



"My dad was the town drunk. Most of the time that's not so bad, but New York City?"
HENNY YOUNGMAN

"Wine makes daily living easier, less hurried, with fewer tensions and more tolerance."
BENJAMIN FRANKLIN

"Wine is the most civilized thing in the world."
ERNEST HEMINGWAY

WINE LIST

We have spent the last 6 months travelling far and wide, tasting wines, visiting vineyards and building relationships with wine makers and owners alike to ensure we offer you, our customers and friends a truly unique experience while you wander around our wine list searching for your own favourite tipple!

We hope you enjoy the efforts we have put in and please do ask us if you want to know anymore about any of our wines.

WHERE GRACE KELLY MEETS LADY GAGA...
WELCOME TO OUR HOME.

THE LAZY COW

10 THEATRE STREET, WARWICK, WARWICKSHIRE CV34 4DP
Telephone: 08451 200 666 • email: info@thelazycowwarwick.co.uk
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WHITE WINE

FRESH & CRISP WHITES

Typically modern & mineral

	125ml	175ml	Bottle
1. Bianco Rey Viejo NV Spain	2.60	3.45	13.00
2. Pinot Grigio Carlo Vecchio Italy	3.30	4.75	16.50
3. Picpou de Pinet La Cole Flémenc Coteaux du Langedoc, France			20.00
4. Muscadet sur Lie Domaine du Bas Bailey Cherou, Loire			21.50

DRY & ELEGANT WHITES

Classic

5. Chablis Terras des Chablis Patrick Puze Burgundy			34.00
6. Rioja Blanco Castillo Vieco Spain	3.30	4.25	16.50
7. Gruner Veltliner Silver Bullet 501 Austria			31.00
8. Albarino A20 Riberas de Sion Spain			30.00

SAUVIGNON BLANC SAVIORS

Savory delights

9. Sauvignon Blanc Longino Archina	3.20	4.15	16.00
10. Sauvignon Blanc Wither Hills Marlborough NZ Zealand	5.00	6.25	25.00
11. Sancerre Blanc Le Manoir Andre Neveu Loire NZ Zealand			35.00
12. Sauvignon Blanc Wither Hills Korangi Vineyard NZ Zealand			32.00

FLORAL & SPICY WHITES

Invariably aromatic

13. Riesling Peter Meier Germany	3.00	3.95	15.00
14. Riesling/Sauvignon Blanc/Marsanne			23.00
15. The Slump Jump Australia			26.00
16. Pinot Gris Wither Hills NZ Zealand			24.00
16. Vignier Volvineso Reserva Segrada Familia Chile			24.00

SOFT & PRUTTY WHITES

Ripe for the picking

17. Chardonnay/Vignier Argento Archina	3.30	4.25	16.50
18. Chardonnay Old Press Australia			18.00
19. Chassagne-Montrachet Les Chounes Domaine Roux Burgundy			70.00

RICH & LUXURIOS WHITES

Topical delights

20. Chenin Blanc Steam Mountain Poort S Africa	3.20	4.75	18.50
21. Chardonnay Marneio Halfster Peak USA			25.00
22. Condrieu Les Ravines Robert Niero France			70.00

DRY & DELICATE ROSE

La Vie en Rose - pink wines to have with everything or not!

23. Sancerre Rose La Cole Blanche Fric Louis Loire France			37.00
24. Rose Domaine d'Aspas Vin de Pays des Maures France	3.80	4.90	19.00

DEEP & PRUTTY ROSE

25. Rose Argento Archina	3.30	4.25	16.50
26. Rosado Albas de Ruesca Catalunya Spain			21.00

ROSE WITH A HINT OF SWEETNESS

27. Pinot Grigio della Venezia Bush Carlo Verchio Italy	3.30	4.25	16.50
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RED WINE

SOFT & SMOOTH REDS

The comfort zone

	125ml	175ml	Bottle
28. Merlot Alto Bate Chile	3.10	4.00	15.50
29. Tinto Rey Viejo NV Spain	2.60	3.45	13.00
30. Ceppalano Alle Viole Italy			26.00
31. Merlot Journeys End Single Vineyard S Africa			33.00

CABERNET CORNER

Carnivora compliment

32. Cabernet Sauvignon La Sere S France	3.20	4.15	16.00
33. Cabernet Tempranillo Ashton S Bend Australia			19.00
34. Cabernet Sauvignon Angus The Bull Australia			37.00
35. Paulliac Les Tourelles de Longueville Bordeaux			70.00

