


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 
 £10.00 ⁸²⁵

Ricotta bruschetta with broad beans, pickled garden radishes,
 scallions & basil 
 £9.50 ⁶⁵⁷


Filo prawns, Marie Rose sauce with a spring onion
 & black pepper salad £9.50 ⁴⁶²

Beetroot & chickpea hummus, golden beet crisps, spiced roasted
 chickpeas with grilled pitta bread 
 £8.50 ⁵²⁴

Fried halloumi fingers with a spiced tomato chutney 
 £10.00 ⁴⁵³

Starters

BEEFY'S soup with its own garnish 
 £8.50

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

Risotto of asparagus, spinach & garden peas with cheese wafers 
 £9.50 ⁵¹⁹

Signature

Smoked salmon, sushi noir, cucumber, beetroot, avocado,
 pickled pink ginger & a soy and wasabi dressing
 £11.50 ³⁴⁶

Chicken terrine, white onion sauce, wild mushroom,
 baby onions & sorrel £10.50 ³⁵⁶

Goats cheese & pea tartlet, soft poached egg, caper shallot
 & dill dressing 
 £8.50 ³⁵⁴

Prosciutto ham & mozzarella salad
 with semi baked cherry tomatoes & balsamic £11.50 ⁵²¹

Sides

Skin on Koffman's fries 
 £4.00 ⁴³⁵

Parmesan and truffle coated
 skin on Koffman's fries
 £5.00 ⁴⁸⁵

Mac & cheese bites with a spicy
 ketchup 
 £5.00 ⁴²⁰

Mixed garden salad with
 a pepper dressing 
 £4.50 ⁸⁷

Crispy battered onion rings 
 £5.00 ³⁵⁰


Steamed seasonal vegetables 
 £4.50 ⁶⁰

Roasted heritage carrots
 with thyme & rosemary 
 £4.50 ³⁸³

Sautéed button mushrooms
 with garlic & thyme 
 £5.00 ¹⁴⁰

Comfort Food

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

Add BEEFY'S smokey chipotle style marinated
 butterflied chicken breast £8.00 ²⁷⁸
 Add fried halloumi 
 £7.50 ³²⁰

Crispy battered fish & chips, minted mushy peas,
 tartare sauce & lemon wedge
 £22.00 ¹⁴⁰¹

Smoked pork sausage & chicken orzo with chestnut mushrooms,
 spinach & a mushroom velouté
 £18.50 ⁸⁷⁰

'Owtons' handmade bangers, mashed potato
 & an onion gravy
 £19.50 ⁹⁷⁵

Spiced chickpea & spinach filo tian, sorrel mashed potato
 & chargrilled broccoli 
 £17.50 ⁶⁶¹

Signature mains

12 hour braised blade of beef, mashed potato,
 button mushrooms, pearl onions, crispy parma ham
 served with a rich beef & red wine sauce
 £23.50 ⁸¹⁵


Crispy braised shoulder of lamb, creamed potato,
 roasted root vegetables with a rosemary lamb sauce
 £21.00 ⁹²⁰

Seared sea bass fillet, garden herb cous cous, pea puree,
 citrus hollandaise & water cress
 £21.50 ⁸⁴⁵

Pork tenderloin, roasted heritage carrots, sage fondant potato
 & baked pineapple puree
 £21.00 ⁹⁴¹

Roasted chicken breast, boiled new potatoes, tender stem broccoli,
 fine green beans & a honey and wholegrain mustard cream sauce
 £19.50 ⁹¹²

'Botham's catch' served with a mixed garden salad & potatoes
 £22.50

Sweet chilli fable, cucumber & tempura battered spring onion,
 chargrilled baby corn 
 £18.50 ⁷⁷⁰

Burgers


All served with skin on Koffman's 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 £3.50 ¹¹⁵
 Add sliced mozzarella 
 £3.50 ²³⁸

Upgrade to truffle & parmesan skin on Koffman's fries £2.50 ³⁸⁴

Grill

All served with oven baked garlic & rosemary
 tomatoes, watercress & skin on Koffman's 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
 £43.00 ⁹⁵⁶

