

# MONDAY LUNCH MENU

12-3pm

## STEAK FRITES 20

300G 28-DAY-AGED YORKSHIRE STEAK WITH YOUR CHOICE OF SKIN-ON FRIES OR HOUSE SALAD + EITHER BEEF-FAT BÉARNAISE OR BOURBON PEPPERCORN SAUCE

## BURGER & FRIES 10

CLASSIC HAMBURGER OR CHEESEBURGER + FRIES

## BURGERS

CLASSIC SMASHBURGER\* 7.5

CLASSIC SMASHBURGER WITH CHEESE\* 7.5

\*GO VEGGIE BY SWAPPING YOUR BURGER FOR A CRACKED WHEAT PATTY

## SIDES

FRIES 5.5

TEMPER FRIES 6.5

TRUFFLE RACLETTE FRIES 12

HOUSE SALAD 5.5

## SAUCES 3

CHIPOTLE SOUR CREAM

KOREAN BARBECUE

GREEN SAUCE

FERMENTED CHILLI SAUCE

AJI AMARILLO MAYO

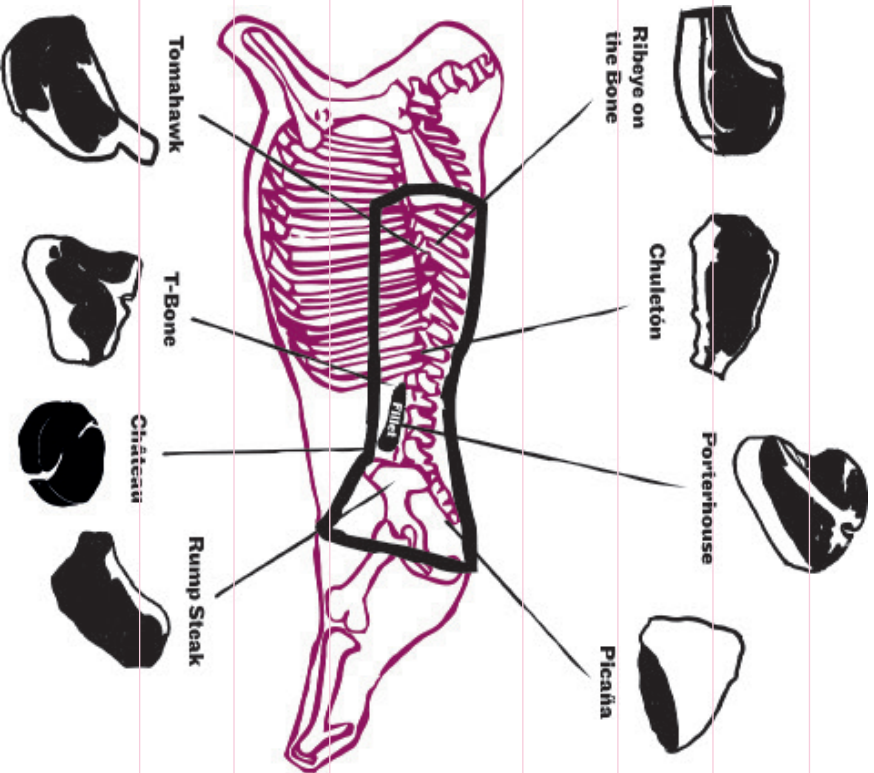
## DESSERTS

DEEP DISH BRIGADEIRO COOKIE 7.5  
with Fior di latte ice cream

PEANUT-CHOCOLATE TART 7  
with 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 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