



ST.IVES

THE
OLIVER CROMWELL

PUB · RESTAURANT · COURTYARD

DRINKS MENU

welcome

Joey & Gemma welcome you to The Oliver Cromwell.

We're renowned for classic pub grub alongside our fantastic range of craft beers, cask ales, cocktails and wines. Our beers are brewed just down the road at Brewpoint, Bedford so you can't get much fresher than that! We have special nights which you can find more information on at the back of this menu.

We hope you enjoy your time with us,

Gemma, Joey & Wilson

SUNDAY PLANS?

**JOIN US AT THE OLI FOR A DELICIOUS ROAST DINNER.
ASK ONE OF OUR TEAM FOR A SUNDAY MENU.**



BEER & CIDER

CHECKPOINT SESSION IPA 5

Time to stop at this checkpoint. A hazy, sessionable remake of the American IPA

MIDPOINT PILSNER LAGER 5

A classic golden Pilsner, brewed slow & lagered at low temperatures to give a smooth refreshing taste

ON POINT PALE ALE 5

An easy drinking, on point, crisp pale ale that is full of character. Expect bright tropical and citrus hop flavours on a light malt base with low bitterness



@brewpointuk / brewpoint.co.uk

The pints you're drinking are brewed just down the road at our state of the art, brand spanking new brewery Brewpoint. (If you haven't heard, you should have by now!) They're the new kid on the block with the latest equipment, but with the biggest of histories (Charles Wells anyone?!).

BIRRA MORRETTI 4.6% 5

AMSTEL 4.1% 4.8

WARSTEINER 4.8% 4.9

GUINNESS 4.2% 4.7

ASPALLS CYDER 5.5% 4.8

CASK ALE



Charlie Wells

BEER RUNS IN OUR
DNA, IT'S THE ORIGIN
OF OUR STORY AND THE
LEGACY WE CREATED.

ORIGIN PALE ALE 3.7% 4.2

An English pale ale where malt sweetness is balanced with crisp bitterness and wonderful tropical fruits and citrus late hop notes.

DNA AMBER ALE 4.3% 4.2

An English amber ale showcasing malty, caramel and subtle dark fruit flavours complemented by balanced English hopping with a firm yet smooth bitterness to finish.

LEGACY GOLDEN ALE 4.1% 4.2

A citrusy golden ale with orange and restrained peach notes on the nose from generous additions of new English hops.

GUEST ALE 4.2

Ask one of our bar staff to see which cask ale we have on tap today!

ADNAMS GHOSTSHIP 4.5% 4.2

HOBGOBLIN GOLD 4.2% 4.2

BOTTLED BEER & CIDER

DAURA DAMM 5.4% (gf) 4.2

BUDWEISER 5.0% 4.2

CORONA 4.6% 4.2

HEINEKEN 0.0% 3.4

GHOSTSHIP 0.5% 4.2

DESPERADO 5.9% 4.2

OLD MOUT KIWI & LIME 4.0% 5

OLD MOUT BERRIES & CHERRIES 4.0% 5

MAGNERS 568ML 4.5% 5

WHISKEYS & BOURBONS 25ML

JACK DANIELS 4

JACK DANIELS HONEY 4.3

| | |
|-----------------------------|------------|
| BUFFALO TRACE | 4.3 |
| SOUTHERN COMFORT | 3.8 |
| MONKEY SHOULDER MALT | 4.7 |
| OBAN 14YR | 5.2 |
| HIGHLAND PARK 12YR | 5.7 |
| BALVENIE DOUBLE WOOD | 7.2 |
| JAMESON'S | 3.8 |

RUMS 25ML

| | |
|--------------------------------|------------|
| KRAKEN BLACK SPICED RUM | 4.2 |
| CAPTAIN MORGAN | 3.5 |
| WOODS OLD NAVY RUM | 4.8 |
| SAILOR JERRY RUM | 3.8 |
| BACARDI BLANCA | 3.5 |
| MALIBU | 3.2 |

