

**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
BRISKET**

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

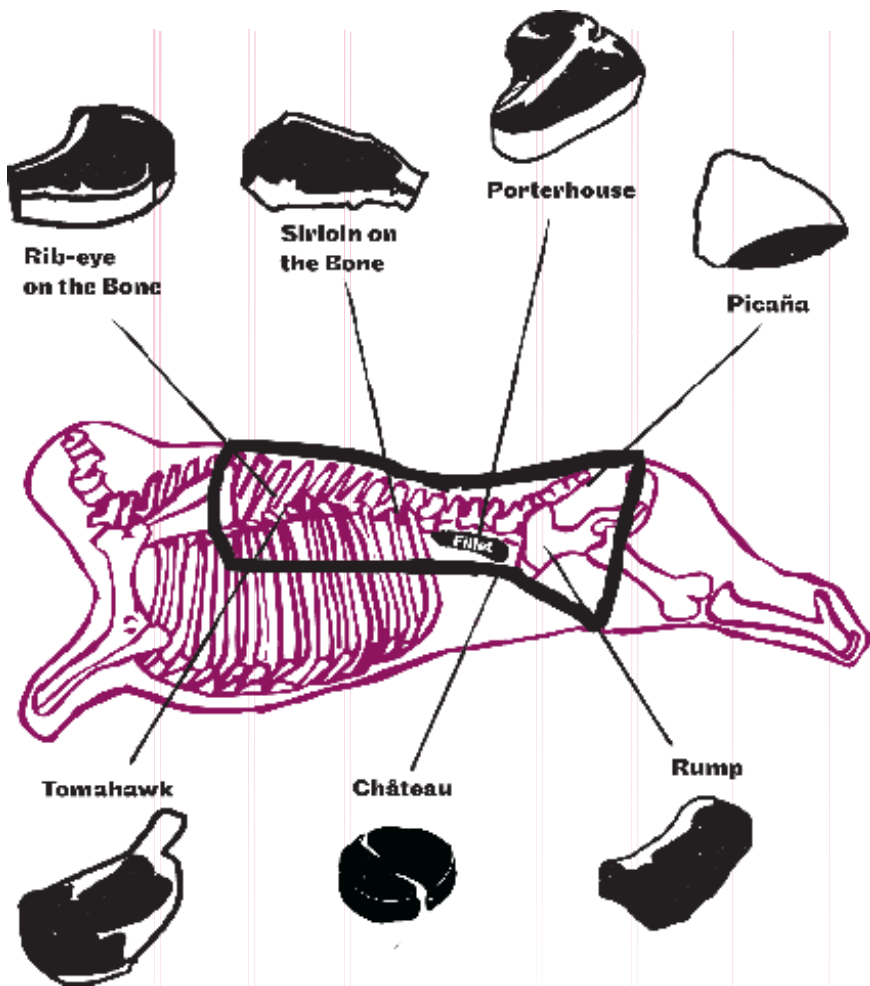
DESSERT

**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

temper



EACH ROASTING YIELDS AN AVERAGE OF: RAISING THE STEAKS

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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