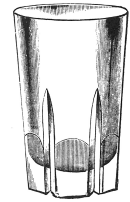


KICK OFF YOUR MEAL WITH A G&T

Gordons London Dry Gin, England – 37.5%

A London Dry gin first produced in 1769. Gordon's has been the UK's number one gin since the late 19th century. Triple-distilled, the gin contains juniper berries, coriander seeds, angelica root, liquorice, orris root, orange and lemon peel.

35ml £2.50 • 50ml £3.50



Bombay Sapphire, England – 40%

This second most popular gin in the world. With citrus and a hint of florals on the nose. Lemon at first, juniper and heat in the middle, and hints of floral, lemon and alcohol on the tail. Mild and restrained, but juniper is clearly present.

35ml £3.00 • 50ml £4.00

Hendricks Gin, Scotland – 41.4%

The Gin that led the recent revival and changed the way people thought about garnishing their gins with the addition of cucumber to accentuate the earthy notes of this fine Gin.

Balanced and interesting, a good gateway to the top end gins.

35ml £3.50 • 50ml £4.50

Brockmans Gin, England – 40%

The flavour notes that make Brockmans so unique are derived from an intriguing and unique blend of flavours. The Bulgarian coriander plays its part; it has an aromatic, almost gingery orange flavour, which marries beautifully with the softer, more rounded harmonies of blueberries and blackberries.

35ml £4.00 • 50ml £5.00

Williams Chase Extra Dry, England – 40%

This dry, juniper led gin has been designed for the much loved G'n'T. Chase distil their Naked vodka from cider made from organically grown apples, they then distil their gin from the vodka.

The result is a delicious gin with notes of spice and citrus fruit.

35ml £4.50 • 50ml £5.50

Warner Edwards Harrington Dry Gin, England – 48%

It's based on barley spirit which is flavoured with eleven botanicals sourced from farms in Wales and England. These include juniper, elderflower and coriander. A hint of malt kicks this off with an almost Jenever-style, followed quickly by a perfume-like delivery of acacia blossom and sweet, creamy juniper notes. We also feature the Rhubarb Gin and Elderflower Gins from time to time.

35ml £5.20 • 50ml £6.20

Guest Gins

As small batch gin is such a burgeoning market with new producers springing up all over the place we regularly feature other interesting gins including award winners such as Sipsmith and other local gins such as Foxdenton Gins.

35ml £6.00 • 50ml £7.00

TONIC

Schweppes Tonic / Slimline Tonic

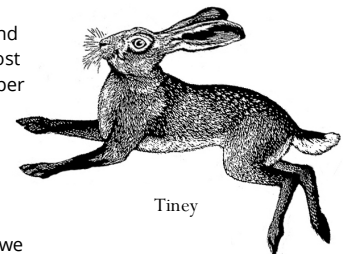
Smooth, slightly sweet,
slightly bitter and in just
the perfect size for a
gin and tonic

125ml £1.00

Fever Tree Premium Indian or Naturally Light Tonic Water

The well-balanced mix of
Fever Tree makes any gin
taste better and more
refreshing. It is a middle
ground between bitter
and sweet

200ml £1.75



Tiney

SNACKS



Olives

Pitted green & purple and marinated with silverskin onions

£1.95

'Amazing Grains' Bread

Butter, herb infused olive oils

£2.95

STARTERS

Soup Of The Day

Warm ciabatta, butter (v)

£4.95

Jalapeno Peppers

Cream cheese, tomato salsa, mixed leaves (v)

£5.50

The Oak Scotch Egg

Black pudding, rocket leaves, mustard dressing

£5.95

Stilton & Garlic Mushrooms

Toasted ciabatta (v)

£5.95

Mackerel Escabeche

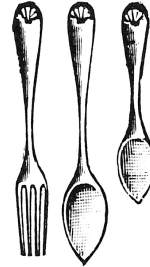
Pea shoots, balsamic glaze

£5.95

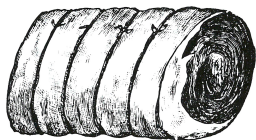
Duck Rillettes

Cornichons, fruit chutney, toasted ciabatta

£5.95



For allergen advice please ask your server.
An optional 10% service charge will be added on tables of eight or more.



MEAT

Woburn's 6oz Beef or Venison Burger

Warm ciabatta roll with mayo, salad, coleslaw & handcut chips

£10.95

Roast Breast Of Pheasant

Wrapped in pancetta with creamed mash and honey & rosemary roast carrots

£13.95

Daube of Beef

With buttered cabbage, dauphinoise potatoes & jus

£14.95

Roast Guinea Fowl

On a mixed bean and chorizo stew

£14.95

Woburn's 8oz Rump Steak

Choose two sides from our selection

Add peppercorn sauce or garlic & herb butter for £1.50

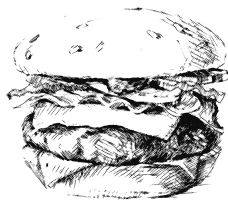
£16.95

Woburn's 8oz Rib Eye Steak

Choose two sides from our selection

Add peppercorn sauce or garlic & herb butter for £1.50

£18.95



Burger Toppings

Mature Cheddar

•

Stilton

•

Bacon

•

Caramelised Onions

•

Mushrooms

•

Jalapenos

£1.50 Each

VEGETARIAN

Vegetarian Burger

Warm ciabatta roll with mayo, salad, coleslaw & handcut chips (v)

£9.95

Linguine

Cauliflower, artichoke & spinach with a ricotta cream sauce (v)

£12.95

FISH

Fish of the Day

Please ask your server for today's fresh fish dish

£13.95

Pan Seared Fillet of Salmon

Choose two sides from our selection

With pesto or garlic & herb butter

£14.95

For allergen advice please ask your server.

