

temper

SNACKS

Guacamole <i>with tortilla chips</i>	7
Pork Belly Bites <i>smoked, sweet and sour</i>	7
Aged Beef Nachos <i>topped with mature cheddar, pickled onions and tajin</i>	8
Beef-fat Cornbread <i>with gochujang butter</i>	7.5
Beef Empanadas <i>with chimichurri</i>	9.5
Burrata <i>served with sourdough, green sauce & pickled chillies</i>	15



TACOS

Goat's Cheese	10
Cheeseburger	12
Cochinita Pibil	12.5
Tuna Tostada	14
Burnt Ends	12.5
Soft-shell Crab	14
Prawn	14

SMOKED & GRILLED ON THE FLATBREAD

Beef Brisket Carnitas <i>topped with mixed herbs and tajin</i>	15.5
Pork Rib, Sweet & Sour <i>sweet and sour sauce, mixed herbs and tajin</i>	16
Lamb Carnitas <i>kimchi onion and pickled chillies</i>	16
Chicken Carnitas <i>honey and sriracha sauce</i>	14.5
Sweet Potato Salsa Macha <i>salsa macha, crunchy peanuts.</i>	14

STEAKS

Our 100% British beef is butchered in-house and dry-aged for 28 days to deliver bold flavours and big cuts. Steak as it's meant to be. When it's gone, it's gone!

ON THE BONE - MINIMUM 500G

Rib-eye	£11.5 PER 100g
Porterhouse	£12 PER 100g

OFF THE BONE

Fillet	(250g) 38	/	(300g) 45
Sirloin	(350g) 40	/	(400g) 45
Picanha	(250g) 27.5	/	(300g) 33

Prawn & Monkfish skewer <i>aji-amarillo, lime and coriander</i>	20
---	----

SIDES

Seasonal Greens <i>with chilli oil</i>	7.5	House Salad <i>mix leaves, sugar snaps, mangetout, green beans, mimosa dressing</i>	6
Gochujang Mushroom <i>topped with spring onion</i>	7.5	Bone Marrow <i>with chimichurri</i>	10.5
temper Chips <i>triple cooked, temper burger sauce, sriracha</i>	7.5	Truffle Chips <i>parmesan cheese, truffle oil</i>	12
Gravy Mash <i>with crispy shallots</i>	6.5	Fries <i>lightly salted</i>	5
Hispi Cabbage <i>with beef-fat béarnaise</i>	7.5	Heritage Tomato Salad <i>smoked labneh, tobacco, pickled chillies</i>	7.5
Beef-fat Potatoes <i>with garlic raclette</i>	8		

SAUCES

All priced at £3

Beef-fat Béarnaise
Bourbon Peppercorn
Fermented Chilli
Green Sauce
Chipotle Sour Cream
Korean Barbecue
Chimichurri



OUR STORY

temper: THE FIRE OF THE UNEXPECTED

temper isn't just a restaurant—it's an experience. Bold, unapologetic, and bursting with unfiltered energy, it's a place where primal flavours meet modern creativity. From the sizzling theatrics of open-fire cooking to the unorthodox, edgy ambiance, everything at temper is

designed to ignite the senses and celebrate the joy of food. With a raw, elemental approach, temper embraces the art of open-flame cooking in its most exciting form. It's a space where everyone can immerse themselves in a dynamic,

unforgettable culinary journey.

Always evolving, always unexpected— temper is the fire that fuels extraordinary dining.

OUR CUTS

temper is a whole beast butchery concept, and all our meat has come from one single farmer, Charles Ashbridge in North Yorkshire, since 2016. Before that meat reaches you, it's dry-aged and butchered in-house, then finally cooked over fire.

