

SPECIALS

When they're gone, they're gone

DATE: 13.07.22

TUNA CAUSA 14

We are a whole beast butchery concept. All our steaks are butchered in house on a minimum wastage policy, meaning we only serve the cuts from each whole beast. You won't find pre packed individual cuts at temper. Because each animal only yields so many cuts of each steak.

HOUSE PRIMES CUTS

Just so you know, our house cuts off the bone, come in a minimum of 300gm and on the bone, come in a minimum of 500gm.

FROM CHARLES ASHBRIDGE TASTE TRADITION

on the bone

T-BONE 9 / 100G

RIBEYE 9.5 / 100G

PORTERHOUSE 10 / 100G

SPECIAL PRIME CUTS

GRASS ROOTS FARMING

60 day aged / ABERDEEN ANGUS

off the bone

RUMP 10.5 / 100G

PICANHA 11 / 100G

on the bone

T-BONE 12 / 100G

RIBEYE 13 / 100G

PORTERHOUSE 13.5 / 100G

THE WHOLE BEAST BOARD

exclusive to temper Soho + temper Covent Garden.

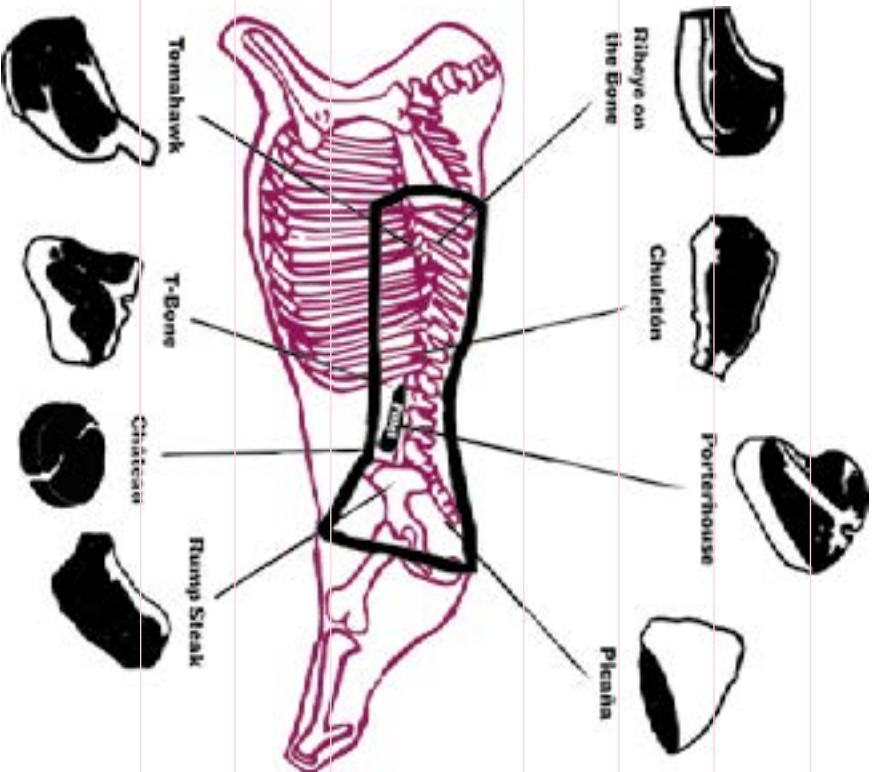
Taking some of our favourite (and lesser-used) cuts of beef, this board feeds four and includes rib-eye steak, house-made sausages, smoked ox cheek, liver and ox heart anticucho skewers, alongside coal-roasted sweet potato, pickled onions and fresh chimichurri. (48 hour notice)

THE RARE BREED BOARD

exclusive to temper City

This one won't be on the menu all the time, as when we say rare breed we mean RARE: think Dexter Wagyu or White Park cattle. It will feature bone-in rib-eye, bavette, house-made sausages and smoked ox cheek plus coal-roasted sweet potato, pickled onions and fresh chimichurri. (48 hour notice)





EACH ROASTING YIELDS AN AVERAGE OF:

- 7kg of Rib eye or 14 x 500g
- 4kg of T bone or 8 x 500g
- 4kg of Porter House or 8 x 500g
- 4.5kg of Rump or 15 x 300g
- 1.2kg of Picanha or 4 x 300g
- 900g of Chateau or 3 x 300g

RAISING THE STEAKS

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

temper