SPARKLING & RED

| SPARKLING | 125ml | Bottle |
|---|-------|--------|
| IL BACO DA SETA PROSECCO EXTRA DRY Veneto, Italy / Light and lively, with ripe pears and lemons rounded off with a hint of sweetness (vg) | - | 22 |
| BOTTEGA POETI PROSECCO BRUT DOC Veneto, Italy / Apple, white peach and citrus with a fresh, soft finish (vg) | - | 7.2 |
| IL BACO DA SETA PROSECCO ROSE EXTRA DRY Veneto, Italy / A wonderful, fresh, delicate sparkling rosé | - | 23 |

| RED | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| TEKENA MERLOT Central Valley, Chile / Fruit-driven, raspberry and blueberry fruit leading to a soft finish | 5.4 | 7.5 | 21 |
| GRANFORT MERLOT Pays D'Oc, France / Rich blackcurrant aromas (vg) | 5.8 | 8.1 | 23 |
| BETWEEN THORN SHIRAZ South Eastern Australia / Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices | 5.8 | 8.1 | 23 |
| OSCURO MENDOZA MALBEC Mendoza, Argentina / Enticing aromas of cherry, plum with a background of warming spice, with freshness to the end (vg) | 6.5 | 9.1 | 26 |
| LUCALE PRIMITIVO APASSAMENTO Puglia, Italy / Deep violet colour, with pleasant earthy aromas of blackcurrants, vanilla and chocolate | - | - | 29 |

WHITE & ROSE

| WHITE | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| BONAVITA PINOT GRIGIO Veneto, Italy / Subtle pear & apple fruit | 4.8 | 6.8 | 19 |
| GRANFORT SAUVIGNON BLANC Vin de France, France / Notes of green apple and pear, with a hint of sweetness (vg) | 5.6 | 7.8 | 22 |
| BETWEEN THORN CHARDONNAY South Eastern Australia / Tropical aromas, followed by flavours of juicy nectarine and peach | 5 | 7.1 | 20 |
| PICPOUL DE PINET, BELLE PERLE France / Fresh with a citrusy and stonefruit character highlighted with floral notes (vg) | 6.2 | 8.8 | 25 |
| PULPO, ALBARINO PAGOS DEL RAY Rías Baixas, Spain / Notes of zippy, green apple and lemon peel with a hint of white-fleshed plum (v) | - | - | 30 |
| ROSE | 175ml | 250ml | Bottle |
| LA MAGLIA ROSA PINOT GRIGIO Veneto, Italy / Refreshingly dry with notes of strawberry fruit (vg) | 5.6 | 7.8 | 22 |
| WICKED LADY WHITE ZINFANDEL California, USA / Medium sweet pink, with notes of strawberry and cream | 5 | 7.1 | 20 |

Wine & sparkling allergens: (v) vegetarian (vg) vegan

VODKA 25ML

SMIRNOFF 4

GREY GOOSE 5.5

SHOTS 25ML

SOURZ TROPICAL BLUE 2.5

SOURZ RASPBERRY 2.5

SAMBUCA LUXARDO RASPBERRY 4

SAMBUCA LUXARDO 4

SAMBUCA LUXARDO BLACK 4

JAGERMEISTER 4

PARTRON SILVER TEQUILA 5.5

TEQUILA GOLD JOSE CUERVO 4

CAZCABEL HONEY 4

LIQUORS & OTHER SPIRITS 25ML

| | |
|----------------------|------------|
| CAMPARI | 3.3 |
| ARCHERS | 3 |
| MARTINI ROSSO | 3 |
| MARTINI DRY | 3 |
| DISARONNO | 3.8 |
| APEROL | 2.4 |
| COINTREAU | 4 |
| BAILEYS | 3 |
| CHAMBORD | 4.4 |
| TIA MARIA | 3 |
| KAHLUA | 3 |
| PIMMS | 3 |
| COURVOISIER | 4.3 |

GIN & TONICS

COTSWOLDS DRY GIN 8.3

Pink grapefruit & bay leaf pairs perfectly with Aromatic tonic

TANQUERAY LONDON DRY GIN 6.9

Served with a lime and paired perfectly with Aromatic tonic

SIPSMITHS LEMON DRIZZLE GIN 8.1

Served with lemon and paired perfectly with Mediterranean tonic

TANQUERAY SEVILLA GIN 7.3

Served with orange and Mediterranean tonic

BOMBAY SAPPHIRE GIN 6.

