

## 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

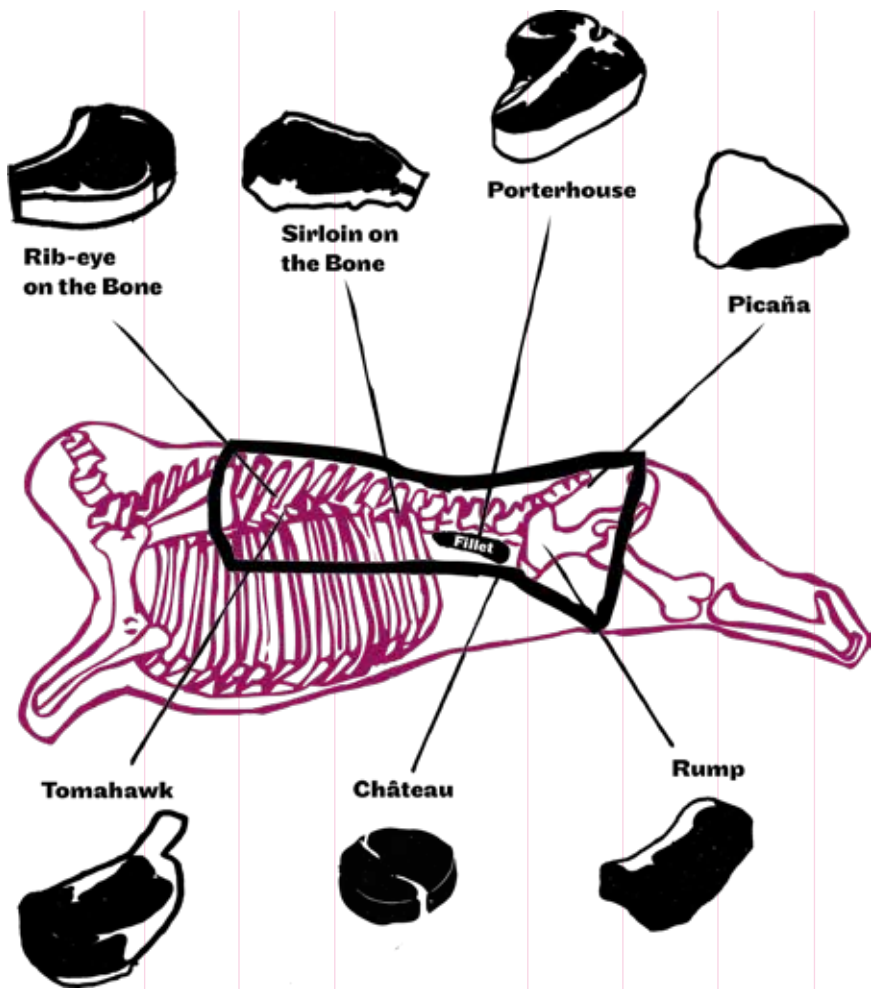
RIBEYE 14 / 100G

PORTERHOUSE 14.5 / 100G

### FANCY SOMETHING BIGGER NEXT TIME? TRY THE WHOLE BEAST BOARD

exclusive to temper Shoreditch, 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.



**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