

temper

SNACKS

Guacamole <i>with tortilla chips</i>	10.5	Beef-fat Cornbread <i>with gochujang butter</i>	10
Pork Belly Bites <i>smoked, sweet and sour</i>	10	Beef Empanadas <i>with chimichurri</i>	13
Aged Beef Nachos <i>topped with mature cheddar, pickled onions and tajin</i>	11	Burrata to share <i>served with sourdough, green sauce and pickled chillies</i>	19.5

TACOS

Goats Cheese	11
Cheeseburger	13
Cochinita Pibil	13
Smoked Lamb	14
Burnt Ends	13
Soft-shell Crab	14
Prawn	14

SMOKED & GRILLED ON FLATBREAD

Beef Brisket Carnitas <i>topped with mixed herbs & tajin</i>	19
Pork Belly, Sweet & Sour <i>spicy, sweet and sour sauce, mixed herbs and tajin</i>	19
Beef Sausage <i>raclette cheese, pico de gallo</i>	18
Lamb Carnitas <i>kimchi, onion and pickled chillies</i>	19
Chicken Carnitas <i>honey and sriracha sauce</i>	18
Cauliflower, Smoked Labneh <i>korean barbecue, grated parmesan, walnuts</i>	17

STEAKS

Our 100% british beef is butchered in-house and dry-aged for 28 days to deliver bold flavours and big cuts. Steak as it's meant to be. When it's gone, it's gone!

ON THE BONE - MINIMUM 500G

Rib-eye	<i>per 100g</i>	14.5
Porterhouse	<i>per 100g</i>	14.5

OFF THE BONE

Fillet	250g 50	300g 55
Sirloin	350g 45	400g 50
Picanha	250g 37	300g 43

TEMPER FAVOURITE

Monkfish Prawn Skewers 25 <i>aji amarillo, lime & coriander</i>	Chargrilled prawns 25 <i>served with two mini margaritas</i>
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DID YOU KNOW?

We also have Temper restaurants in City

SIDES

Seasonal Greens <i>with chilli oil</i>	10.5	House Salad <i>mixed leaves, sugar snaps, mangetout, green beans, mimosa dressing</i>	9.5
Gochujang Mushroom <i>topped with spring onion</i>	10.5	Bone Marrow <i>with chimichurri</i>	14.5
Temper Fries <i>triple cooked, burger sauce, sriracha</i>	11	Truffle Fries <i>parmesan cheese, truffle oil</i>	13
Hispi Cabbage <i>with beef-fat béarnaise</i>	9	Fries <i>lightly salted</i>	7
Beef-fat Potatoes <i>with garlic raclette</i>	9.5	Heritage Tomato Salad <i>smoked labneh, lovage, pickled chillies</i>	9.5

SAUCES

all 3.5

Beef-Fat Béarnaise
Bourbon Peppercorn
Fermented Chilli
Green
Chipotle Sour Cream
Korean Barbecue
Chimichurri