THE MALBEC ZONE

Made for meat

36. Shiraz Malbec Longino Archina	3.40	4.40	17.00
37. Malbec Argento Selection Archina	3.20	4.25	18.50
38. Cahors Chateau du Collon S France	4.30	5.55	21.50
39. Malbec Coleno Alto Archina			60.00

PINOT NOIR POINT

Perfect with pork or lamb

40. Pinot Noir Modish Australia	5.00	6.25	25.00
41. Pinot Noir A to Z Oregon USA			37.00
42. Pinot Noir Hawksburn Terrace Rannochburn Central Otago NZ Zealand			45.00
43. Gevey-Chambertin Domaine Roux Burgundy			60.00

BRIGHT & JUICY REDS

Expressive & vibrant

44. Rioja Tinto Castillo Vieco Spain	3.30	4.25	16.50
44. Montepulciano d'Abuzzo Villa dei Fiori Italy			16.50
46. Ripe Red Springfield Estate Finlind S Africa			22.00
47. Mourvedre/Carignan/Syrah Volvineso Eclair Chile			30.00
48. Tempranillo/Grenache/Shiraz d'Avenberg The Slits & Stones Australia			33.00

SPICY & EARTHY REDS

Bold wines with layered complexity

49. Shiraz Old Press Australia	3.60	4.65	18.00
50. Chateaufort du Pape Domaine Paul Aubert Burgundy			65.00
51. Grenache/Syrah Morgan Cotes du Crov S France			33.00
52. Rioja Reserva Dinosia Vivanco Spain			35.00
53. Brunello di Montalcino Castello Boni Italy			60.00
54. Pinotage Vignier Steam Mountain Heldeisig S Africa			25.00

DEEP & RICH REDS

Keen as mustard

55. Shiraz d'Avenberg The Love Grass Australia	5.40	6.75	27.00
56. Ribera del Duero Bodegas Tolofo Domono S Spain			29.50
57. Zinfandel Grubby Head Old Vine Loti USA			30.00
58. Syrah/Cabernet/Petit Verdot Dominio de Valdepusa Summa Varietals Spain			40.00

CHAMPAGNES & PROSECCO

All of a bubble - unadulterated pleasure whatever the occasion

	125ml	Bottle
59. Prosecco Bel Star NV Italy	5.00	25.00
60. Bisoli Jeio Cuvée Rosé NV Italy		28.00
61. Perrier Jouet Grand Brut NV S France		23.00
62. Laurent-Perrier Brut NV Champagne		52.00
63. Perrier Jouet Grand Brut NV Champagne		49.50
64. De Castellane Brut NV Champagne	6.95	40.00
65. Laurent-Perrier Ultra Brut NV Champagne		70.00
66. Laurent-Perrier Cuvée Rose Brut NV Champagne		75.00
67. Bruno Paillard Brut Assemblage 1999 Champagne		70.00
68. Perrier Jouet Belle Epoque 2002 Champagne		115.00
69. Dom Perignon 2002 Champagne		150.00

LARGE BOTTLES

WHITE WINE

70. **Sauvignon Blanc** Wither Hills Marlborough NZ Zealand

50.00

RED WINE

71. **Rioja Reserva** Dinosia Vivanco Spain

70.00

72. **Cabernet Sauvignon** Angus The Bull Australia

75.00

73. **Paulliac** Les Tourelles de Longueville Bordeaux

140.00

CHAMPAGNE

74. **Laurent-Perrier** Brut NV Champagne

100.00

75. **Laurent-Perrier** Cuvée Rose Brut NV Champagne

150.00

DESSERT WINES

One light and aromatic, the other sticky and tautious

	125ml	Bottle
76. Muscat de Beaumes de Venise Domaine de Fenuillet 501 Rhône	7.80	29.50
77. Chardonnay/Semillon d'Avenberg The Noble 37.5cl Australia	7.80	22.00



STARTERS

- Soup of the Day**, rustic bread 5.50
- Home Cured Gravolax**, thickly sliced cured salmon with pickled ribbons of cucumber and a dill mustard sauce 6.95
- Crab Cake**, fresh seafood, lemon oil 5.25/11.00
- Roasted Beetroot**, goats cheese, crostini, caramelised walnuts 5.95
- The Lazy Cow House Salad**, vinegrette 4.75/9.25
- Pork Rilette**, bread crisps and apple chutney 5.75
- Spice-Crusted Scallops**, curry lemon relish 8.75/16.50
- Baby Gem Lettuce**, smoked bacon, strathglen blue 5.50/10.75
- Atlantic Prawns** ½ pint or pint - more rose sauce 7.50/14.00
- Oysters** – please see blackboard menu

Why not add a glass of De Castellane Brut NV Champagne for 7.10

Did you know we do...

