



We have travelled the UK to find the best butchers in the land and ones that could become partners with us, that shared our passion, enthusiasm and wish to deliver you, our friends and customers, the very best steak on your plate.

O'SHEA'S OF KNIGHTSBRIDGE *O'Shea's Of Knightsbridge** ...Our family established the first Butchers in Tipperary in 1789. Dermot O'Shea is the 7th generation of Butchers who divides his time between South West Ireland, the Knightsbridge shop and with various farmers around Ireland and the British Isles.

Darragh O'Shea the 8th generation of Butchers runs O'Shea's in Knightsbridge welcoming customers and working closely with a number of top Chefs and Restaurateurs to ensure their establishments simply have the best meat available.

My father and I work with farmers and suppliers in Ireland, and the UK to ensure we provide our customers with simply the best Beef available in the UK. We select wonderful free range and organic beef from both South West Ireland and Perthshire in Scotland. We select the cattle from specific farms where they have been expertly reared and grass-fed then finished with cereals such as Barley. We do this out of passion and to ensure we deliver the very best Steaks to The Lazy Cow. We've passed on no additional cost for these premium steaks. We're confident the extra will be worth it.

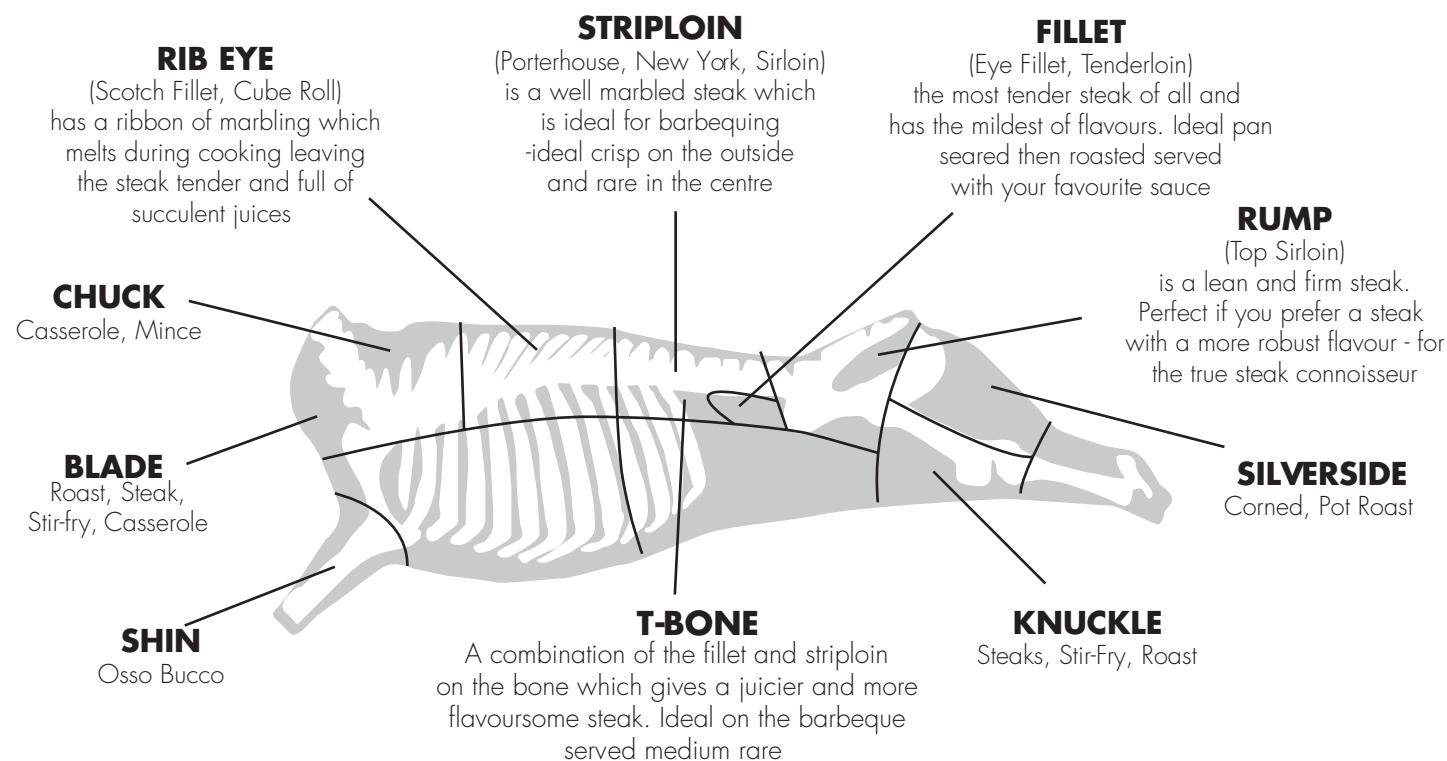
Darragh O'Shea.

