





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  £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  £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

Kedgeriee, 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, toasted brioche bun, brandy apple
chutney, sliced gherkins, beef tomato, 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  £18.50 ¹⁰⁰⁶


Add smoked streaky bacon £3.00 ¹¹⁵


Add sliced mozzarella  £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 
Starter £8.00 ¹⁹⁵ Main £14.50 ³⁹⁰

Add BEEFY'S smokey chipotle style marinated
butterflied chicken breast £8.00 ²⁷⁸
Add fried halloumi  £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
£42.00 ⁹⁵⁶

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  £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



Vegetarian



Vegan

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

	175ml	250ml	Bottle
Crispy			
La Cadence Blanc, France	£10.00	£12.50	£31.00
Crispy with butter, melon and green apple notes			
Bodegas Care Garnacha Blanca Nativa, Spain			£40.00
Notes of passion fruit and grapefruit			
Sartori Pinot Grigio Venezie Vigna Mescita IGT, Italy	£10.50	£13.50	£34.00
Fresh with pear and orange peel notes			
Aromatic			
Longue Roche Sauvignon Blanc, France	£9.00	£12.90	£35.00
Raspberry jam, apricot and honey notes with an elegant and dry finish			
Mohua Wines Sauvignon Blanc, New Zealand			£44.00
Dry, fresh and smooth with low to medium acidity			
Rich and Fruity			
Petit Chenin Blanc, South Africa			£44.00
Mineral, creamy and round with fresh apricot and raspberry notes			

Rosé wine

	175ml	250ml	Bottle
West Coast Swing White Zinfandel, USA	£9.00	£11.00	£29.00
Off dry wine with strawberry notes			
Il Sospiro Pinot Grigio Blush, Italy	£9.75	£12.50	£34.00
Balanced and fresh with raspberry notes and medium acidity			
La Vidaubanaise Côtes de Provence Rosé Comte de Provence, France	£11.00	£14.50	£41.00
Dry with a fresh acidity, and round			
Whispering Angel, France	£13.50	£19.00	£54.00
Ripe and fresh with red berries and floral notes			

Sparkling

	125ml	Bottle
NV Chandon Sparkling, Argentina		£65.00
Fresh and lively with crisp green apple, pear, and citrus notes, finishing dry, creamy, and elegant		
NV Chandon Rosé Sparkling, Argentina		£65.00
Bright salmon-pink offering juicy strawberry, cherry and recurrant and a clean, refreshing finish		
Via Vai Prosecco, Italy		£37.00
Crispy with a medium acidity		
Via Vai Prosecco Rosé, Italy		£40.00
Clean and easy to drink with a medium acidity		
Noughty Chardonnay, Alcohol Free, Italy		£42.00
Smooth and creamy notes of dried lime, butter and melon		

Champagne

	125ml	Bottle
		
NV Yellow Label Brut, Veuve Clicquot, France	£14.50	£86.00
Fresh green apple and pear, crisp citrus peel, and white-flower aromas, followed by subtle vanilla/brioche and almond-nutty hints, finishing with clean acidity, fine mousse and a savoury, toasty finish		
NV Yellow Label Brut Magnum, Veuve Clicqout, France		£170.00
Fresh green apple and pear, crisp citrus peel, and white-flower aromas, followed by subtle vanilla/brioche and almond-nutty hints, finishing with clean acidity, fine mousse and a savoury, toasty finish		
NV Rose Veuve Clicquot, France		£91.00
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		

2015 Cuvee Dom Perignon, France	£310.00
Brilliant and poised, this Champagne opens with lemon peel, white peach and jasmine, then unfolds brioche, toasted almond and subtle saline minerality, finishing with refined tension and length	



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Red wine

	175ml	250ml	Bottle
Light Body			
Volpi Barbera Amonte, Italy	£9.50	£12.50	£32.00
Maraschino cherry, tobacco, leather notes with high tannins			
Are You Game Pinot Noir, Australia			£46.00
Fragrant red strawberry and cherry fruit with a smooth, easy-drinking finish			
Tooma River Shiraz, Australia	£10.75	£13.50	£34.00
Blackberry, oak and light smoky notes			
Medium Body			
Tarapaca Merlot, Chile			£33.00
Berries, vanilla and jam notes			
Cantabria Rioja, Spain			£37.00
Medium tannins, blackberries, spice and vanilla notes			
Ou Kalant Cabernet Sauvignon, South Africa	£11.00	£16.50	£36.00
Dark cherries, cassis notes with a balance and smooth finish			
Full Body			
Trapiche Malbec, Argentina	£12.75	£16.50	£48.00
Blackberries, plum and cherries notes with a vanilla and chocolate finish			
Chateau Des Gravieres Graves Rouge, France			£46.00
Toasty wood with aromas of prunes and liquorice			

Signature

The Botham 76 Series Chardonnay, Australia	£11.00	£15.00	£40.00
Creamy, balanced and round aged wine with melon and vanilla notes			
Sir Ian Botham Chardonnay, Australia			£71.00
Mineral lavender and rosemary notes			
Sir Ian Botham Shiraz, Australia			£69.00
Elegant, complex and round with leather, cinnamon, coffee, chocolate and vanilla notes			

125ml measures are available at half the cost of 250ml