- Breakfast**
7am - 12noon, 7 days a week
- Set Menu**
Monday - Friday, 12noon - 3pm
2 Courses for 10.50
3 Courses for 13.50
- or steak, fries and a glass of wine for 9.95
- ...and have you heard about our opulent private dining room for up to 30, ask for a tour.



GRILL

All steaks come with chips



Allens of Mayfair
The oldest butcher in the UK,
butchering some of the finest steaks you'll ever eat.

- Rib Eye** 8oz 19.00
10oz 21.00
- Sirloin** 8oz 17.00 / 10oz 21.00
- Angus Fillet** 8oz 25.00



Jack O'Shea
Dry-aged on the bone for a minimum of 28 days
for extra flavour & marbling

(ouch, but well worth the price!)

- Bavette** 8oz 11.00
- Sirloin**, 10oz 30.00 / 14oz 33.00
- Porterhouse**, 28oz 50.00 – to share
- Flat Iron Steak** 14.50
- New York Strip** usdn prime 11oz 30.00

SAUCES

£1 a portion
Green pepper sauce • Béarnaise
Lazy Cow gravy • Garlic-confit butter



THE WAY WE SERVE

- | | |
|----------------------|--------------------|
| BLUE | MEDIUM |
| VERY RED COLD CENTRE | PINK, HOT CENTRE |
| RARE | MEDIUM WELL |
| RED COOL CENTRE | DULL PINK CENTRE |
| MEDIUM RARE | WELL DONE |
| RED, WARM CENTRE | DULL GREY |

MAIN COURSES

- Slow Braised Beef Short Ribs**, lazy cow gravy 15.00
- Roast Poussin**, soy lentils and smoked bacon jus 15.50
- Beef, Stout & Mushroom Stew**, dumplings 12.50
- Smoked Haddock Hash**, fried hens egg & sauce drizzle 10.50
- The Lazy Cow Irish Steak Burger**, broche bun, beef tomato, red onion and chips 10.00
add ale/beer 50p
- Saffron & Tomato Risotto Cake**, olives, slow baked tomato, salad and balsamic 13.00
- Ale Battered Fish**, chips, mixed mushy peas (see blackboard menu)
- Salmon**, with saffron roasted feta potato, Caposicum salsa and crisp potato 16.00
- Pasta** from the blackboard

SIDE ORDERS

- Green beans, garlic butter 2.50
- Battered onion rings 2.50
- Spinach, steamed/creamed 2.75
- Corned Aubergine 2.75
- Portobello mushrooms pestilade 2.75
- Chilled toby gem lettuce with blue cheese 2.75

POTATOES

- Fricas skins, bacon, cheese and truffle oil 2.50
- Chips 1.50 • Formosan & rosemary dips 2.50
- Dorsethouse potato 3.00 • jalapeno mash 2.75

DESSERTS

- Chilled Vanilla Cheesecake**, poached rhubarb and ginger cracker 6.00
- Chocolate Pot**, with espresso cream 6.00
- Knickerbocker Glory** 5.25
- Lemon Meringue Tart**, with chantilly cream 6.00
- Selection of Cheese**, (on the blackboard menu) and accompaniments 7.50
- Coffees**, served with confection

(*) DENOTES VEGETARIAN DISHES • ALL DISHES MAY CONTAIN TRACES OF NUTS • ALL FISH DISHES MAY CONTAIN BONES • DESSERTS MAY CONTAIN CALORIES
ANY THING YOU CHOOSE TO LEAVE WILL GO DIRECTLY TO THE TEAM THAT LOOKED AFTER YOU • PARTIES OF 8 OR MORE WILL BE SUBJECT TO AN AUTOMATIC 10% SERVICE CHARGE ADDED ON TO THEIR BILL

BAR MENU

Choose a selection to share

3 on a board 12.00

5 on a board 18.50

Each 4.25

Beef sliders, mini burger and gruyere cheese

Pulled pork, brioche, coleslaw

Caramelized onion hummus, flat bread

Hot chicken wings, blue cheese dip

Roasted chorizo, new potatoes, coriander

Prawn lollipops, lemongrass & dipping sauce

Marinated mixed olives

Croque monsieur, truffle oil

Chipolata sausages, tomato chutney

SANDWICHES WITH CHIPS

Handmade pork pie with red onion chutney 5.25

American hot dog, caramelized onion, french's mustard, ketchup 5.50
add chilli 1.00

Smoked salmon, chive cream cheese, rocket 6.50

The Lazy Cow Irish Steak Burger, brioche bun, beef tomato, red onion and chips 10.00
add cheddar 50p

Toasted steak ciabatta, onion marmalade, and cos lettuce 7.75

Chicken Caesar wrap 5.50

Tuna, served with pitta and Greek salad 6.00

SALADS

Roasted beetroot, goats cheese crostini, caramelized walnuts S/L 5.75/11.00

Baby gem, smoked bacon, strathdon blue S/L 5.50/10.75

Sticky peppered beef salad, beetroot and feta 10.75



COCKTAILS

Classics are a given to us so we don't list them, but feel free to test the liquid chef standing in front of you...be warned if they know the classic your asking for, and make it to perfection...you might have to buy the teacher one!

