named his cocktail after the 15th century Venetian Painter Giovanni Bellini who was renowned for the pink hues he used on his canvases. Like the many hues that the painter used, this is simply another hue for the taste buds.

*Campari, Martini Rosato, peach puree, vanilla gomme and lengthened with Prosecco*

## **ROZMOPOLITAN**

**£6.95**

Based on the massively popular 1980s cocktail, the 'Cosmopolitan', this version takes the drink popularised by Sex and the City's Carrie Bradshaw and slaps an even bigger pair of heels on it.

*Ketel One Citron, Absolut Raspberry Vodka, Cranberry juice, Martini Rosato and Fresh Lime Juice*

## **LONG RELAXING BUBBLE BATH**

**£7.95**

Is there any better way to take away the stresses and strains of the working day? Yes there is- it's this drink. But the difference is that instead of you getting inside the bath, this bath gets inside of you! A great way to take away the stress and strains of the day.

*Ciroc Vodka, Blueberries, Fresh Lemon Juice and Violette Sirop shaken, and then soaked in a sea of chilled-out bubbles.*

## **CHAMPAGNE CHARLIE**

**£7.95**

A punchy pre-dinner drink that is sure to get the party started, much like Champagne Charlie's got the party started in Edinburgh's New Town. This drink is in homage to you Charlie!

*Xante Pear Cognac, Maraschino Liqueur, Vanilla Sirop and splash of lemon juice shaken and lengthened with Champers.*

## **FOLLOW THE FAIRY**

**£6.95**

A sweet but potent cocktail, with hints of cloudy apples and vanilla. Sure to get your night out started on the right step and have you seeing Fairies by the end of it.

*Absinthe, Lychee Liquer, Apple juice, and Vanilla sirop*

## **EL GUAPO**

**£6.95**

A Mexican twist on the classic Mojito, with herbal notes to give a refreshing finish.

*Jose Cuervo Traditional, Noilley Pratt Ambre, Rosemary sirop, Mint & Sage leaves, and Lemon wedges.*

**SOMBRERITO****£6.95**

Here at Tempus we felt there aren't enough good Tequila cocktails so here is another one, and please feel free to leave your hat on.....get it??? Bad joke, we can only apologise for that one!!!

*Jose Cuervo Traditional, Amaretto, Fresh Lime juice, Apple juice, Cranberry juice, and mixed berries.*

**BOURBON AVENUE****£6.95**

A doff of the cap to the sweet taste of the American South with the Woodford Reserve and a salute to the sweet taste of the American North with the Maple syrup, two of America's finest exports.

*Woodford Reserve, Maple Syrup, fresh Lemon juice, egg white, Blueberries.*

**PEAR MAKER****£7.50**

With the obvious flavour of pear complimented with a smooth vanilla finish, plain and simple.

*Makers Mark, Xante, and Galliano*

**TIRAMISU MARTINI****£6.95**

This wickedly delicious (if slightly calorific) drink has one sole purpose, for the recipient to indulge themselves.

*Absolut Vanilla, Kahlua, Cacao Blanc, Amaretto, and Cream*

**CHEEKY MONKEY****£7.50**

Release your primal instincts with this curious but ultimately satisfying blend of chocolate, pear and whisky.

*Monkey Shoulder, Curacao Brown, and Xante*

**ABSOLUT BEGINNER****£6.95**

As the name suggests, a drink for those who haven't found their cocktail pallet yet. Sweet and fruity it's difficult not to like.

*Absolut Vanilla Vodka, Pineapple juice, fresh Lime juice, Grenadine, and egg white.*

**HEAVENLY PASSION****£6.95**

The exotic name is appropriate for this fruity long drink, with our special cardamom flavoured gin, pineapple juice, passion fruit liqueur and lime

Our very own cardomone Tanqueray gin, Passoa, pineapple juice and gomme

**VERY BERRY FIZZ****£6.95**

Yes !! this has berries in it; strawberries, blackberries, blueberries and raspberries, combined with vanilla vodka topped with soda...you won't be disappointed !!

*Absolut Vanilla, Chambord, mixed berries and lengthened with soda*

# TEMPUS REPRESENTS.....

## **AVIATION**

**£6.95**

A tangy dry cocktail leaving your pallet wanting more.

