

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.

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.

HOUSE PRIME CUTS FROM CHARLES ASHBRIDGE TASTE TRADITION

28-day-aged

off the bone

RUMP 8.5 / 100G

PICANHA 9.5 / 100G

CHATEAUBRIAND 14 / 100G

on the bone

SIRLOIN 10 / 100G

RIBEYE 10.5 / 100G

PORTERHOUSE 11 / 100G

SPECIAL PRIME CUTS FROM CHARLES ASHBRIDGE TASTE TRADITION

60-day-aged

off the bone

RUMP 11.5 / 100G

PICANHA 12 / 100G

CHATEAUBRIAND 16.5 / 100G

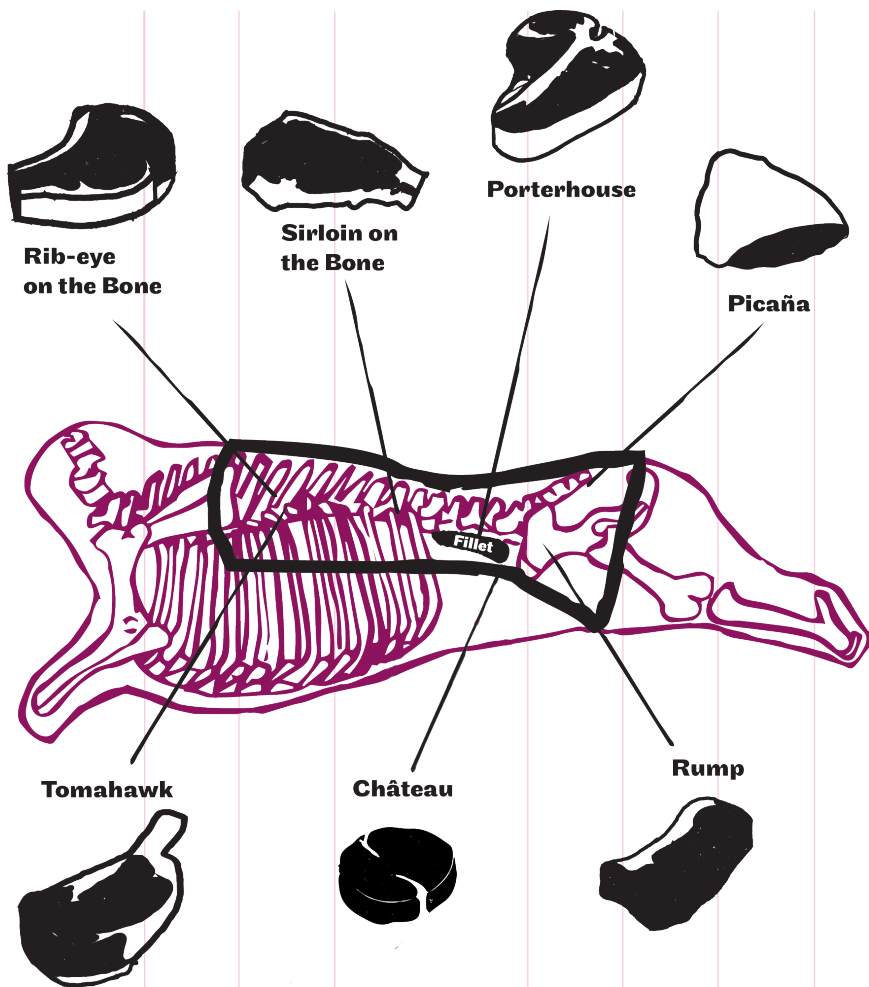
on the bone

SIRLOIN 13 / 100G

RIBEYE 14 / 100G

PORTERHOUSE 14.5 / 100G





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*

temper