

BREAKFAST / Until 12 noon

Full English Breakfast ^{GF} **11.50**
Local British pork sausage, bacon, hash brown, fried egg, tomato, beans, mushrooms and toast
/ *Add black pudding +1.50*

Vegetarian Breakfast ^{V GF} **11.50**
Two scrambled eggs, halloumi, vegetarian sausages, hash brown, beans, tomato, mushrooms and toast
/ *Make it vegan* ^{VE}
Swap the scrambled eggs and halloumi for avocado and steamed spinach

Smashed Avocado ^{GF} **10.50**
On toasted sourdough, two poached eggs, crumbled feta, tomato salsa, toasted pumpkin and sunflower seeds

Sausage or Bacon with a Fried Egg **6.50**
In a warm ciabatta
/ *Vegetarian sausage available*

Toasted Muffin with a Rarebit Crust **5.50**
/ *Add a side from the section below from +1*

Pancakes with Strawberries **7.50**
Served with chocolate sauce and mascarpone

Pancakes with Bacon **8.50**
Served with maple syrup

Porridge **5.50**
With honey or maple syrup

Greek Yoghurt **5.50**
With homemade granola and fruit compote

Sliced Toast & Preserves ^{GF} **4.25**

Toasted Sourdough & Preserves **4.25**

Pain au Chocolat **4**

Warm Croissants & Preserves **4.50**

Toasted Teacake & Preserves **4.50**

^V Vegetarian

^{VE} Vegan

^{GF} Gluten Free

^{GF} Gluten Free Option Available

EGGS / Until 12 noon

Eggs on Toast ^{V GF} **6**
Choose from scrambled, poached or fried

Eggs Benedict ^{GF} **10.25**
Toasted muffin, poached eggs, bacon and hollandaise

Eggs Florentine ^{V GF} **9.75**
Toasted muffin, poached eggs, seasoned fresh spinach and hollandaise
/ *Add bacon or smoked salmon +3*

Eggs Royale ^{GF} **10.50**
Toasted muffin, poached eggs, smoked salmon and hollandaise

Colombian Eggs ^{V GF} **10**
Scrambled eggs on toasted sourdough with tomato salsa and guacamole
/ *Add bacon or smoked salmon +3*

Scrambled Eggs & Mushrooms **6.50**
In a warm ciabatta

Omelettes with Toast ^{GF} **10**
Choose from:
/ Bacon and mushroom ^{GF}
/ Ham and sun-dried tomato ^{GF}
/ Smoked salmon and spinach ^{GF}
/ Cheddar cheese with onion chutney ^{V GF}

BREAKFAST SIDES / Until 12 noon

Bacon (2) **3**

Sausages (2) **3**

Egg **1.50**

Black pudding **1.50**

Baked beans **1**

Tomato **1**

Mushrooms **1**

Hash browns **2**

Half an avocado **2.50**

Halloumi **2.50**

SANDWICHES & SOUP / 12-6pm

Served with a salad garnish and root vegetable crisps
/ *Add a small cup of soup +3*
/ *Add a pot of rustic chips +2.50*

Club Sandwich ^{GF} **11**
Chicken, bacon, egg mayonnaise, cheese and tomato on toasted white bread

Vegetarian Club Sandwich ^{V VE GF} **10.75**
Smashed avocado, roasted beetroot, vegan cheese, tomato and red peppers served on toasted brown bloomer

Grilled Beef Rump ^{GF} **10.50**
Served in a toasted ciabatta with fried crispy onions, chimichurri and watercress

Mozzarella Deli Roll ^{GF} **10.25**
Served in a soft deli roll with Mozzarella, rocket, red onion, tomato and basil sauce

Cod Fish Finger Butty **10**
Panko breaded cod goujons on a toasted ciabatta with tartare sauce

Chicken Wrap **10.50**
Hoi sin chicken, cucumber, spring onions, pickled red cabbage stuffed into a tortilla wrap

Soup Of The Day ^{V GF} **7.50**
Served with a homemade bread roll

Omelettes ^{GF} **10**
Choose from:
/ Bacon and mushroom ^{GF}
/ Ham and sun-dried tomato ^{GF}
/ Smoked salmon and spinach ^{GF}
/ Cheddar cheese with onion chutney ^{V GF}

SIDES & SNACKS / 12 - 9pm

Crispy Boneless Chicken Wings **5.25**
Sriracha and spring onions

Confit Chorizo **5**
Red wine and honey reduction

Half a Pork Pie **3.50**

Homemade Scotch Egg **4**
Brown sauce

Trio of Olives **4.25**

LIGHT BITES / 12-9pm

Order individually as a light bite or starter

Chicken and Confit Chorizo Skewers **7.75**
Roasted red pepper dressing

Chicken Liver Parfait ^{GF} **7.25**
Red onion marmalade, toasted sourdough

Salt & Pepper Squid **8**
Garlic aioli

Tomato, Basil & Mozzarella Bruschetta ^{GF} **7.25**
Garlic grilled sourdough, Mozzarella pearls basil oil

