

temper

SNACKS

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

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

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	20
aji-amarillo, lime and corriander	

SIDES

Seasonal Greens	7.5
with chilli oil	
Gochujang Mushroom	7.5
topped with spring onion	
temper Chips	7.5
triple cooked, temper burger sauce, sriracha	
Gravy Mash	6.5
with crispy shallots	
Hispi Cabbage	7.5
with beef-fat béarnaise	
Beef-fat Potatoes	8
with garlic raclette	

House Salad	6
mix leaves, sugar snaps, mangetout, green beans, mimosa dressing	
Bone Marrow	10.5
with chimichurri	
Truffle Chips	12
parmesan cheese, truffle oil	
Fries	5
lightly salted	
Heritage Tomato Salad	7.5
smoked labneh, lovage, pickled chillies	

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.

