

## REAL ALES

Woodforde's Wherry (3.8%) – Fresh session ale with crisp floral flavours £3.40

Sharp's Doom Bar (4.0%) – Sweet malt and delicate roasted notes £3.50

Guest Ales – visit the bar and speak to our staff about our latest guest beers £3.60

## LAGER

Fosters (4.0%) £3.60

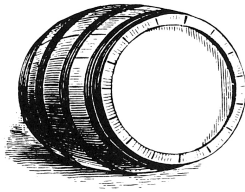
Kronenbourg 1664 (5.0%) £3.80

San Miguel (5.0%) £4.00

Corona 330ml (4.6%) £3.20

Peroni 330ml (4.7%) £3.20

Becks Blue 275ml (alcohol free) £3.00



## CIDER

Thatchers Gold (3.8%) £3.50

Aspall (4.0%) £4.00

Old Mout Cider 500ml (4.0%) - Summer berries/Passionfruit & Apple/Kiwi & Lime £4.50

Crabbies Ginger Beer 500ml (4.0%) £4.00

## SOFT DRINKS

Coca Cola/Diet Coke (330ml) £2.00

Sprite/Fanta (330ml) £2.00

Appletiser (275ml) – Gently Sparkling Apple Juice £2.30

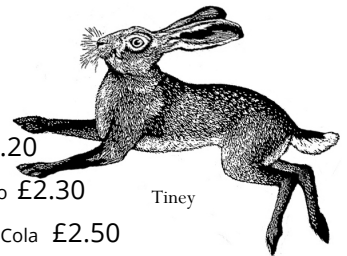
J20 (275ml) – Orange & Passionfruit/Apple & Mango/Apple & Raspberry £2.20

Frobichers fruit juice (250ml) – Orange/Apple/Pineapple/Cranberry/Tomato £2.30

Fentimans (275ml) – Victorian Lemonade/Ginger Beer/Rose Lemonade/Cherrytree Cola £2.50

Bottlegreen Sparkling Presse (275ml) – Elderflower/Pomegranate & Elderflower £2.50

Fever-Tree – Premium Tonic Water/Naturally Light Tonic £1.75



Ask your server to see our wine list for our selection of wines and spirits

Prices per pint unless otherwise stated

## SNACKS



### Olives

Pitted green & purple olives marinated with silverskin onions (v)

£1.95

### 'Amazing Grains' Bread

Butter & herb infused olive oils (v)

£2.95

### Half A Pork Pie

Cornichons, English mustard

£3.95

### Jalapeno Peppers

Stuffed with cream cheese with tomato salsa & mixed leaves (v)

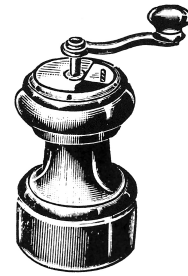
£5.50

## LIGHT BITES

### Soup Of The Day

Warm ciabatta, butter (v)

£4.95



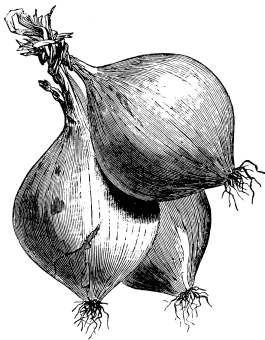
### Deep Fried Whitebait

Tartare sauce & mixed salad

£5.95

Make it a large plate with handcut chips and extra salad

£8.95



### Classic BLT

Served in a ciabatta, coleslaw, mixed salad

£5.95

### Stilton & Garlic Mushrooms

Toasted ciabatta (v)

£5.95

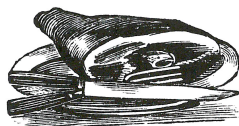
### Grilled Chicken Breast

Mixed salad, mustard dressing

£7.95

For allergen advice please ask your server.