TASTE TRADITION Founded by Joyce & Charles Ashbridge (mother and son) on New Year's Day 2004.

Nestled at the top of Sutton Bank in the North Yorkshire Moors National Park, the Ashbridge family has farmed at Cold Kirby for 3 generations. The traditional methods of breeding, rearing and finishing livestock used in our grandfathers' days are still evident in Charles' protocols. The combination of outdoor rearing and the traditional breeds is quite simply an incredible taste - 'the proof of the pudding is in the eating' as they say.

The combination of farming and butchery in one company ensures that only the finest cattle are selected for The Lazy Cow, and the wide range of breeds some very rare gives us a wealth of choice and finest quality. The meat is hung for a minimum of 28 days before being supplied to the Lazy Cow, who finish the aging process to ensure the perfect steak, perfectly prepared.

At The Lazy Cow we source our beef in the following way. First, we look at the most professional breeding techniques and healthy breeding environments. Then we progress to quality processing and ageing facilities. Our philosophy is quite simply to produce the most premium quality beef, which only needs to be lightly seasoned and char grilled to the customers specification, whilst allowing true flavour and texture to be appreciated. Unless otherwise specified, all steaks come with a sauce strictly on the side to allow customers the opportunity to taste the steak the way we think it tastes best, on its own!



THE LAZY COW

10 THEATRE STREET, WARWICK, CV34 4DP
Telephone: 0845 1200 666 • email: info@thelazycowwarwick.co.uk
www.thelazycowwarwick.co.uk

STARTERS

Soup of the Day, rustic bread 5.00

King Prawn Tempura, guacamole, mango, cajun mayo 7.25

Toasted Sesame Tuna Tacos, ginger coleslaw and wasabi aioli 7.50

Hot Wings, choose sticky bbq, hot or flaming hot. blue cheese dip and celery 5.50

Scallops of the Day

China Town Chicken Lettuce Wraps, the chinese invented 'em, we perfected 'em, you wrap 'em 6.50

Beef Spring Rolls, sun dried tomato, feta, sweetened onion dip 6.95

Scottish Smoked Salmon, capers, red onion rings, lemon wedge in muslin, crème fraîche and dill sprigs 8.50

Aged Beef Carpaccio, rocket, aged balsamic syrup and parmesan 6.75

Wedge of Chilled Iceberg, blue cheese, tomato, smoked bacon and ranch dressing 5.95

Melon, Prosciutto, Feta & baby basil salad, 7.25

Oysters,
x3 7.00/x6 14.00/x12 28.00
(see blackboard)

...why not add a glass of de castellane brut nv, champagne for 7.10

FRESHLY PREPARED SUSHI

Freshly prepared daily. When it's gone, it's gone! ... Sorry!

