

TEMPER 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 & CHIPS 10

CLASSIC HAMBURGER OR CHEESEBURGER + FRIES

BURGERS

CLASSIC HAMBURGER* 7.5
CLASSIC CHEESEBURGER* 7.5
THE TEMPER BURGER * 10
SLOPPY JOE 10
KIMCHEESE* 10

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

SIDES

FRIES 5.5
TEMPER FRIES 6.5
CHILLI, CHILLI RACLETTE FRIES 10

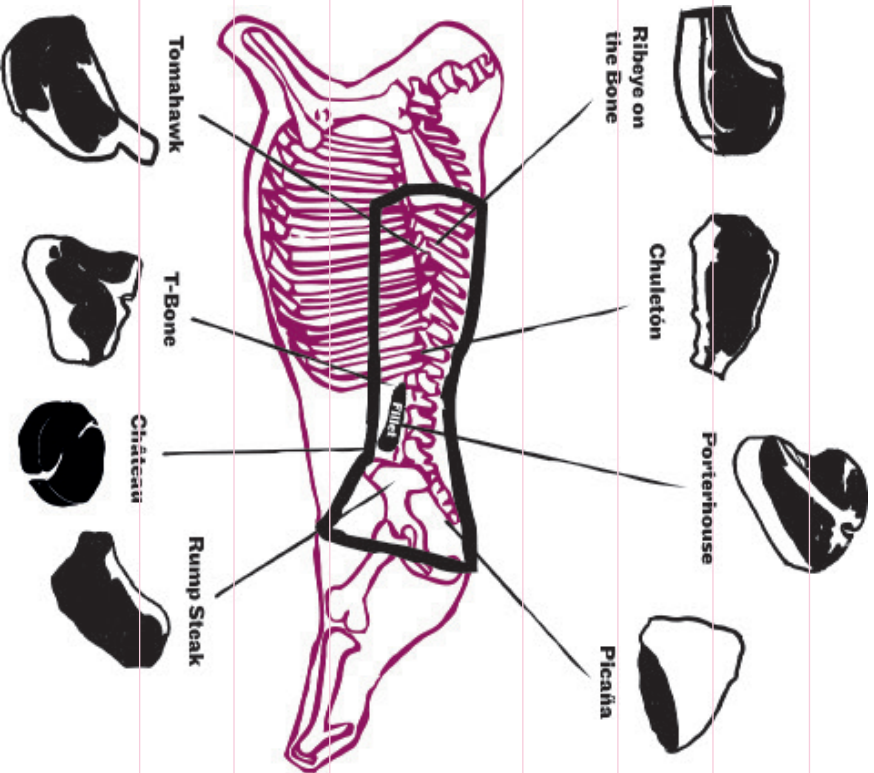
SAUCES 3

CHIPOTLE SOUR CREAM
KOREAN BARBECUE
GREEN SAUCE
FERMENTED CHILLI SAUCE
AJI AMARILLO MAYO

AVAILABLE TO EAT IN OR TAKE AWAY

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

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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

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