

THE STILLHOUSE

CAFÉ MENU



COCKTAILS

Cotswolds Low G&T £5.00

*Cotswolds Gin Essence, Fever-Tree Tonic,
Grapefruit & Bay*

Wildflower Gin Spritz £9.00

*Wildflower No.1, Fever-Tree Tonic & Orange
Wildflower No.2, Fever-Tree Tonic, Lemon & Mint
Wildflower No.3, Fever-Tree Tonic & Lime*

Wildflower Negroni Bianco £9.00

Wildflower No.2, Sweet White Vermouth & Lemon

Cotswolds Summer Cup £9.00

*Cotswolds Summer Cup, Lemonade, Mint
Cucumber & Orange*

Tom Collins £9.00

*Cotswolds Old Tom Gin, Lemon Juice,
Sugar Syrup & Soda*

Cotswolds G&T £9.00

Cotswolds Gin, Fever-Tree Tonic, Grapefruit & Bay

Cotswolds Garden £9.00

*Cotswolds Gin, Elderflower, Lime
& Cloudy Apple Juice*

Wildflower Negroni £9.00

Wildflower No.1, Sweet Red Vermouth & Lemon

Wildflower Verdant Lady £9.00

Wildflower No.3, Lime Juice & Mint

Grapefruit Collins £9.00

Cotswolds Gin, Grapefruit Juice, Sugar Syrup & Soda

1616 & Ginger £9.00

Barrel Aged Gin, Fever-Tree Ginger Ale & Orange

Whisky Highball £9.00

Single Malt Whisky, Sekforde Mixer, Orange & Rosemary



WHISKY

	SGL	DBL
Cotswolds Signature Single Malt	£5.00	£7.00
Cotswolds Sherry Cask Single Malt	£6.50	£8.50
Cotswolds Bourbon Cask Single Malt	£6.50	£8.50
Cotswolds Founders Choice Single Malt	£6.50	£8.50



LIQUEUR

Cotswolds Cream Liqueur	£5.00	£7.00
Cotswolds Whisky Amaro No.1 Liqueur	£5.00	£7.00
Cotswolds Whisky Amaro No.2 Liqueur	£5.00	£7.00



GIN

Cotswolds Dry Gin	£5.00	£7.00
Old Tom Gin	£5.00	£7.00
1616 Barrel Aged Gin	£5.00	£7.00
Wildflower Gin	£5.00	£7.00
Hedgerow Gin	£5.00	£7.00

All of the above can be served straight up, on the rocks or with a mixer of your choice

Fever-Tree Mixers

+£2.00

Tonic | Light Tonic | Aromatic | Mediterranean | Soda | Ginger Ale

WINES

Mayfly Sauvignon Blanc	175ml Btl	£7.50 £28.00
<i>New Zealand 12.5% - Asparagus, mature peach & exotic fruit notes</i>		
Opportunist, Shiraz		£8.00 £32.00
<i>Australia 14.5% - Aromatic bouquet of ripe fruits, cherries & blackcurrants</i>		
Palm Par L'Escarelle Provence Rosé		£8.75 £35.00
<i>France 13% - Delicate, subtle nose with fruity aromas</i>		
Biscardo Millesimato Vintage Prosecco	125ml Btl	£8.50 £35.00
<i>Italy 12.5% - Elegant, delicate hints of apples & honeysuckle</i>		

BEER & CIDER

Shandy Shack IPA	£4.00
Shandy Shack Elderflower Lager Top	£4.00
Hook Norton Gold	£5.00
Hook Norton Old Hooky	£5.00
Purity Lawless Lager	£5.00
Pearson's Cider	£5.00
Pearson's Cider Blush	£5.00



HOT DRINKS

Espresso	£2.50	Pot of Tea	£2.50
Macchiato	£2.50	<i>English Breakfast Berry Chamomile</i>	
Americano	£3.00	<i>Earl Grey Green Tea Peppermint</i>	
Latte	£3.50	Babyccino	£1.00
Flat White	£3.50	Iced Coffee	£3.50
Cappuccino	£3.50	Glass of Cold Milk	£2.00
Mocha	£3.50	Alternative Milks	£0.50
Hot Chocolate	£3.50	<i>Almond Soya Oat</i>	

Add Cream & Marshmallows £0.50

SOFT DRINKS

Coke Diet Coke	£3.00	Fresh Grapefruit Juice	£2.50
Appletiser	£3.50	Bensons Juices	£3.50
San Pellegrino	£2.50	<i>Just Apple 100% Orange</i>	
<i>Lemon Orange Blood Orange</i>		Hildon Water	£2.50
Elderflower Pressé	£3.50	<i>Still Sparkling</i>	