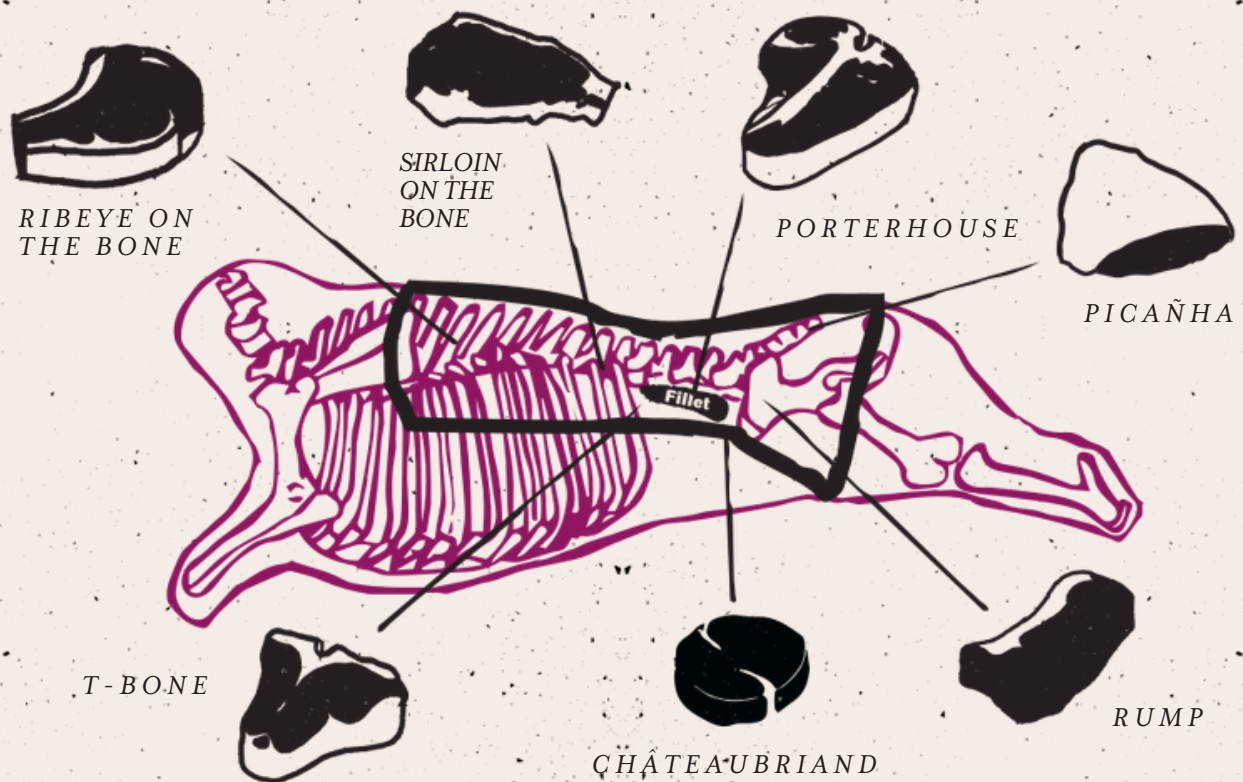
A discretionary 15% service charge will be added to your bill. Please inform a member of the temper team about any allergies, food intolerances, or dietary requirements.

temper

THE FIRE THAT FUELS EXTRAORDINARY DINING

OUR CUTS

temper is a whole beast butchery concept, and all our meat has come from one single farmer, Charles Ashbridge in North Yorkshire, since 2016. Before that meat reaches you, it's dry-aged and butchered in-house, then finally cooked over fire.



temperrestaurant.com

[Instagram: temperrestaurant](https://www.instagram.com/temperrestaurant)

S O H O

temper

SNACKS

Guacamole <i>with tortilla chips</i>	9.5
Pork Belly Bites <i>smoked, sweet and sour</i>	9
Aged Beef Nachos <i>topped with mature cheddar, pickled onions and tajin</i>	10

Beef-fat Cornbread <i>with gochujang butter</i>	9.5
Beef Empanadas <i>with chimichurri</i>	12
Burrata to share <i>served with sourdough, green sauce and pickled chillies</i>	19.5

TACOS

Goat's Cheese	10
Cheeseburger	13
Pork Bites	12
Tuna Tostada	14
Burnt Ends	13
Soft-shell Crab	14
Prawn	14

SMOKED & GRILLED ON FLATBREAD

Beef Brisket Carnitas <i>topped with mixed herbs & tajin</i>	18
Pork Belly, Sweet & Sour <i>spicy, sweet and sour sauce, mixed herbs and tajin</i>	18
Lamb Carnitas <i>kimchi, onion and pickled chillies</i>	18
Chicken Carnitas <i>honey and sriracha sauce</i>	16.5
Cauliflower, Smoked Labneh <i>korean barbecue, grated parmesan, walnuts</i>	16

STEAKS

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ON THE BONE - MINIMUM 500G

Rib-eye	per 100g	13.5
Porterhouse	per 100g	13.5

OFF THE BONE

Fillet	250g	45	300g	50
Sirloin	350g	45	400g	50
Picanha	250g	34	300g	39
Rump	250g	28	300g	33

TEMPER FAVOURITE

Monkfish Prawn Skewer <i>aji-amarillo, lime and coriander</i>	23	Chargrilled prawns <i>served with two mini margaritas</i>	23
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DID YOU KNOW?