An optional 10% service charge will be added on tables of eight or more.

On The Side

Handcut Chips

•

Creamed Mash

•

Mixed Seasonal
Vegetables

•

Skinny Fries

•

Mixed House Salad

•

Crispy Onion
Rings With 'Firecracker'
Dip

•

Buttered New Potatoes

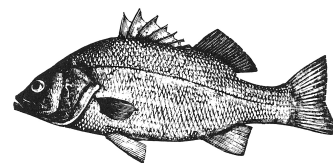
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Steamed Broccoli &
Almonds

•

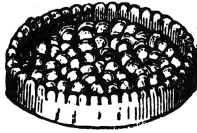
Honey & Rosemary Roast
Carrots

£3.50 Each



DESSERTS

All our desserts are homemade by our Chef Daniel Gibbons.



Sticky toffee pudding

Hot toffee sauce, vanilla ice cream

£4.95

Caramelised rice pudding

Sweet cranberry compote

£4.95

Marble cake

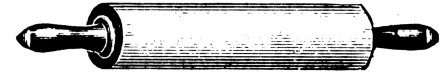
Chocolate sauce & sweet mascarpone

£4.95

Blood orange mousse

Walnut biscotti

£4.95



ICE CREAM

Rossa creates its silky smooth and luxurious gelato ice cream with the same passion as it did over one hundred years ago, effortlessly blending Italian history with modern processes to craft luxurious flavours of ice cream.

Choose from:

Madagascan Vanilla, Honeycomb, Belgian Chocolate or Strawberries & Cream

...and Rossa's Sorbetto:

Lemon or Raspberry



Choose 2 scoops for £3.95

Try another flavour for £1.00 each

CHEESE

Make your own British cheese board from our selection of Farmhouse cheese

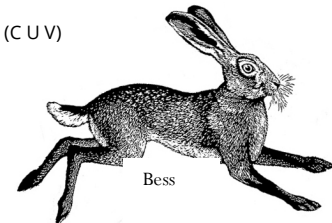
Choose from:

- Bedfordshire Blue - Creamy semi-soft blue cheese made in Odell, Beds. (C U)
- Broad oak Farmhouse Cheddar 12-month - From The Traditional Cheese Dairy, Stonegate. (C U V)
- Colston Bassett Stilton - Very rich and creamy (C V)
- Sharpham - Very creamy Jersey milk Brie from Devon. (C U V)
- Ragstone - Matured goat's cheese from Neal's Yard Dairy. (G U V)

Served with celery, apple, fruit chutney and biscuits

Choose 2 cheeses for £6.95

Add another cheese for £2.50 each



For allergen advice please ask your server.

An optional 10% service charge will be added on tables of eight or more.

WINES

Vistamar Late Harvest Moscatel 2012 (50ml/100ml/375ml) £3.75/ £6.95/ £20.95

Tio Pepe Fino Sherry (50ml/100ml) £2.50/£4.75

Elysium Black Muscat 2010 (100ml/375ml) £8.00/ £24.95

The Ned Noble Sauvignon Blanc 2013/14 (375ml) £39.00



PORT

Taylor's Late Bottled Vintage (50ml/750ml) £3.00/ £29.00

Taylor's 10 yr old Tawny (50ml) £4.50

Taylor's 20 yr old Tawny (50ml) £6.00

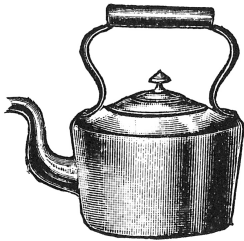
MALT WHISKIES

35ml from £4.00

Talisker, Isle of Skye – 10 yr old

Laphroaig – 10 yr old

Old Pulteney – 12 yr old



LIQUEURS

Baileys Irish Cream (50ml) £3.50

Tia Maria (50ml) £3.50

Cointreau (50ml) £3.50

Disaronno (50ml) £3.50

Choose your liqueur with coffee and floating cream from £4.95

COFFEES

Americano £2.50

Espresso (sgl/dbl) £2.50/£3.50

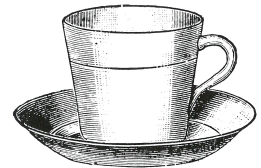
Cappuccino £2.95

Latte £2.95

Hot Chocolate £3.50

Tea £2.00

Irish Coffee with Jamesons £4.95





WE HOPE YOU ENJOYED IT!

All the food you see on this seasonal British menu is homemade by our head chef Daniel Gibbons, using delicious local produce and the freshest ingredients.

Come and see us again – we have special offers throughout the week:

Monday – Burger Night

6pm – 8.30pm

Choose a Burger with any two toppings and get your drink* FREE

Tuesday – Pie Night

6pm – 8.30pm

Choose a Pie, mash or chips, veg, gravy and get your drink* FREE

Wednesday – Steak night

6pm – 8.30pm

Choose a Steak, two sides & a sauce and get your drink* FREE

*Any pint of draught beer, lager or cider, a 175cl glass of wine or any soft drink.

If you've enjoyed your experience we'd love to hear your feedback on Tripadvisor or Resdiary.

For more information and upcoming events please visit our website at www.cowpersoak.co.uk

Please note we cannot list all ingredients in our dishes, so if you have any food allergies please let us know.

All prices include VAT at the current rate.