CAKES & PATISSERIE

Bar Cakes	£3.50
Round Cakes	£4.50
Pastries	£2.75

SNACKS

Pipers Crisps	£1.50
<i>Chorizo Cheddar & Onion Sea Salt Cider Vinegar & Sea Salt</i>	

BRUNCH

- Smokey Bacon Flatbread** £7.50
with Rocket & Sun-Blush Tomatoes
- Smashed Avocado on Sourdough Toast (ve)** £9.50
with Sun-Blush Tomatoes, Mixed Seeds & Chilli
Add: Smoked Salmon £3.00
Smoked Bacon £3.00
- Chorizo Hash** £12.00
Fried Potato Brunch Bowl with Sautéed Onions, Cotswold White Fried-Egg, Feta & Soft Herbs
- Shakshuka** £10.00
Spiced North African Piquillo Pepper Tomato Sauce, Baked Cotswold White Eggs & Pesto
Add: Chorizo £2.00

CROQUES

Served warm with a Side Salad

- Croque Monsieur** £8.50
Wiltshire Ham & Emmental Cheese
- Croque Madame** £9.50
Wiltshire Ham, Emmental Cheese & Cotswold White Fried Egg

PADDOCK FARM

Rare Breed, Hand Reared Animals

- Red Wine & Smokey Bacon Sausage Roll** £6.95
served with a smoked Tomato Chutney & Side Salad
- Rare Breed Tamworth Scotch Egg** £6.95
served with Piccalilli & Side Salad
- Paddock Farm Hand Raised Pork Pie** £6.95
served with Piccalilli & Side Salad

SOURDOUGH TOASTIES

Served Warm with a Side Salad

- Wiltshire Ham & Cheese Croissant** £5.50
- Wiltshire Ham & Cheese** £8.50
- Mature Cheese & Caramelised Onion (v)** £8.50
- Sun-Dried Tomato, Fior Di'Latte (v) Mozzarella & Nut-Free Pesto** £8.50
- The Ruben** £10.50
Peppered Pastrami, Emmental Cheese, Gherkins, Dijonnaise, Sauerkraut & Rocket

PUCCIA

Stonebaked Italian Flatbread Sandwich

- Caprese (v)** £9.95
Fresh Tomato, Sun-Blush Tomato, Basil, Buffalo Mozzarella, Rocket & Nut-Free Pesto
- Smoked Salmon** £11.50
with Fromage Blanc, Capers, Dill, Lemon & Rocket
- Smokey Bacon & Avocado** £12.50
Smokey Bacon with Avocado, Rocket & Sun-Blush Tomato

SOURDOUGH PIZZA

- Margherita (v)** £10.45
Tomato Base, Fior Di'Latte Mozzarella & Fresh Basil
- Spianata** £10.95
Tomato Base, Spianata Salami, Fior Di'Latte Mozzarella, Cherry Tomato & Rocket
- Antipasto (ve)** £10.45
Tomato Base, Vegan Cheese, Marinated Olives, Sun-Dried Tomatoes, Grilled Artichokes & Piquillo Peppers
- Chorizo** £11.45
Chorizo, Barbacoa, Fior Di'Latte Mozzarella, Red Onion & Piquillo Peppers
- Italiano** £12.45
Prosciutto Crudo, Cherry Tomato, Parmesan, Rocket, Barrel Aged Balsamic
- Fungo al Tartufo Bianco (v)** £12.45
Garlic Mushroom, Fior Di'Latte Mozzarella, Truffle Oil, Parsley & Capers
- Garlic Pizza Bread (v)** £4.95
- Garlic & Mozzarella Pizza Bread (v)** £7.00
- Gluten Free Base Available** £1.50

BOARDS

- Cotswold Meat Board** £14.95
Paddock Farm Sausage Roll, Spianata Salami, Prosciutto Crudo, Chorizo, Pickles, Cherry Tomatoes & Toasts
- Veggie Board (ve)** £14.95
Marinated Olives, Sun-Dried Tomatoes, Falafel Grilled Artichokes, Chickpea Hummus, Pickles, Piquillo Peppers, Local Vegetables, Cherry Tomatoes & Toasts
- Cheese Board** £14.95
A selection of artisan British cheeses with all accompaniments (See the blackboard for today's options)

SIDES

- Rocket, Balsamic & Parmesan** £4.50
- Rocket & Cherry Tomato** £4.50

PLEASE SEE OUR BLACKBOARD FOR SEASONAL SPECIALS

(v) - Vegetarian | (ve) - Vegan

ALLERGENS: If you have a food allergy or intolerance please let us know before ordering any food. Please note that all dishes are prepared in a kitchen where allergens are present (such as NUTS, GLUTEN, DAIRY). All free-from dishes are free from allergen containing ingredients but we're unable to guarantee free from allergen traces. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST