

Light Bites

Herb marinated pitted olives % \$5.50 432

Flavoured focaccia bread & bread sticks with balsamic oil & butter
\$6.00 407

Corn nachos, mozzarella cheese, jalapeños, guacamole, tomato salsa & soured cream ${\mathbb V}$

£9.00 825

BBQ chicken wing-lets, blue cheese & chive dip & mixed leaf salad \$9.50 657

Platter of prawns, filo wrapped, panko breaded & prawn crackers with a fire cracker sauce \$9.50 462

Hummus with roasted chickpeas, rapeseed oil, crispy rocket with grilled pitta bread %

£7.50 524

Fried halloumi fingers with a spiced tomato chutney
\$9.00 453

Starters

BEEFY'S soup with its own garnish \emptyset \$8.50

Garlic & rosemary studded baked Camembert, warm crusty bread, fig & apple chutney % £12.50 625

New Forest wild mushrooms, white bean purée, warm sour dough, miso & tahini dressing & £9.50 521

Signature

Breaded parmesan croquettes, with a fire roasted red pepper sauce, honey & winter seed granola

£9.50 519

Kedgeree, lightly curried risotto, smoked haddock, tempura mussels & a soft poached egg \$11.50 346

Chicken & smoked bacon roulade, bacon & onion crumb, leek purée & pickled baby onions £10.50 356

Confit rabbit terrine, roasted plum sauce, warm sage bread £9.50 354

Comfort Food

Crispy battered fish & chips, minted mushy peas, tartare sauce & lemon wedge

£20.50 1401

Roasted breast of chicken, potato gnocchi, spinach & paprika cream with lemon & parsley \$19.50 870

Braised 'owtons' faggots , buttered cabbage, mashed potato & a onion gravy

£19.50 975

Sticky sesame chickpeas with green onions, coriander, toasted sesame seeds & crispy rice noodles \$17.50 661

Signature mains

12 hour braised blade of beef, black truffle & parsley mashed potato, roasted carrot purée, king oyster mushroom, red wine & beef gravy \$20.50 815

Confit duck leg, mashed potatoes, carrot & orange purée, braised red cabbage & an aromatic jus \$20.50 920

Panfried cod supreme, polenta cake, kale, truffle vinaigrette with sauté mushrooms & a mushroom dust \$22,50 845

Slow cooked pork belly, colcannon mash, glazed pear, crispy cabbage & a sweet pork sauce

£19.50 941

Roasted chicken breast, parmentier potatoes, honey glazed parsnips, bourguignon sauce, parma ham shard

£19.50 912

'Botham's catch' with a mixed garden side salad & roasted new potatoes \$22.50

Tofu, cauliflower purée, roasted sprouts, pickled red cabbage & sautéed wild mushrooms \$18.50 770

Burgers

All served with skin on fries

Signature

BEEFY'S 'Owtons' beef burger, to asted brioche bun, brandy apple chutney, sliced gherkins, beef to mato, baby gem lettuce & red onion $$19.50_{-1066}$

BEEFY'S smokey chipotle style marinated butterflied chicken breast, toasted brioche bun, mayonnaise, beef tomato, baby gem lettuce & red onion

£19.50 1158

BBQ 'fable' burger, toasted vegan brioche bun, BBQ sauce, beef tomato, baby gem lettuce & red onion \$\%\text{\$\lambda\$} \text{\$\lambda\$} 18.50 \text{ 1006}

Add smoked streaky bacon \$3.00 115 Add sliced mozzarella \$\mathcal{V}\$ \$3.00 238 Upgrade to truffle & parmesan skin on fries \$2.50 384

Salads

Caesar salad with baby gem lettuce, herb croutons, parmesan flakes & Caesar dressing
Starter £7.50 178 Main £14.00 357

BEEFY'S house salad, mixed leaves, cherry tomatoes, avocado, boiled egg, herb croutons, olives & butter beans V

Starter \$8.00 195 Main \$14.50 390

Add BEEFY'S smokey chipotle style marinated butterflied chicken breast \$8.00 278

Add fried halloumi \$\mathcal{V}\$ \$\pm\$7.00 320

Grill

All served with oven baked garlic & rosemary tomatoes, watercress & skin on fries

10oz (283g) local 'dry aged' beef ribeye steak \$38.00 1077

BEEFY'S smokey chipotle style marinated butterflied chicken breast \$18.50 878

8oz (227g) pork ribeye steak \$17.50 1176

8oz (227g) local farmed fillet of beef

Add sauces £3.00

Green peppercorn 128 Béarnaise 448

Red wine gravy 109 Stilton & red wine sauce 197 Garlic butter 280

Upgrade to truffle & parmesan skin on fries £2.50 384

Signature

Tomahawk beef steak (18.5oz/525g raw weight each), carved at your table served with garlic & rosemary baked tomatoes, crispy battered onion rings & watercress

Serves one - £55.00 2348 Serves two - £95.00 4696

Sides

Skin on fries %3. \$4.00 435

Mixed seasonal vegetables %. \$4.50 60

Battered onion rings
\$5.00 350

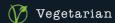
Cauliflower & broccoli cheese
\$5.00 420

Mixed garden salad ♥ \$4.50 87

Roasted carrots & parsnips with honey & rosemary ♥ \$4.00 383

Sautéed button mushrooms with garlic & thyme

£4.00 140





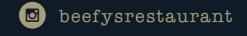
Calorie information can be found next to each dish. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.