Served with lime and Elderflower tonic

WARNERS HARRINGTON ELDERFLOWER 7.9

Served with orange and Elderflower tonic

GIN MARE 8.6

Served with thyme and paired perfectly with Mediterranean tonic

MONKEY 47 SCHWARZWALD DRY 9.4

Served with grapefruit and paired perfectly with Mediterranean tonic

HENDRICKS 8.4
Served with cucumber and paired with Mediterranean tonic

WHITLEY NEIL RHUBARB & GINGER 7.3
Served best with Indian or Light Tonic

SEEDLIP 5.8
A non-alcoholic option. Served with lemon and Mediterranean tonic

GIN 25ML

GIN MARE 5.8

COTSWOLD GIN 5.3

BOMBAY SAPPHIRE 3.8

TANQUERAY DRY 3.9

WARNERS ELDERFLOWER 5.1

HENDRICKS 5.6

TANQUERAY SEVILLA 4.5

MONKEY 47 50CL 6.6

SIPSMITHS LEMON DRIZZLE 5.3

WHITLEY NEIL RHUBARB & GINGER 4.5

SEEDLIP SPICE 0.0% 3

COCKTAILS

PALOMA 9

Patron Silver, Fever Tree Grapefruit soda & fresh lime juice with a salt rim & lime garnish

OLD FASHION 8

Buffalo Chase Bourbon, brown sugar, angostura bitters & orange peel

MOJITO 8

Bacardi Rum, soda, angostura bitters, brown sugar, fresh limes & mint

MOSCOW MULE 8

Double Smirnoff Vodka, Fever Tree Ginger Beer, fresh lime juice & chilli flakes

A little bit of SPICE! 🌶️

FRENCH MARTINI 8

Double Smirnoff Vodka, Chambord & pineapple juice

NEGRONI 8

Single shot of Martini Rosso, Campari & Bombay Sapphire

APEROL SPRITZ 8

Single shot of Martini Rosso, Campari & Bombay Sapphire

ESPRESSO MARTINI 9

Double shot of Smirnoff Vodka, Kahula, Baileys & espresso shot

ELDERFLOWER FIZZ 0% 6

Elderflower cordial, apple juice & soda

ALCOHOL FREE - OVER HERE!

HOT DRINKS

AMERICANO 2.2/2.5

LATTE 2.3/2.6

MOCHA 2.9

OLIVERS CHOCOLATE DELUX 2.6

Velvety smooth hot chocolate

+ whipped cream, marshmallows 0.2

CAPPUCINO 2.5/2.8

ESPRESSO 2/2.3

FLAT WHITE 2.6

TEA 2.2

English breakfast, green tea

IRISH COFFEE 5

Shot of espresso, Jameson, whipped cream

CALYPSO COFFEE 5

Shot of Tia Maria, whipped cream, chocolate sprinkle

KENTUCKY COFFEE 5

Shot of espresso, buffalo trace, whipped cream

SOFT DRINKS

COCA COLA 2.2/3.8

COCA COLA ZERO 2.1/3.6

SCHWEPPE'S LEMONADE 2.2/3.8

KINGSDOWN WATER 2.5
Still, sparkling

EAGER ORANGE JUICE 2.1/3.6

EAGER FRUIT JUICE 2.2/3.8
Apple, cranberry & pineapple

LUSCOMBE SPARKLING APPLE 3.8

LUSCOMBE ELDERFLOWER BUBBLY 3.8

LUSCOMBE ORGANIC RASPBERRY 3.8

FEVER TREE TONICS 2.8
Ginger ale, Tonic, Light, Elderflower, Mediterranean

FEVER TREE AROMATIC TONIC 3

BELVOIR ELDERFLOWER CORDIAL 1



theolivercromwellpub.co.uk



@theolivercromwellpublichouse



Enjoyed today? Give us a shout out!