



**BEEFY'S**  
*by Sir Ian Botham*

## TO START

Roast Tomato & Fennel Soup      
Smoked paprika onions

Potted Pâté

Served in a kilner jar, smooth potted pork & chicken pâté, chutney, toasted bloomer

Prawn & Crayfish Cocktail   
Sweet chilli & tomato salsa

British Spring Salad  

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



## MAINS

18 Hours Slow Roasted Beef Cheek  
Roasted shallots, English greens spring onion mash

Fish of the Day 

Braised leeks, sauté new potatoess & garden peas

8oz Centre Cut Beef Fillet (+£10)

With one sauce of your choice:

Béarnaise, green peppercorn

Lentil & Mushroom Stew    

Garlic chickpea & spiced butternut dumplings

Roasted Breast of Chicken 

Garlic & rosemary marinade, braised potato, rosary goats cheese, curly kale, blushed tomato

8oz Beef Burger 

Toasted brioche, house relish & chips

Add bacon +£1

Add cheese +£1

## DESSERTS

Cheese Selection (+£3.00)

Chutney, oatcakes

New Forest Ice Cream

Marshmallow & popcorn

Mandarin & Thyme Posset

Honeycomb crunch

Cooked Coconut Milk Pudding    

 Vegetarian  Healthy Option  Gluten Free  Vegan

Our menu descriptions do not include ingredients, please contact a member of staff  
for allergen information. All prices include VAT of 20%. All items are subject to availability.



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## TABLE D'HOTE MENU

Named after the English Cricketing legend Sir Ian Botham, BEEFY'S Table d'hôte 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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@beefysfood



beefysrestaurant

[www.beefysrestaurants.com](http://www.beefysrestaurants.com)



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