A discretionary 10% service charge will be added to your bill.

All prices include 20% VAT.

White wine				Sparkling			Red wine		
	175ml	250ml	Bottle		125ml	Bottle		175ml 250ml	Bottle
Crispy	1101111	ROOM	200010	NV Chandon Sparkling, Argentina Fresh and lively with crisp green apple, pear, and citrus notes,		£65.00	Light Body	Trom Room	100000
La Cadence Blanc, France Crispy with butter, melon and green apple notes	£10.00	£12.50	£31.00	finishing dry, creamy, and elegant			Volpi Barbera Amonte, Italy Maraschino cherry, tobacco, leather notes with high tannins	£9.50 £12.50 £	£32.00
Bodegas Care Garnacha				NV Chandon Rosé Sparkling, Argentina Bright salmon-pink offering juicy strawberry, cherry and		£65.00		r	646.00
Blanca Nativa, spain			£40.00	recurrant and a clean, refreshing finish			Are You Game Pinot Noir, Australia Fragrant red strawberry and cherry fruit with a smooth,	a	£46.00
Notes of passion fruit and grapefruit				Via Vai Prosecco, Italy Crispy with a medium acidity		£37.00	easy-drinking finish		
Sartori Pinot Grigio Venezie Vigna Mescita IGT, _{Italy}	£10.50	£13.50	£34.00	orango munica anomana aorang			Tooma River Shiraz, Australia	£10.75 £13.50 £	£34.00
Fresh with pear and orange peel notes				Via Vai Prosecco Rosé, Italy		£40.00	Blackberry, oak and light smoky notes		
Aromatic				Clean and easy to drink with a medium acidity			Medium Body		
Longue Roche Sauvignon Blanc, France	£9.00	£12.90	£35.00	Noughty Chardonnay, Alcohol Free, Italy		£42.00	Tarapaca Merlot, Chile	£	£33.00
Raspberry jam, apricot and honey notes with an elegant and dry finish				Smooth and creamy notes of dried lime, butter and melon			Berries, vanilla and jam notes		
Mohua Wines Sauvignon Blanc, New Zealand			£44.00	Champagne —			Cantabria Rioja, Spain Medium tannins, blackberries, spice and vanilla notes	ર્સ	£37.00
Dry, fresh and smooth with low to medium acidity					125ml	Bottle	Modelin sammis, staticorrist, spito and vanna notes		
Rich and Fruity							Ou Kalant Cabernet Sauvignon, South Africa	£11.00 £16.50 £	£36.00
Petit Chenin Blanc, South Africa Mineral, creamy and round with fresh apricot			£44.00	NV Yellow Label Brut, Veuve Clicquot, France Fresh green apple and pear, crisp citrus peel, and white-flower aromas, followed by subtle vanilla/brioche and almond-nutty hints, finishing	£14.50	£86.00	Dark cherries, cassis notes with a balance and smooth finish		
and raspberry notes				with clean acidity, fine mousse and a savoury, toasty finish NV Yellow Label Brut Magnum,			Full Body		
Rosé win	•			Veuve Clicqout, France Fresh green apple and pear, crisp citrus peel, and white-flower aromas,		£170.00	Trapiche Malbec, Argentina	£12.75 £16.50 £	£48.00
TOPE MIII	U 175ml	250ml	Bottle	followed by subtle vanilla/brioche and almond-nutty hints, finishing with clean acidity, fine mousse and a savoury, toasty finish			Blackberries, plum and cherries notes with a vanilla and chocolate finish		
	1 (01111	2001111	200010	NV Rose Veuve Clicquot, France		£91.00	Chateau Des Gravieres Graves Rouge, France	· -	£46.00
West Coast Swing White Zinfandel, USA Off dry wine with strawberry notes	£9.00	£11.00	£29.00	Bursts of wild strawberry, raspberry and cherry, underpinned by brioche and almond-pastry notes, with a fresh yet full-bodied palate and a long, elegant finish			Toasty wood with aromas of prunes and liquorice	e e	20.00
	00 85	010.50	274.00				Signature -		
Il Sospiro Pinot Grigio Blush, Italy Balanced and fresh with raspberry notes	±9.75	£12.50	£34.00	2015 Cuvee Dom Perignon, France		£310.00	The Botham 76 Series		
and medium acidity				Brilliant and poised, this Champagne opens with lemon peel, white peach and jasmine, then unfolds brioche, toasted almond and subtle			Chardonnay, Australia Creamy, balanced and round aged wine	£11.00 £15.00 £	£40.00
La Vidaubanaise Côtes de Provence Rosé Comte de Provence, France	£11.00	£14.50	£41.00	saline minerality, finishing with refined tension and length			with melon and vanilla notes		
Dry with a fresh acidity, and round							Sir Ian Botham Chardonnay, Australia Mineral lavender and rosemary notes	£	£71.00
Whispering Angel, France	£13.50	£19.00	£54.00	(D)/					
Ripe and fresh with red berries and floral notes							Sir Ian Botham Shiraz, Australia	£	£69.00





Elegant, complex and round with leather, cinnamon, coffee,

chocolate and vanilla notes

BEEFY'S

BY LORD BOTHAM