Surf Roll (California), crab, avocado, cucumber, cream cheese, soy dipping pot 6.25/12.00

Rainbow Roll (v), avocado, peppers, carrot, wasabi and pickled ginger 6.00/11.50



MAIN COURSES

Sticky Beef with Shanghai Noodles, fresh vegetables sautéed with a sesame chilli sauce, chow mein noodles, cashews, lime & coriander 14.50

Kobe Beef Meatballs, ragù sauce, red wine, garlic, tagliatelle pasta 14.50

Ale Battered Fish, chips and minted mushy peas 12.00

½ Jospur Fired Chicken, choice of smokey bourbon glaze, or garlic and thyme 14.00

Lobster & Chips, béarnaise sauce and garlic butter ½ / Whole ~ see blackboard

Certified Black Angus USDA Grain Fed Burger, brioche bun, chips, red onion, tomato, chips and gruyère 11.00
add smoked bacon or fried egg 1.00 each

Fish of the Day (Market Price)

Sautéed Leek & Gruyère Filo Parcel (v), coriander tomatoes and chilli spiced lentils 11.50

Baby Back Ribs, sweet and spicy bbq sauce, coleslaw ½ rack 8.50/full rack 15.00

SALADS

The Lazy Cow House Salad, 4.75/9.25

West Coast, strawberries, avocado, quinoa, feta, spinach, coriander, julienne carrots, candied pecans, citrus honey vinaigrette, sauté prawns 7.50/14.00

East Coast, pomegranate, sweetcorn, blue cheese, radish, parsley, cranberry and horseradish dressing, grilled steak 6.50/12.00

Santa Fe, chargrilled chicken, sweetcorn, cranberries, crispy tortilla, black beans, feta, lime and peanut dressing 6.00/11.50

We  Sunday...

Serving the best

Sunday brunch in town

Kick back and relax with Sunday papers, and create your own spicy bloody mary

GRILL

All steaks come with chips, corn and confit garlic

We take our products very seriously and only want to bring you the best. We only source Scottish and Irish beef that has been organically raised. We age our meat in house for a minimum of 28 days and up to 32 days. We have also sourced some phenomenal steaks from U.S and Argentina aged to perfection. Not only do we have the best beef our second secret is the cooking, all of which is done in a coal fired oven that cooks at over 400°C to ensure maximum flavour and tenderness.

NORTH YORKSHIRE BLACK ANGUS

a loin so good, they called it 'Sir'
Sirloin, 10oz 22.00 / 14oz 27.50

Ribeye, 8oz 19.00

Fillet, 8oz 25.50

Bavette, 8oz 13.50

ARGENTINIAN

Fillet, 8oz 27.00

USDA

Ribeye, 10oz 26.00

New York Strip, 10oz 27.00
king of steak

Bavette, 8oz 15.50

STEAKS TO SHARE

T-bone, 30oz 50.50

Rib on the Bone, 28oz 49.50

a loin so good, they called it 'Sir'
Sirloin on Bone, 28oz 48.00

...½ Lobster added to your steak ~ see blackboard

SAUCES

green peppercorn
béarnaise
lazy cow gravy
bloody mary butter
1.00 per portion

SIDES

battered onion rings 3.00

creamed mushrooms & leeks 3.00

spinach, steamed/creamed 3.50

lazy cow jalapeños poppers 3.00

mac and cheese 3.00

chilled baby gem lettuce with blue cheese 3.00

shaved fennel, pear, feta,
rocket and pomegranate salad 3.00

POTATOES

potato skins, bacon, cheese and truffle oil 2.75

chips 2.00 • parmesan & rosemary chips 3.00

jalapeño mash 2.75



THE WAY WE SERVE

BLUE
VERY RED, COLD CENTRE

RARE
RED, COOL CENTRE

MEDIUM RARE
RED, WARM CENTRE

MEDIUM
PINK, HOT CENTRE

MEDIUM WELL
DULL PINK CENTRE

WELL DONE
DULL GREY

Please allow 20 minutes cooking time when ordering

Did you know we do...

Breakfast

7am - 12noon, 7 days a week

Lunch On The Hoof

12noon - 3pm, Monday to Friday,

2 courses for 10.50

3 courses for 13.50

...and have you heard about our opulent private dining room for up to 18, ask for a tour.