

## Breakfast / Until 12 noon

<b>Full English Breakfast</b> <sup>GF</sup> Local British pork sausage, bacon, hash brown, fried egg, tomato, beans, mushrooms and toast / <i>Add black pudding</i> +1.50	10	<b>Pancakes</b> With toasted hazelnuts, chocolate sauce and mascarpone With crispy cured bacon and maple syrup	7 8
<b>Vegetarian Breakfast</b> <sup>V GF</sup> Two scrambled eggs, halloumi, vegetarian sausages, hash brown, beans, tomato, mushrooms and toast / <i>Make it vegan</i> <sup>VE</sup> <i>Swap the scrambled eggs and halloumi for avocado and steamed spinach</i>	10	<b>Porridge</b> With honey or maple syrup	5
<b>Smashed Avocado</b> <sup>GF</sup> On toasted sourdough, two poached eggs, crumbled feta, tomato salsa, toasted pumpkin and sunflower seeds	9.50	<b>Greek Yoghurt</b> With homemade granola and fruit compote	5
<b>Sausage or Bacon with a Fried Egg</b> In a warm ciabatta / <i>Vegetarian sausage available</i>	6	<b>Sliced Toast &amp; Preserves</b> <sup>GF</sup>	3.75
<b>Toasted Muffin with a Rarebit Crust</b> / <i>Add a side from the section below</i> +1	5	<b>Toasted Sourdough &amp; Preserves</b>	3.75
		<b>Pain au Chocolat</b>	3.50
		<b>Warm Croissants &amp; Preserves</b>	4
		<b>Toasted Teacake &amp; Preserves</b>	4

## Eggs / Until 12 noon

<b>Eggs on Toast</b> <sup>V GF</sup> Choose from scrambled, poached or fried	5	<b>Colombian Eggs</b> <sup>V GF</sup> Scrambled eggs on toasted sourdough with tomato salsa and guacamole / <i>Add bacon or smoked salmon</i> +3	9.50
<b>Eggs Benedict</b> <sup>GF</sup> Toasted muffin, poached eggs, bacon and hollandaise	9.25	<b>Scrambled Eggs &amp; Mushrooms</b> In a warm ciabatta	6
<b>Eggs Florentine</b> <sup>V GF</sup> Toasted muffin, poached eggs, seasoned fresh spinach and hollandaise / <i>Add bacon or smoked salmon</i> +3	8.75	<b>Omelettes with Toast</b> <sup>GF</sup> <i>Choose from:</i> / Bacon and mushroom <sup>GF</sup> / Ham and sun-dried tomato <sup>GF</sup> / Smoked salmon and spinach <sup>GF</sup> / Cheddar cheese with onion chutney <sup>V GF</sup>	9
<b>Eggs Royale</b> <sup>GF</sup> Toasted muffin, poached eggs, smoked salmon and hollandaise	9.50		

## Breakfast Sides / Until 12 noon

<b>Bacon</b> (2)	3	<b>Tomato</b>	1
<b>Sausages</b> (2)	3	<b>Mushrooms</b>	1
<b>Egg</b>	1.50	<b>Hash browns</b>	2
<b>Black pudding</b>	1.50	<b>Half an avocado</b>	2.50
<b>Baked beans</b>	1	<b>Halloumi</b>	2.50

