



## 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

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** 635

Sliced pork coppa with a rocket & parmesan cheese salad  
& balsamic glaze dressing **£11.50** 346

Baked field mushroom with garlic & rosemary, filled  
with a red pepper & vegan feta, split tomato dressing,  
rocket & watercress salad  **£9.00** 379

## Signature

Platter of prawns, filo wrapped, panko breaded & prawn crackers  
with a firecracker sauce **£9.50** 462

Grilled bruschetta with whipped feta & balsamic marinated  
strawberries & cherry tomatoes with a sun blushed tomato dressing  **£8.50** 519

Ham hock terrine with a truffled pea puree, crispy peas,  
parma ham shards & pea shoots **£9.50** 356



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.

## Signature mains


12 hour braised blade of beef, parsley mashed potato,  
roasted carrots, white onion puree, red wine & beef gravy **£20.50** 815

Slow cooked pork belly, apricot & sage stuffing,  
sage mashed potato & apple cider sauce **£19.50** 941

Roasted hake with a clam & charred sweetcorn velouté,  
crispy gnocchi & kale **£22.50** 845

Chicken & spices, roasted chicken breast, tandoori spiced lentils, coconut  
carrots, raisins, toasted coconut flakes, yoghurt & coriander **£19.50** 790

‘Botham’s catch’ with a mixed garden side salad & roasted new potatoes  
**£22.50**

Warm summer salad, tempura spring onions, roasted beets,  
cauliflower, tenderstem broccoli, kohlrabi puree & black garlic oil  **£17.50** 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

Owtons special burger, toasted brioche bun, salad garnish  
(Ask for today’s flavour) **£18.50**

Mediterranean marinated butterflied chicken breast, toasted brioche  
bun, mayonnaise, beef tomato, baby gem lettuce & red onion **£19.50** 1178

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 **£15.00** 390

Goat’s cheese, grilled apricot & citrus marinated fennel salad  
with baby gem & watercress (vegan cheese available)    
Starter **£8.00** 130 Main **£15.00** 261

Add Mediterranean 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 beef ribeye steak  
**£38.00** 1077

Mediterranean 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

BEEFY'S chargrilled butchers block, 10oz beef ribeye steak,  
8oz pork ribeye, BBQ pork sausage, garlic & rosemary tomatoes,  
crispy battered onion rings, watercress & skin on fries  
Serves one - **£55.00** 2348 Serves two - **£95.00** 4696

## Comfort Food

Crispy battered fish & chips, minted mushy peas,  
tartare sauce & lemon wedge  
**£20.50** 1401


Roasted chicken breast, parmentier potatoes, green beans  
& tarragon & garlic cream sauce  
**£19.50** 912

Penne pasta arrabbiatta with baby spinach, cherry tomatoes  
& rocket salad  **£16.50** 720

## Sides

Skin on fries  **£5.00** 435

Mixed green vegetables  **£5.00** 66

Battered onion rings  **£5.00** 350

Courgette fritters with smoked paprika  **£5.00** 240

Mixed garden salad  **£4.50** 87

Roasted carrots  
with honey & rosemary  **£5.00** 383

Sautéed button mushrooms  
with garlic & thyme  **£5.00** 140

White wine

Rosé wine

Red wine

Crispy

La Cadence Blanc, France	£10.00	£12.50	£31.00
Crispy with butter, melon and green apple notes			
Bodegas Care Garnacha Blanca Nativa, France			£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, Argentina	£9.00	£12.90	£35.00
Raspberrry 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 raspberrry notes			

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			

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			£54.00
Ripe and fresh with red berries and floral notes			

Champagne & Sparkling

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			

NV Hattingley Valley, England			£70.00
Melon and butter notes with a dry finish			

Laurent-Perrier La Cuvée, France	£14.50	£86.00	
Dry, with peach and mineral notes			

Laurent-Perrier Cuvée Rose, France		£91.00	
Smooth, round and elegant with red berries and floral notes			

Light Body

Volpi Barbera Amonte, Italy	£9.50	£12.50	£32.00
Maraschino cherry, tobacco, leather notes with high tannins			
Silver Lining Pinot Noir, Australia			£46.00
Elegant and delicate with notes of blueberries and strawberries			
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, Australia	£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

Sir Ian Botham Shiraz, Australia			£69.00
Elegant, complex and round with leather, cinnamon, coffee, chocolate and vanilla notes			



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