

## SPECIALS

*When they're gone, they're gone*

*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, when they're gone they're really gone.*

## HOUSE PRIME CUTS

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

### FROM CHARLES ASHBRIDGE TASTE TRADITION

off the bone

RUMP 8.5 / 100G

PICANHA 9.5 / 100G

CHATEAUBRIAND 14 / 100G

on the bone

T-BONE 10 / 100G

RIB-EYE 10.5 / 100G

PORTERHOUSE 11 / 100G

## SPECIAL PRIME CUTS

### FROM GRASSROOTS FARMING

00 day aged / BREED

off the bone

RUMP 11.5 / 100G

PICANHA 12 / 100G

CHATEAUBRIAND 16.5 / 100G

on the bone

T-BONE 13 / 100G

RIB-EYE 14 / 100G

PORTERHOUSE 14.5 / 100G

## THE WHOLE BEAST BOARD

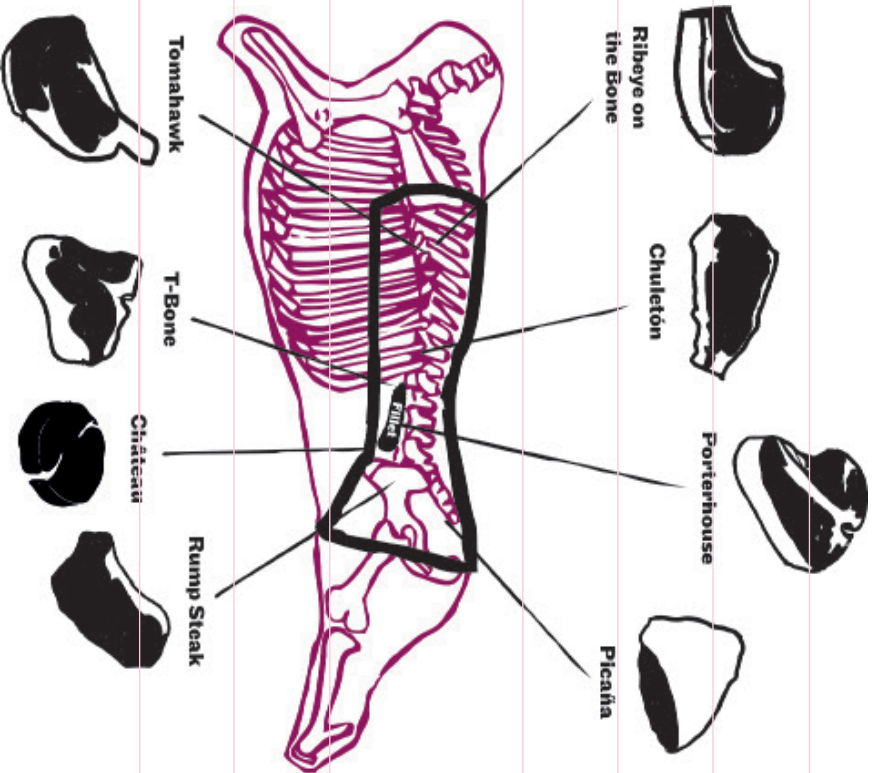
exclusive to temper Soho + temper Covent Garden.

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 Picaña 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