## Sandwiches & Soup / 12–6pm

*Served with a salad garnish and root vegetable crisps*

/ *Add a small cup of soup* +2.50

/ *Add a pot of rustic chips* +2.50

<b>Club Sandwich</b> <sup>GF</sup> Chicken, bacon, egg mayonnaise, cheese and tomato on toasted white bread	9.75	<b>Vegetarian Club Sandwich</b> <sup>V VE GF</sup> Smashed avocado, roasted beetroot, vegan cheese, tomato and red peppers served on toasted brown bloomer	9.50
<b>Grilled Steak &amp; Blue Cheese Sandwich</b> <sup>GF</sup> Served in a toasted ciabatta with a Stilton mayonnaise, caramelised red onions and watercress	9.50	<b>BBQ Chicken</b> Served in a soft deli roll, crispy fried chicken, pickled red onions, BBQ sauce	9.25
<b>Cod Fish Finger Butty</b> Panko breaded cod goujons on a toasted ciabatta with tartare sauce	9	<b>Chicken Liver Parfait</b> <sup>GF</sup> Red onion marmalade, toasted sourdough	6.50
<b>Smoked Haddock Reuben</b> <sup>GF</sup> Served on toasted sourdough, sauerkraut, classic Reuben dressing topped with Emmental cheese	9.50	<b>Classic Calamari</b> Lemon and rosemary salt, aioli	7.25
<b>Soup Of The Day</b> <sup>V GF</sup> Served with a homemade bread roll	6	<b>Mini Whipped Camembert</b> <sup>V GF</sup> Celery, onion marmalade, toasted sourdough	7
		<b>Chargrilled Rump Steak</b> <sup>GF</sup> Caramelised red onions, Stilton mayonnaise	7.50
		<b>Crispy Halloumi Fries</b> <sup>V</sup> Roasted red peppers, spring onions, sweet chilli sauce	7.25
		<b>Cured Meats</b> <sup>GF</sup> Baked ciabatta, olive oil and balsamic	7
		<b>Korean Chicken</b> Crispy chicken thighs tossed in a Korean style sauce topped with toasted sesame seeds	7.50
		<b>Roasted Beetroot &amp; Goats Cheese Arancini</b> <sup>V</sup> Beetroot ketchup, watercress salad	7
		<b>Smoked Mackerel Pâté</b> <sup>GF</sup> Pickled cucumber, toasted sourdough, horseradish cream cheese	7.50

## Omelettes / 12–6pm

*Served with salad garnish & root vegetable crisps*

/ **Bacon & mushroom** <sup>GF</sup>  
/ **Ham & sun-dried tomato** <sup>GF</sup>  
/ **Smoked salmon & spinach** <sup>GF</sup>  
/ **Cheddar cheese with onion chutney** <sup>V GF</sup>

## Light Bites & Bar Snacks / 12–9pm

<b>Crispy Boneless Chicken Wings</b> Sweet chilli sauce	5.25	<b>Confit Chorizo</b> Cider reduction	5
<b>Brie Bites</b> Tomato salsa	5	<b>Trio of Olives</b>	4.25
<b>Half a Pork Pie</b>	3.50	<b>Rustic Chips</b> Chilli and garlic mayonnaise	4.25
<b>Warm Pitta Bread</b> Hummus, guacamole and tomato salsa	5		
		/ <i>Choose any 3 light bite dishes below for 18.50</i>	

<b>Crispy Panko Chicken</b> Sticky BBQ sauce	7.25	<b>Chickens Liver Parfait</b> <sup>GF</sup> Red onion marmalade, toasted sourdough	6.50
<b>Chargrilled Rump Steak</b> <sup>GF</sup> Caramelised red onions, Stilton mayonnaise	7.50	<b>Crispy Halloumi Fries</b> <sup>V</sup> Roasted red peppers, spring onions, sweet chilli sauce	7.25
<b>Cured Meats</b> <sup>GF</sup> Baked ciabatta, olive oil and balsamic	7	<b>Korean Chicken</b> Crispy chicken thighs tossed in a Korean style sauce topped with toasted sesame seeds	7.50
<b>Roasted Beetroot &amp; Goats Cheese Arancini</b> <sup>V</sup> Beetroot ketchup, watercress salad	7	<b>Smoked Mackerel Pâté</b> <sup>GF</sup> Pickled cucumber, toasted sourdough, horseradish cream cheese	7.50

