



BEEFY'S

by Sir Ian Botham

BEEFY'S MENU

Named after the English
Cricketing legend Sir Ian Botham,
BEEFY'S à la carte menu reflects
the best of British.

With the use of seasonal
ingredients, we offer classical
British dishes with a focus
on grill items.

TO START




Roast Tomato & Fennel Soup    
Smoked paprika onions
6

Potted Pâté
Served in a kilner jar, smooth potted pork & chicken
pate, chutney, toasted bloomer
8

Prawn & Crayfish Cocktail 
Sweet chilli & tomato salsa
8


Seared Spiced Salmon 
Sweet potato salad, capers & chives
8



Bubble & Squeak 
Roasted vegetables, new potatoes, crispy hen's egg,
streaky bacon
(can be served without bacon & egg)
7

British Spring Salad   
Pan fried new potato, peas, beans & spring onion,
new season asparagus, mustard & red wine dressing
7



Confit Duck Leg
Terrine of slow roasted duck confit, potato, orange &
blackberry marmalade
8

MAINS

Roasted Breast of Chicken 
Garlic & rosemary marinade, braised potato, rosary
goats' cheese, curly kale, blushed tomato
14

Hampshire ChalkStream Trout  
Minted smashed peas, horseradish & cauliflower
puree, cider pickled potato
15.5

18 Hours Slow Roasted
Beef Cheek
Roasted shallots, English greens, spring
onion mash
— Try this with our Rioja —
15.5

BEEFY'S House Salad  
Rosary goat's cheese, vine tomato, avocado,
croutons, soft hen's egg, house dressing
11.5

Breaded Cutlets of Lamb
Red current & Rhubarb chutney, new potato &
spinach salad
16.5

Wild Mushroom Pasta
Truffle cream, soft hen's egg, smoked bacon
(can be served without smoked bacon)
12

Lentil & Mushroom Stew    
Garlic chickpea & spiced butternut dumplings
11.5

Slow Cooked Belly of Pork
Baked Cox's apple, Yorkshire black pudding
— Perfect with Pinot Noir —
18.5

Fish & Chips
Battered cod, chunky chips, tartare sauce,
mushy peas
— Works wonderfully with Picpoul de Pinet —
14.5

Pan Fried Skate  
Skate wing, buttered salsify, capers, asparagus &
crayfish
17.5

— *Special* — 
DISH OF THE DAY &
A DRINK OR A SIDE DISH
(please ask for today's option)

£20

BEEFY'S GRILL

All of our steaks are seasoned with our Beefy's  house rub

STEAKS

Served with chips, slow roast tomato, Hampshire watercress
Cooked to your preference

Add Sauce +£3
Béarnaise, green peppercorn

16oz Prime Sirloin on the Bone
— Marvellous with Malbec —
30

12oz Rib Eye
— Perfect with our Rioja —
29

(Botham's for Both)
Chateaubriand carved at your
table
— Pairs perfectly with our Zinfandel —
(available before 9pm)
65


8oz Centre Cut Fillet
— Perfect with our Cabernet Franc —
30.5

Surf & Turf
4oz fillet, king prawns, crispy Whitby scampi
— Enjoy it with our All Rounder Chardonnay —
29.5

BURGER

Served with chips & house relish
Add bacon +£1, Add cheese +£1

8oz BEEFY'S Burger
15

Vegan Burger 
14

Specialty Burger
(please ask for today's option)
14

SIDE DISHES £4

3 FOR £10

Chips  





Minted Garden Peas    

Creamed Potato 

Sweet Potato Fries    

Green Salad    

Buttered Spinach    

Fresh New Season Asparagus,
Citrus Vinaigrette    

Artisan Bread 

 Vegetarian  Healthy Option  Gluten Free  Vegan

Our menu descriptions do not include ingredients, please contact a member of staff
for allergen information. A discretionary 10% service charge will be added to your bill.
All prices include VAT of 20%. All items are subject to availability.



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www.beefysrestaurants.com



We'd be delighted if you could leave us a review.