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 Koffman's 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



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 Crispy with butter, melon and green apple notes	£9.75	£13.00	£33.00
Bodegas Care Garnacha Blanca Nativa, Spain Notes of passion fruit and grapefruit			£42.00
Sartori Pinot Grigio Venezie Vigna Mescita IGT, Italy Fresh with pear and orange peel notes	£10.75	£14.00	£35.00
Aromatic			
Longue Roche Sauvignon Blanc, France Raspberry jam, apricot and honey notes with an elegant and dry finish	£11.00	£14.50	£36.00
Mohua Wines Sauvignon Blanc, New Zealand Dry, fresh and smooth with low to medium acidity			£45.00
Rich and Fruity			
Petit Chenin Blanc, South Africa Mineral, creamy and round with fresh apricot and raspberry notes			£45.00

Rosé wine

	175ml	250ml	Bottle
West Coast Swing White Zinfandel, USA Off dry wine with strawberry notes	£9.25	£11.50	£30.00
Il Sospiro Pinot Grigio Blush, Italy Balanced and fresh with raspberry notes and medium acidity	£10.50	£13.00	£35.00
La Vidaubanaise Côtes de Provence Rosé Comte de Provence, France Dry with a fresh acidity, and round	£11.50	£15.00	£43.00
Whispering Angel, France Ripe and fresh with red berries and floral notes	£14.00	£19.50	£56.00

Sparkling

	125ml	Bottle
NV Chandon Sparkling, Argentina Fresh and lively with crisp green apple, pear, and citrus notes, finishing dry, creamy, and elegant	£66.00	
NV Chandon Rosé Sparkling, Argentina Bright salmon-pink offering juicy strawberry, cherry and currant and a clean, refreshing finish	£66.00	
Via Vai Prosecco, Italy Crispy with a medium acidity	£9.75	£39.00
Via Vai Prosecco Rosé, Italy Clean and easy to drink with a medium acidity	£10.25	£41.00
Noughty Chardonnay, Alcohol Free, Italy Smooth and creamy notes of dried lime, butter and melon	£42.00	

Champagne

	125ml	Bottle
 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 with clean acidity, fine mousse and a savoury, toasty finish	£14.75	£87.00
NV Yellow Label Brut Magnum, 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 with clean acidity, fine mousse and a savoury, toasty finish		£172.00
NV Rose Veuve Clicquot, France 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		£92.00

2015 Cuvée Dom Perignon, France 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	£310.00
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Red wine

	175ml	250ml	Bottle
Light Body			
Volpi Barbera Amonte, Italy Maraschino cherry, tobacco, leather notes with high tannins	£9.75	£13.00	£33.00
Are You Game Pinot Noir, Australia Fragrant red strawberry and cherry fruit with a smooth, easy-drinking finish			£47.00
Tooma River Shiraz, Australia Blackberry, oak and light smoky notes	£11.00	£14.00	£35.00
Medium Body			
Tarapaca Merlot, Chile Berries, vanilla and jam notes			£34.00
Cantabria Rioja, Spain Medium tannins, blackberries, spice and vanilla notes			£38.00
Ou Kalant Cabernet Sauvignon, South Africa Dark cherries, cassis notes with a balance and smooth finish	£11.25	£17.00	£37.00
Full Body			
Trapiche Malbec, Argentina Blackberries, plum and cherries notes with a vanilla and chocolate finish	£13.00	£17.00	£49.00
Chateau Des Gravieres Graves Rouge, France Toasty wood with aromas of prunes and liquorice			£47.00

Signature

The Botham 76 Series Chardonnay, Australia Creamy, balanced and round aged wine with melon and vanilla notes	£11.25	£15.50	£41.00
Sir Ian Botham Chardonnay, Australia Mineral lavender and rosemary notes			£72.00
Sir Ian Botham Shiraz, Australia Elegant, complex and round with leather, cinnamon, coffee, chocolate and vanilla notes			£70.00



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