## Mains / 12–9pm

<b>Cod &amp; Chips</b> Beer battered cod fillet, triple cooked chips, mushy peas and homemade tartare sauce	15	<b>Butternut Squash &amp; Chestnut Mushroom Risotto</b> <sup>V GF</sup> Roasted butternut squash, sage, parmesan, olive oil	12
<b>Steak &amp; Guinness Pie</b> Shortcrust pastry case filled with braised steak in a Guinness sauce, served with chunky chips, roasted vegetables and gravy	15	<b>Crispy Duck Leg</b> Confit duck leg served on top of an egg noodle and pak choi stir fry in a sweet chilli and ginger sauce	14
<b>House Burger</b> <sup>GF</sup> Two 3oz beef patties chargrilled and topped with smoked streaky bacon, Emmental cheese served in a pretzel bun with baby gem, tomato and gherkin served with rustic fries	14.50	<b>Caesar Salad</b> <sup>GF</sup> Chargrilled chicken and bacon, with croutons and crispy lettuce tossed in our Caesar dressing sprinkled with parmesan / <i>Add half an avocado</i> +2.50 / <i>Add crispy halloumi</i> +2.50 / <i>Add a poached egg</i> +2.50	11.50
<b>Gilt Vegan Burger</b> <sup>V VE GF</sup> Moving Mountains burger topped with vegan cheese served in a pretzel bun with baby gem, gherkin and tomato served with vegan coleslaw	13.50	<b>Grilled Pork Loin Chop</b> Wholegrain mustard mash, braised cider cabbage, cauliflower cheese purée, red wine sauce	14
<b>Vegetable Lasagne</b> <sup>V</sup> Rosemary and garlic flatbread, basil dressed parmesan, tomato and rocket salad / <i>Add a small pot of rustic chips</i> +2.50	14	<b>8oz Sirloin Steak</b> <sup>GF</sup> Cooked to your liking and served with a baked tomato, field mushroom and triple cooked chips / <i>Add peppercorn sauce</i> +2	23
<b>Veggie Chilli</b> <sup>V GF</sup> Veggie chilli on a bed of corn chips topped with cheese, crème fraiche and guacamole / <i>Make it vegan</i> <sup>VE</sup> <i>Swap the cheese and crème fraiche for salsa and vegan cheese</i>	12	<b>Ploughman's</b> <b>to share 19.50 / for one 11</b> Pork pie, homemade sausage roll, honey roast ham, home baked bread, Stilton, cheddar, celery, apple, chutney, piccalilli and pickled onions	
<b>Sausage &amp; Mash</b> Local pork sausages, buttered mash potato, roasted tenderstem broccoli, caramelised onion gravy / <i>Vegetarian option available</i>	12	<b>Antipasti</b> <sup>GF</sup> <b>to share 19.50 / for one 11</b> Three cured meats, olives, Manchego cheese, roasted vegetables, baked ciabatta, olive oil and balsamic	
		<b>Tapas</b> <b>19.50</b> Crispy panko chicken, classic calamari, beetroot and goats cheese arancini, chicken liver parfait, veggie chilli and a baked ciabatta	
		<b>Fish Platter</b> <b>19.50</b> Smoked mackerel pâté, fish goujons, classic calamari, breaded whitebait, smoked salmon and a baked ciabatta	
		<b>Whole Baked Camembert</b> <sup>V</sup> <b>16.50</b> Served with whole roasted garlic, celery, chutneys and a selection of breads	

## Café Specials / 12-6pm

**Classic Afternoon Tea**  
With English breakfast tea or  
Americano coffee  
With a glass of sparkling wine


15pp

18pp

/ Smoked salmon and horseradish cream  
cheese on brown bloomer  
/ Ham and English mustard on white bloomer  
/ Cheddar cheese with red onion marmalade  
on brown bloomer  
/ Fruit or cheese scone and a sweet treat

**Coffee & Cake**  
A slice of homemade cake with English  
breakfast tea or Americano coffee

7

**Cream Tea**   
English breakfast tea or Americano coffee served  
with a homemade fruit scone with clotted cream

7

**Savoury Cream Tea**  
English breakfast tea or Americano coffee  
served with a homemade cheese scone with  
cream cheese and a red onion marmalade

7

**Sandwich & Scone**  
**Your choice of sandwich:**  
/ Smoked salmon and horseradish cream  
cheese on brown bloomer  
/ Ham and English mustard on white bloomer  
/ Cheese and red onion marmalade on  
brown bloomer  
/ Coronation chicken on white bloomer

11

Served with a fruit scone and cream or jam or a  
cheese scone with cream cheese and red onion  
marmalade. Includes an English breakfast tea or  
Americano coffee.

## Desserts

**Steamed Sticky Toffee Pudding**  
Caramel sauce, vanilla ice cream

7

**Homemade Apple Pie**  
Sweet shortcrust pastry, cinnamon spiced apples,  
vanilla custard

7

**Affogato Sundae**  
Vanilla bean ice cream, amaretti biscuits,  
a double espresso and amaretto

7.50


**Dark Chocolate & Orange Cheesecake**  
Mandarin sorbet, candied orange, chocolate sauce

7

**Cheese Selection** for one 7.50 / for two 12  
Mature cheddar, creamy Stilton and Brie,  
served with apple, celery, red onion marmalade  
and crackers

 **Vegetarian**

 **Vegan**

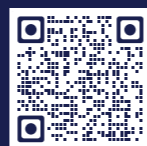
 **Gluten Free**

 **Gluten Free Option Available**

## Private Hire

Our boutique style upstairs lounge is available to book for  
special occasions. Whether it's a birthday party, anniversary, or  
work event, our experienced team will ensure that everything  
goes smoothly on the day. We can accommodate 50+ guests and  
have a wide range of food and drinks packages available.

Please speak to a member of our team for details.



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