Chargrilled Rump Steak ^{GF} **8.27**
Chimichurri sauce, crispy onions

Crispy Halloumi Fries ^V **7.50**
Sweet chilli sauce

Cured Meats ^{GF} **7.50**
Baked ciabatta, olive oil and balsamic

Homemade Beef Meatballs ^{GF} **7.25**
Tangy rich tomato sauce, grilled cheese

Pan Fried Courgette Fritters ^{V VE GF} **7.50**
Tomato and chilli jam
/ *Add halloumi +2.50*

Smoked Mackerel Pâté ^{GF} **7.75**
Toasted sourdough, horseradish and beetroot salsa

MAINS / 12-9pm

Cod & Chips **16**
Beer battered cod fillet, triple cooked chips, mushy peas and homemade tartare sauce

Crispy Chicken Burger **15.50**
Panko coated chicken breast, sticky honey BBQ sauce, Emmenthal cheese served in a pretzel bun with baby gem, tomato, gherkin served with coleslaw and rustic chips

House Burger ^{GF} **16**
Two 3oz beef patties chargrilled and topped with smoked streaky bacon, Emmenthal cheese served in a pretzel bun with baby gem, tomato and gherkin served with rustic chips

Gilt Vegan Burger ^{VE GF} **14.75**
Moving Mountains burger topped with tomato chilli jam and vegan cheese served in a pretzel bun with baby gem, gherkin and tomato served with vegan coleslaw and rustic chips

Oven Roasted Hake ^{GF} **17**
Wild mushroom mash potato, buttered samphire and a truffle cream sauce

Venison Stroganoff **16**
Herbed rice and crispy paprika potatoes

8oz Sirloin Steak ^{GF} **23**
Cooked to your liking and served with a baked tomato, field mushroom and triple cooked chips
/ *Add peppercorn sauce +2*

SHARERS / 12-9pm

Ploughman's **to share 22 / for one 12**
Pork pie, homemade sausage roll, honey roast ham, home baked bread, scotch egg, Stilton, cheddar, celery, apple, chutney, piccalilli and pickled onions

Antipasti ^{GF} **to share 21 / for one 11.50**
Three cured meats, olives, Manchego cheese, roasted vegetables, baked ciabatta, olive oil and balsamic

Tapas **21**
Chicken and chorizo skewer, salt and pepper squid, courgette fritters, beef meatballs and a baked ciabatta

Veggie Chilli ^{V GF} **13.50**
Veggie chilli on a bed of corn chips topped with cheese, crème fraîche and guacamole
/ *Make it vegan* ^{VE}
Swap the cheese and crème fraîche for salsa and vegan cheese

Shepherdess Pie ^{V GF} **15.50**
Slow cooked vegetables and lentils topped with a sweet potato mash. Served with green beans and tender stem broccoli

Salmon Chowder **12.50**
Braised leeks, potatoes and dill in a mustard cream served with rustic garlic croutons

Gilt Vegan Bowl ^{V VE} **12.50**
Herbed rice, paprika roasted sweet potatoes, cucumber, pickled cabbage, sliced avocado, crispy chickpeas, a vegan sriracha mayonnaise and toasted seeds
/ *Add a poached egg +1.50*
/ *Add half an avocado +2.50*
/ *Add crispy halloumi +2.50*
/ *Add roasted chicken +3*

Caesar Salad ^{GF} **13**
Chargrilled chicken and bacon, with croutons and crispy lettuce tossed in our Caesar dressing sprinkled with parmesan
/ *Add a poached egg +1.50*
/ *Add half an avocado +2.50*
/ *Add crispy halloumi +2.50*

CAFÉ SPECIALS / 12-6pm

Coffee & Cake A slice of homemade cake with English breakfast tea or Americano coffee	7.50	Sandwich & Scone Your choice of sandwich: / Smoked salmon and horseradish cream cheese on brown bloomer	11.50
Cream Tea  English breakfast tea or Americano coffee served with a homemade fruit scone with clotted cream and strawberry jam	7.50	/ Ham and English mustard on white bloomer / Cheese and red onion marmalade on brown bloomer / Coronation chicken on white bloomer	
Savoury Cream Tea  English breakfast tea or Americano coffee served with a homemade cheese scone with cream cheese and a red onion marmalade	7.50	Served with a homemade fruit scone with clotted cream and strawberry jam or a homemade cheese scone served with cream cheese and red onion marmalade. Includes an English breakfast tea or Americano coffee	

Please ask your server for this week's selection of sweet treats

DESSERTS

Chocolate & Peanut Butter Cheesecake Homemade peanut brittle, chocolate sauce, chocolate ice cream	7	Strawberry Bakewell Tart Vanilla custard, fresh strawberries, vanilla ice cream	7
Steamed Sticky Toffee Pudding Caramel sauce, vanilla ice cream	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	
Affogato Sundae Vanilla bean ice cream, amaretti biscuits, a double espresso and amaretto	7.50		

PRIVATE HIRE

OUR BOUTIQUE STYLE UPSTAIRS LOUNGE IS AVAILABLE TO HIRE 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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