

# BUTCHERY & BARBECUE MASTERCLASS



## WINE

FINCAS DE AZABACHE, RIOJA  
TUNANTE TEMPRANILLO, 2023

## SNACKS

### CHEESEBURGER TACO

burger sauce, smoked raclette, green chilli

### BEEF-FAT CORNBREAD

gochujang butter

## THE MAIN EVENT

RIB-EYE STEAK, HOUSE-  
MADE SAUSAGES, SMOKED  
BRIKET  
pickled red onions, chillis

## SIDES

### BEEF-FAT POTATOES, GARLIC RACLETTE

### GRILLED HISPI CABBAGE

with beef fat béarnaise, corn

## SAUCES

beef-fat béarnaise  
chipotle sour cream  
Korean barbecue  
green sauce bourbon  
pepper aji amarillo  
mayo fermented  
chilli sauce

## DESSERT

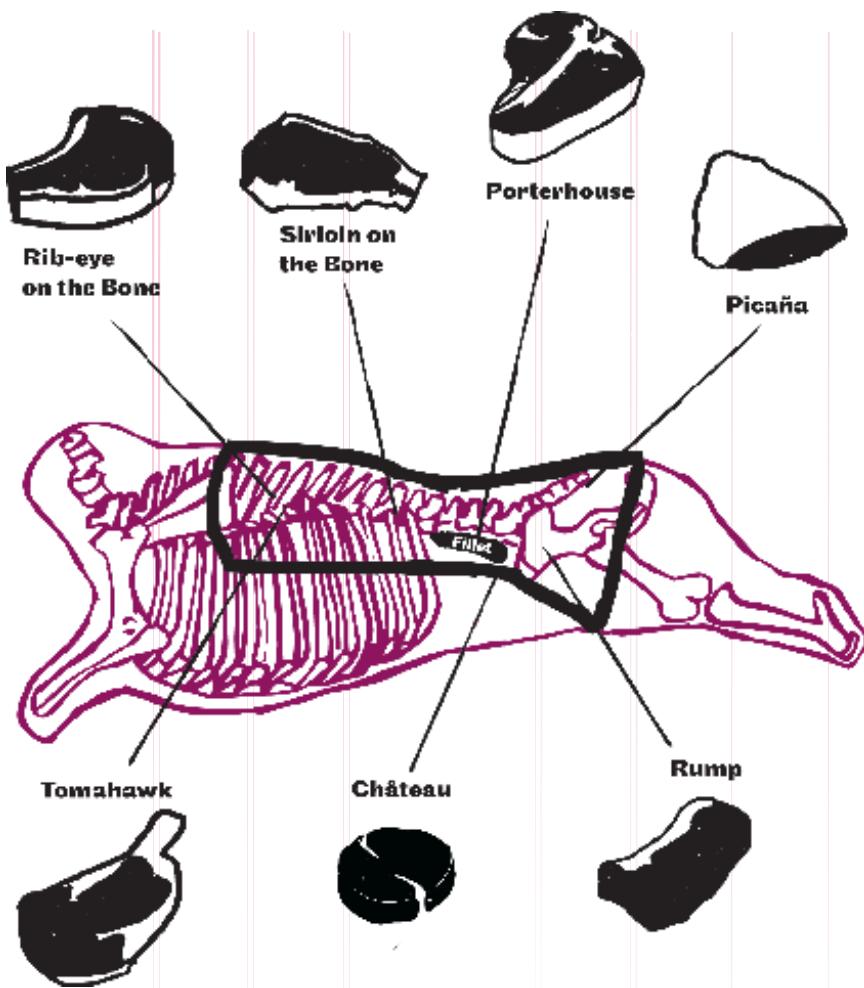
### DEEP-DISH BRIGADEIRO

### COOKIE

fior di latte ice cream

Please ensure you inform your server of any allergies you may have – all allergens are present in our kitchens so we cannot guarantee the absence of trace elements in any of our dishes. An optional 15% service charge will be added to the bill, which is split between our team

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## EACH ROASTING YIELDS RAISING THE STEAKS AN AVERAGE OF:

7kg of Rib-eye or 14 x 500g 4kg of bone-in Sirloin or 8 x 500g 4kg of Porterhouse or 8 x 500g 4.5kg of Rump or 15 x 300g 1.2kg of Picaña or 4 x 300g 900g of Château or 3 x 300g

1. We don't fat shame
2. Weights & grams
3. Keep calm & keep it English.
4. Blue to well done
5. When they're gone, they're gone

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