*Plymouth Gin, maraschino liqueur, fresh lemon juice*

## **FRENCH 75**

**£7.95**

A fresh, clean, sophisticated drink taken from the famous Harry's Bar in Paris circa 1925, named after the 75mm field gun used by the French in World War One.

*Tanqueray Gin, fresh lemon juice, gomme, and lengthened with Champagne*

## **CLASSIC MOJITO**

**£7.95**

A Cuban interpretation of the Mint Julep said to have been created in the 'Bodeguita del Medio' bar in Havana that often secured the patronage of the international glitterati of the times - Ernest Hemingway, Spencer Tracy, Errol Flynn, Bridget Bardot, Sophia Loren, Harry Belafonte, Marlene Dietrich are to name but a few of this drinks prescribers.

*Appleton V/X, Fresh Mint, Lime Wedges and Demerara sugar and soda*

## **MAI TAI**

**£7.95**

History tells us that Victor Jules Bergeron, who became known as Trader Vic, created this drink in one of his Polynesian styled 'tiki' bars in 1944. Upon testing the drink on his Tahitian friend Carrie Guild, she delighted in its taste, exclaiming: "Mai Tai – Roa Ae!" which in Tahitian means "Out of this world- the best!" Although there are only a few drops of the 17-year old Jamaican Rum that Trader Vic originally used, this is as close as we can get to it.

*Havana3, Goslings Black Seal, Cointreau, orgeat syrup, pineapple juice and a splash of lime juice*

## **VESPER MARTINI**

**£7.95**

What can one say about this drink which rocketed to fame due to a certain Secret Agent!! Actually created in the Duke's Hotel in London for the Author Ian Fleming, he liked it so much the rest is history. Please note, like the character (maybe not the Timothy Dalton one though) this drink can be lethal!!

*Plymouth Gin, Ketel One Vodka, Lillet Blanc*

## **BREAKFAST MARTINI**

**£7.95**

The Breakfast Martini is a classic that was immortalised by Salvatore 'The Maestro' Calabrese in the late 1990s. It is very similar to the 1920s Marmalade cocktail created in the 1920s by Harry Craddock of the "Savoy Cocktail Book" fame.

*Plymouth Gin, Cointreau, fresh lemon juice, gomme and marmalade*

**SCOTCH COBBLER****£6.95**

It was said by Harry Johnson a bartender of standing circa 1880 of the Sherry Cobbler, "This drink is without doubt the most popular beverage in this country, with ladies as well as with gentlemen. It is a very refreshing drink for old and young." So when in Rome we added Scotch instead, so tell us if old Harry here is right??

*Johnnie Walker, Martell VS and Orange Curacao*

**BETWEEN THE SHEETS****£6.95**

Please feel free to arrive at your own conclusions about how the name was derived?? All we know is that it comes from Paris circa 1930 and is based on the famous Brandy based Sidecar.

*Havana 3, Martell VS, Cointreau, fresh lemon juice and gomme syrup*

**VANDERBILT****£6.95**

This tangy, rich cocktail with a cherry flavour accompanied with hints of vanilla is named after Cornelius Vanderbilt, the man who built the Grand Central Station in New York, but more famous for his family spending his money as quick as he was making it, a true rags to riches to rags tale.

*Martell VS, Cherry Marnier, Harvey's Bristol Cream and a few dots of Angostura Bitters*

**PRETTY IN PINK****£6.95**

One for the ladies. Flavours of citrus and berries mixed to perfection, a favourite amongst the ladies of the Melbourne cocktail scene.

*Ketel One Citron, Chambord, strawberry liqueur, strawberries and a few lemon wedges*

**TWENTIETH CENTURY MARTINI****£6.95**

Named after an express train that ran between New York City and Chicago in the late 1930's, let's see if the mix of chocolate and lemon tastes as interesting as it sounds?

*Tanqueray Gin, Lillet Blanc, white chocolate liqueur and fresh lemon juice*

**TEMPUS SIGNATURE.....****TEMPUS 25****£4.95**

A light summery refreshing taste with the strong citrus lemon flavour smoothed out with fresh mint leaves. The perfect long drink for those long summer afternoons spent at Number 25 George St. (that's Tempus by the way!!)

*Ketel One Citron, limoncello, fresh lemon Juice, apple Juice, fresh mint and some egg white*

