

temper Covent Garden Sample Menu

Starters

Snacks

Etna olives £4

temper salami, pickles £8

Aged beef nachos £6.5

Guacamole, nachos £6.5

Tacos

Cheeseburger £9

Wild mushroom mole £9

Pork al pastor £8

Goat's cheese £8

Soft shell crab £13

Dorito fried fish £10

Lunch specials

temper cheeseburger £12
Aged beef patty, Emmental, pickles, salami, burger sauce

Rump steak sandwich £14
Rare - breed British rump steak, mustard, watercress, house - made tomato chutney

Main courses

Our meat comes direct from small, private UK farms Fish are line caught from Cornish day-boats specifically for temper

Steak

300g Rump £18

500g T - bone £33

500g Rib - eye on the bone £33

500g Porterhouse £37

Fish

With tortillas, chipotle sour cream, green sauce, fennel & mint salad

Wood - fired market fish £20

BBQ

With flatbread

House-made beef sausage £7.5

Aged beef skewers, kimchi £15

Goat carnitas £16

Beef carnitas £15

Slow cooked porchetta £13

Cauliflower, mole £11

Sauces

Beef - fat béarnaise £2

Chipotle sour cream £2

Green sauce £2

Korean BBQ £2

Sides

House salad £5

Beef - fat potatoes, Oglesfield £6

Burrata, lime, jalapeño £9

Grilled hispi cabbage, beef - fat béarnaise, corn £5.5