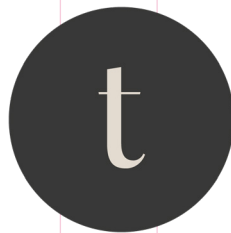


**BUTCHERY & BARBECUE
MASTERCLASS LUNCH**

DATE: 25/03/2023



WINE

COCHON VOLANT SYRAH
FRANCE 2020

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 CHIPS

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

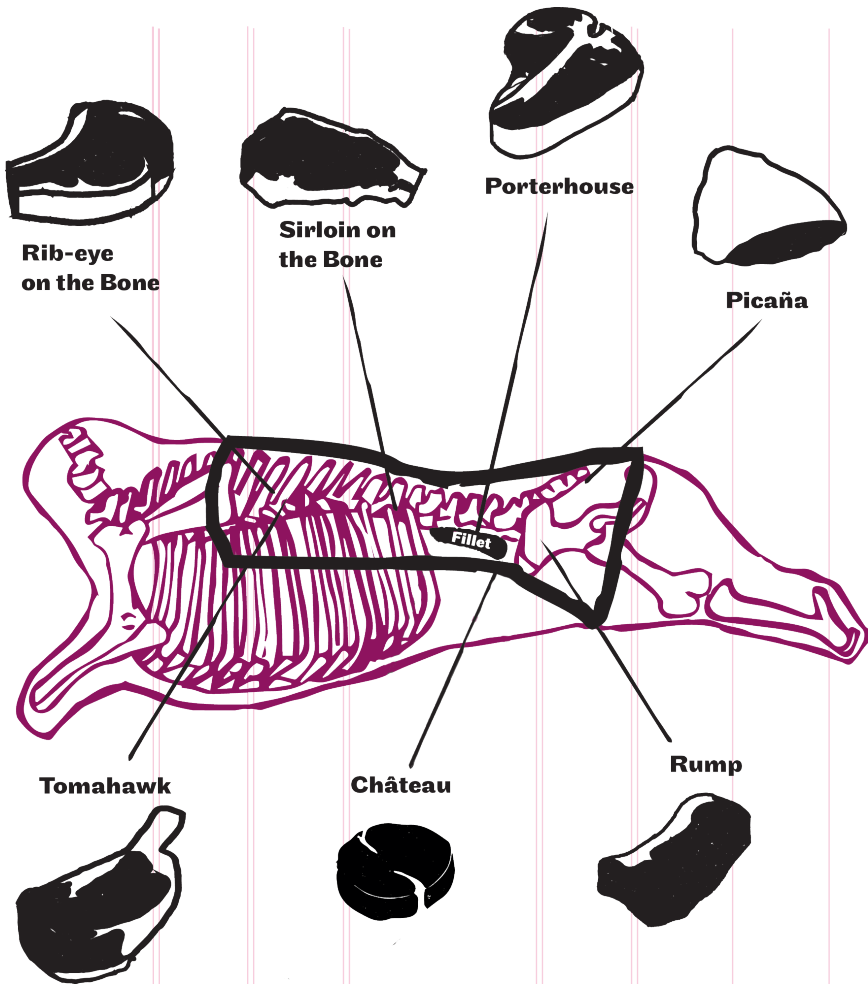
DESSERT

DEEP-DISH BRIGADERIRO 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 12.5% service charge will be added to the bill, which is split between our team

temper



EACH ROASTING YIELDS AN AVERAGE OF:

- 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*

RAISING THE STEAKS

- 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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