"There are millions of students but very few teachers"

What's in a Mai Tai? How do you fix a real Martini? And what's the best way to get your tongue round a Caipirinha? **"Just ask us"** The Lazy Cow has consulted the movers and the shakers of the bartending world to create a unique and thought provoking cocktail list, feel free to steal any ideas or cocktail recipes, BUT just remember where you stole them from "TLC"



Washington dream 6.00

This all-American creation comes from America's love of their own products. Southern Comfort started its simple life as a peach and honey cocktail invented in America during prohibition days, Jack Daniels isn't a bourbon (being made in Tennessee rather than Kentucky) and by low Boursbons have to be made from at least 51% corn, but this is a bourbon-style drink all the same.

- Jack Daniels • Southern Comfort • lime juice
- Splash Cranberry juice/Pomegranate
- Dash of orange bitters

Apple and berry infusion 6.00

This cocktail has been around since the beginning of time, used as a herbal medicine in the 18th century, we here at the lazy Cow believe we've perfected the art of fabulous drinks, we can't guarantee it will cure any aches, pains or colds, but trust us after a couple you'll feel a million dollars.

- Calvados • Chopped raspberries • Chopped strawberries
- Chopped blueberries • Demerara sugar
- Cinnamon sprinkle • Nubneg sprinkle
- Flamed orange zests

Strawberry fields 6.00

So legend has it this cocktail is an adaptation of a classic invented in 1908, with a Lazy Cow twist "style and parochie preferred by ladies and drunk by men "come on guys admit it...you love it" fresh, crisp and smooth I hear you cry!

- Marinel V.S.O.P Cognac • Cherry brandy
- Strawberries/Puree • Demerara • Sparkling wine

Pimm's Royal 6.00

Halfway between two classics, the standard Pimm's and champagne cocktail, it's clarifying and exceptionally refreshing, and a superior sparkling wine will suffice, and remember Pimm's isn't just for summer

- Pimm's No. 1 • Cointreau • Sparkling wine to top
- Lemon zest cucumber peel and mint leaves
- Strawberries to garnish

Watermelon Martini 6.00

Words aren't needed for this cocktail try one...fresh watermelon is one of the world's most refreshing drinks, as you know if you've ever eaten one. Better still is this Martini. Brilliantly simple, utterly winning.

- A bartender chunk of fresh watermelon, seeded
- lemon vodka • Demerara

Blueberry Martini 6.00

This is a creation of the legendary Salvatore Calabrese [Cocktail GOLD] It's a slightly different approach to fruit Martinis, since the fruit is crushed by the action of ice in the Boston shaker, if you can't beat them join them! this is perfection in a glass.

- Blueberries • Vodka • Blue Curacao • Cointreau

Lemony 6.00

This drink bursts with fresh and lively flavours! But also has slight undertones of summer, lemoncello is a Tuscan lemon liqueur, and when added to the flavoured vodka gives it that kick to start your night. So close your eyes and think of summer in Italy even if it's raining outside.

- lemon vodka • lemoncello • fresh lemon juice
- Demerara

Make mine a 6.00

This dessert in a glass comes from our love of all things sweet and crisp, the method for this cocktail is easy, but the flavours are outstanding! The sweet orange flavours really hit the back of your pallet, but wait...you then get hit with sour and bitter flavours does this cocktail play tricks with you mind? Tell us what you think.

- Prisco • Grand Marnier • Cointreau
- Rubarb and orange preserve
- Passionfruit puree and lime

Sugar cane surprise 6.00

A classic but with a TLC twist, can you guess the name of the cocktail it derived from? Ask your liquid chef they will tell you all you need to know, love Rum? You'll love this.

- Havana 3 year • Calvados • Poire William eau-de-vie
- Maraschino juice • Pineapple and lime juice
- Dark rum float

Pear Drop 6.00

We stole this cocktail from London's leading cocktail bar "I won't tell you the name can you guess?" we haven't tampered with any ingredients or method because this drink is true perfection.

- Wyborowa pear vodka • Meriel poire
- Passion fruit syrup • Pear puree • Fresh lime squeeze