



BEEFY'S

by Sir Ian Botham

SUNDAY LUNCH

Named after the English Cricketing legend Sir Ian Botham, BEEFY'S Sunday Lunch menu reflects the best of British.

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



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www.beefysrestaurants.com



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

— SUNDAY LUNCH MENU —

TO START

Summer Sweetcorn Soup    
With minted cucumber & pepper relish

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

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

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

Smoked Chicken Terrine 
With New Forest strawberries, beetroot & basil

MAINS

All served with family style vegetables, roast potatoes, heritage carrots,
roasted shallots, wilted greens and Yorkshire pudding

Half Roast Chicken 
Sage & onion bread sauce, BEEFY'S gravy

Fish of the Day 

Roast British Rib-eye of Beef
Slow roasted beef, Yorkshire pudding, BEEFY'S gravy

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

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

DESSERTS

BEEFY'S Pudding Table
A selection of Granny B's scrumptious delights

 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.