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



## MAINS

### Spiced Chicken Goujons

Skinny fries, house salad, coleslaw

£9.95

### Wholetail Scampi

Skinny fries, house salad, tartare sauce

£9.95

### Sausage Of The Week

Creamed mash & caramelised onion gravy

£10.95

### Ploughmans Lunch

Pork pie, Applewood smoked cheddar, Bedfordshire blue, salad,

Warm bread & fruit chutney

£10.95

### Caramelised Onion & Goats Cheese Tart

Rocket leaves, balsamic reduction (v)

£10.95

### Fish & Chips

Mushy peas & tartare sauce

£11.95

### Pie Of The Day

With handcut chips or creamed mash, seasonal vegetables, gravy

£12.95



## BURGERS

Served in a warm ciabatta roll with mayo, salad, coleslaw & handcut chips

### Beef Burger

6oz Woburn burger

£10.95

### Venison Burger

6oz Woburn burger

£10.95

### Chicken Burger

Grilled chicken breast burger

£10.95

### Vegetarian Burger

Mixed vegetable patty

£9.95



## Add A Topping

Mature Cheddar

•

Stilton

•

Bacon

•

Caramelised Onions

•

Mushrooms

•

Jalapenos

£1.50 Each

## On The Side

Handcut Chips

•

Creamed Mash

•

Mixed Seasonal

Vegetables

•

Skinny Fries

•

Mixed House Salad

•

Crispy Onion

Rings With 'Firecracker'

Dip

•

Buttered New Potatoes

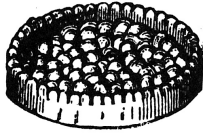
£3.50 Each

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## 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

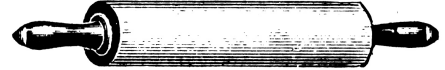
Chocolate sauce & sweet mascarpone

£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:

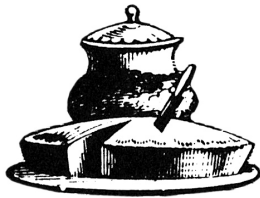
Madagascan Vanilla, Honeycomb, Belgian Chocolate or Strawberries & Cream

### ...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)

Broadoak Farmhouse Cheddar 12-month - From The Traditional Cheese Dairy, Stonegate. (C U V)

Colston Bassett Stilton - Very rich and creamy (C V)

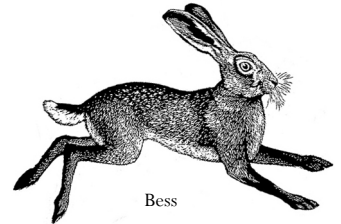
Sharpham - Very creamy Jersey milk Brie from Devon. (C U V)

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



Bess

For allergen advice please ask your server.

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

## TEAS & COFFEES

### Americano

Espresso with added hot water

£2.50

### Espresso (sgl/dbl)

Short, strong, black coffee

£2.50/ £3.50

### Caffe Latte

Espresso with steamed milk

£2.95

### Cappuccino

Espresso topped with steamed and frothed milk

£2.95

### Tea

Brought brewing to your table

£2.00

### Hot Chocolate

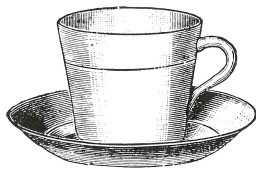
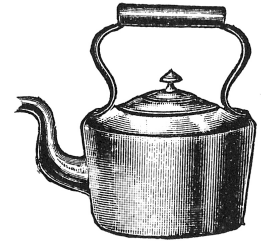
Classic milk chocolate topped with whipped cream

£3.50

### Liqueur Coffee

Americano with your choice of liqueur topped with cream

£4.50



## DESSERT WINE

### Vistamar Late Harvest Moscatel, Limarí Valley, Chile

A delicious straw coloured wine with touches of gold, a rich intense flavour with hints of peach, apricot & quince and a lovely long finish.

£3.75 (50ml)





## 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](http://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.

