



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

Summer Sweetcorn Soup    
With minted cucumber & pepper relish
6

Traditional Potted Pork Pâté
Smooth potted pork and chicken pâté, served with our
handmade chutney & toasted bloomer
8

Prawn & Crayfish Cocktail 
With Marie-rose sauce, tomato chutney &
baby gem lettuce
8.5

Torched South Coast Mackerel  
Torched South Coast Mackerel, served with horseradish
potato salad with pickled Kohlrabi & nasturtium
— Enjoy it with our Chenin Blanc—
8.5

Grilled Brixham Sardines on toast
A British classic with a summer twist, served with paprika
sausage, citrus yogurt & charred cucumber
7.5

British Summer Salad   
Peas, broad beans, radish, new potatoes, mixed leaves
& shaved Lyburn cheddar
7

Smoked Chicken Terrine 
With New Forest strawberries, beetroot & basil
— Delightful with our All-rounder Chardonnay—
7.5

To Share
British Deli Sharing Board
Handmade scotch eggs, Lyburn cheddar shavings, grilled
asparagus, prawn & crayfish cocktail and Woodalls airdried
deli meats all served with handmade onion bloomer
13.5

MAINS

BEEFY'S House Salad  
Rosary goat's cheese, vine tomato, avocado, toasted croutons,
soft hen's egg, house dressing
12.5

Pea & Mint Filled Pasta  
Pasta filled with English pea and mint served
with tomato, capers & olives
12.5

Roasted vegetable Cottage Pie    
Vegan cottage pie with roasted root vegetables, sweet potato
mash, Hampshire watercress & roasted vine tomatoes
13.5

Hampshire Chalkstream Trout Salad  
Cold poached Chalkstream trout served with green leaves, pink
grapefruit & labneh cheese made in house
18.5

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

Whole Brixham Lemon Sole  
Whole lemon sole served with British new potatoes, spring
onion, peas, broad beans & green leaves
24

Crab Thermidor
The classic dish with Devon Crab, English mustard, cheese
& cream, new potato, beetroot & horseradish salad
22

Oven roasted breast of chicken with
Isle of Wight tomato 
Roasted breast of chicken served with Isle of Wight
heritage tomato tartare & sweet potato dumpling
15

Breaded English Lamb Cutlets
Breaded English lamb cutlets served with a new potato,
feta and spinach salad with rhubarb chutney
16.5

Caesar style Dingley Dell pork fillet
Dingley Dell pork fillet served Caesar style with charred
baby gem lettuce, potato croutons & hot Caesar sauce
17.5

BURGERS

Add bacon + £1 | Add cheese + £1

BEEFY'S 8oz House Burger
Served with thick cut chips, house relish,
baby gem lettuce, red onion & tomato
15

BEEFY'S Vegan Burger  
Our famous Vegan burger with aubergine, courgette,
cauliflower, chickpeas, sweetcorn & peanut butter
Served with thick cut chips, house relish, baby gem
lettuce, red onion & tomato
14

Today's Special Burger
Served with thick cut chips, house relish,
baby gem lettuce, red onion & tomato
14

BEEFY'S GRILL

All grill dishes are cooked to your preference and served with thick cut chips, slow roasted tomato & Hampshire watercress

Add Sauce + £3
Béarnaise | Green Peppercorn

8oz Sirloin
25

12oz English Rose Veal Chop
27

Minute Steak
19.5

12oz Ribeye Steak
— Perfect with our Rioja —
29

8oz Centre Cut Beef Fillet
— Marvellous with All-rounder Cabernet —
30.5

Add some surf to your turf
King prawns & Whitby scampi
10

To Share
Bothams for Both
Chateaubriand carved at your table, serves two
(available before 9pm)
— Pairs perfectly with our Zinfandel —
65

SIDES

£4 OR 3 FOR £10

Thick cut steak chips   

Creamed potato 

Buttered minted peas   

Buttered British new potatoes 

Buttered spinach   

Green Salad    

Sweet potato fries    

Charred sweetcorn   

Onion rings  

— Special —

DISH OF THE DAY & A DRINK OR A SIDE DISH

(please ask for today's option)

£20

 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.



BEEFY'S
by Sir Ian Botham

 @beefysrestaurants

 @beefysfood

 beefysrestaurant

www.beefysrestaurants.com



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