temper

SNACKS

Guacamole 10.5
with tortilla chips

Pork Belly Bites 10
smoked, sweet and sour

Aged Beef Nachos 11
topped withmature cheddar, pickled onions and tajin

Beef-fat Cornbread 10
with gochujang butter

Beef Empanadas 13
with chimichurri

Burrata to share 19.5
served with sourdough, green sauce and pickled chillies

TACOS

Goat's Cheese 11.
Cheeseburger 13
Pork Bites 12
Tuna Tostada 14
Burnt Ends 13
Soft-shell Crab 14
Prawn 14

SMOKED & GRILLED

ON FLATBREAD

Beef Brisket Carnitas 19
topped with mixed herbs & tajin

Pork Belly, Sweet & Sour 19
spicy, sweet and soursauce, mixed herbs and tajin

Lamb Carnitas 19
kimchi, onion and pickled chillies

Chicken Carnitas 18
honey and sriracha sauce

Cauliflower, Smoked Labneh 17
korean barbecue, grated parmesan, walnuts

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	*per 100g* **14.5**
Porterhouse	*per 100g* **14.5**

OFF THE BONE

Fillet	*250g* **50**	*300g* **55**
Sirloin	*350g* 45	*400g* 50
Picanha	*250g* **37**	*300g* **43**
Rump	250g **31**	300g 35

TEMPER FAVOURITE

Monkfish Prawn Skewer 25
aji-amarillo, lime and corriander

Chargrilled prawns 25
served with two mini margaritas

DID YOU KNOW?

We also have Temper restaurants in Soho

SIDES

Seasonal Greens 10.5
with chilli oil

Gochujang Mushroom 10.5
topped with spring onion

Temper Fries 11
triple cooked, burger sauce, sriracha

Hispi Cabbage 10
with beef-fat béarnaise

Beef-fat Potatoes 10
with garlic raclette

House Salad 9.5
mixedleaves,sugar snaps, mangetout, green beans, mimosa dressing

Bone Marrow 14.5
with chimichurri

Truffle Fries 13
parmesan cheese, truffle oil

Fries 7
lightly salted

Heritage Tomato Salad 9.5
smoked labneh, lovage, pickled chillies

SAUCES all priced at 3.5

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

C I T Y



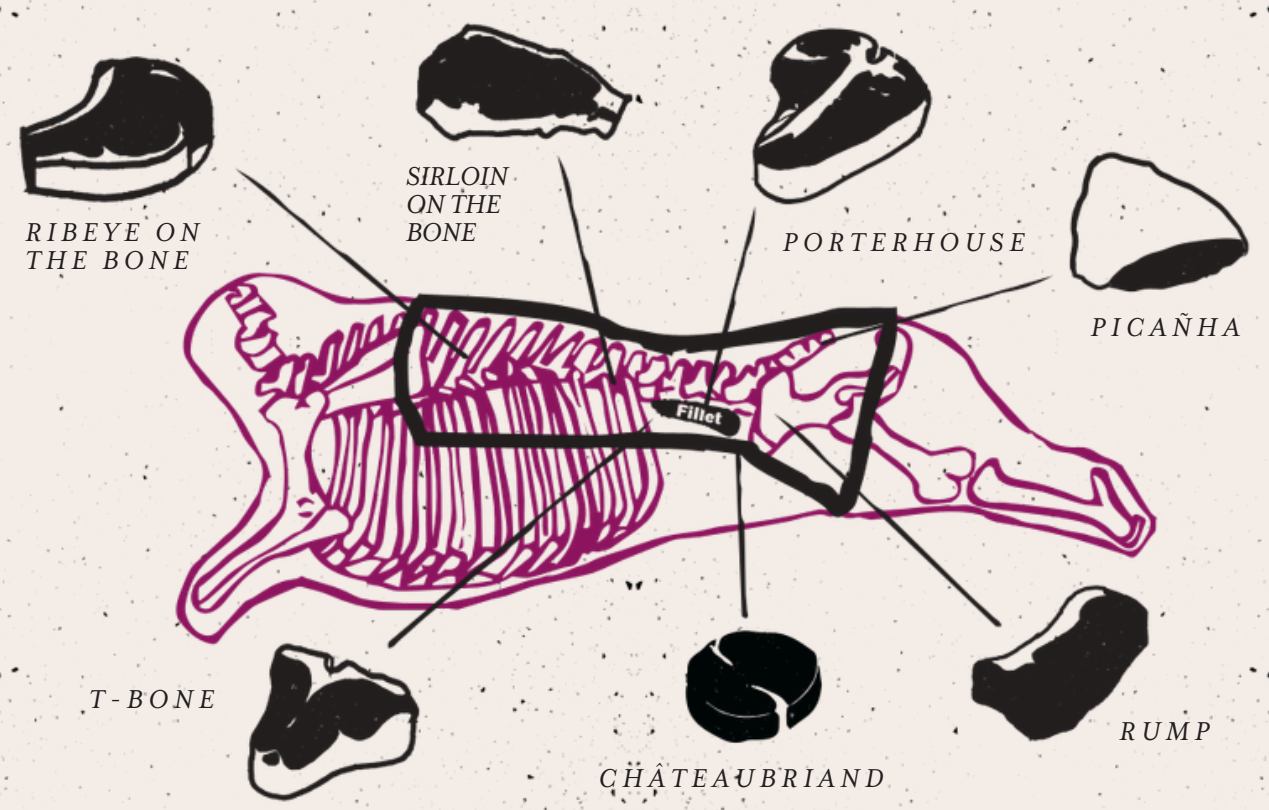
A discretionary 15% service charge will be added to your bill. Please inform a member of the temper team about any allergies, food intolerances, or dietary requirements.

temper

THE FIRE THAT FUELS EXTRAORDINARY DINING

OUR CUTS

temper is a whole beast butcheryconcept,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
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CITY