We also have Temper restaurants in Soho

SIDES

Seasonal Greens <i>with chilli oil</i>	9.5	House Salad <i>mixed leaves, sugar snaps, mangetout, green beans, mimosa dressing</i>	8.5
Gochujang Mushroom <i>topped with spring onion</i>	9.5	Bone Marrow <i>with chimichurri</i>	13.5
Temper Fries <i>triple cooked, burger sauce, sriracha</i>	10	Truffle Fries <i>parmesan cheese, truffle oil</i>	12
Hispi Cabbage <i>with beef-fat béarnaise</i>	9	Fries <i>lightly salted</i>	6.5
Beef-fat Potatoes <i>with garlic raclette</i>	9.5	Heritage Tomato Salad <i>smoked labneh, lovage, pickled chillies</i>	8.5

SAUCES all priced at 3.5

Beef-Fat Béarnaise
Bourbon Peppercorn
Fermented Chilli
Green
Chipotle Sour Cream
Korean Barbecue
Chimichurri

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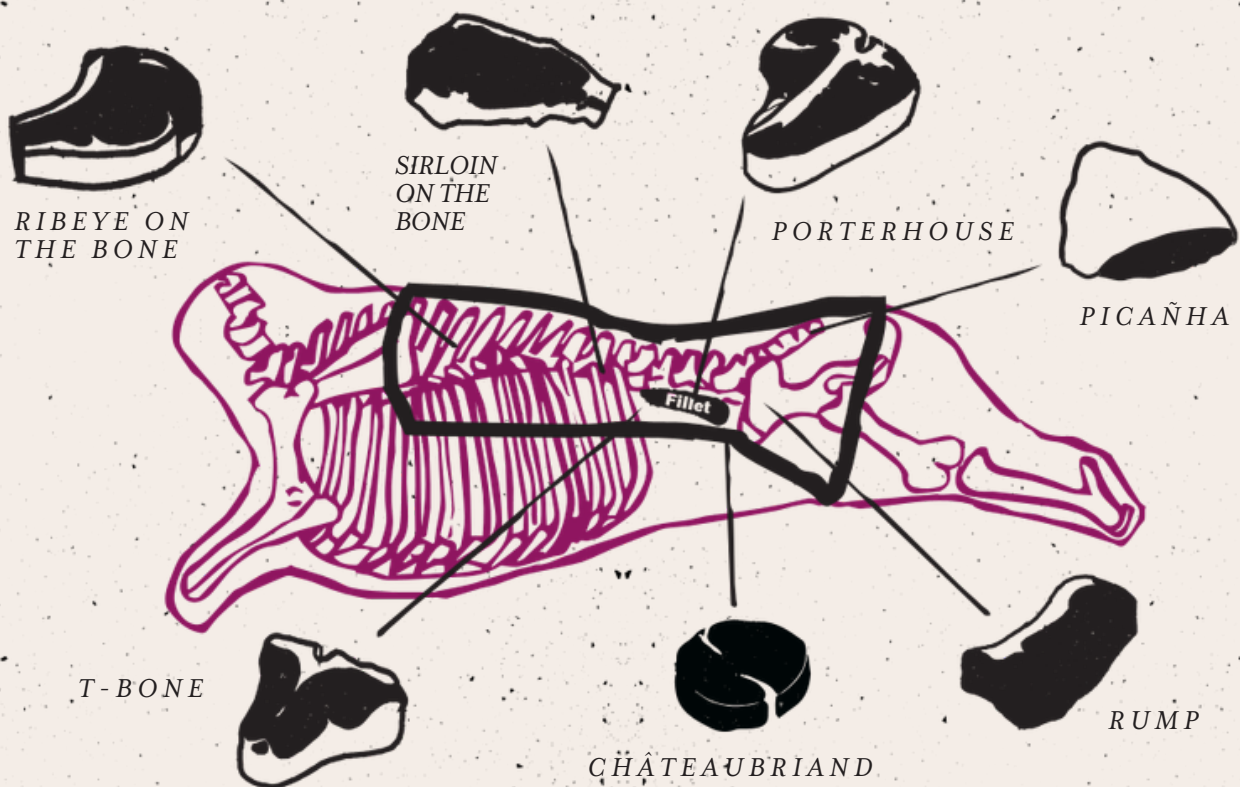
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CITY