

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+ 11.50
Chicken, bacon, egg mayonnaise, cheese and tomato on toasted white bread

Vegetarian Club Sandwich V VE GF+ 11
Smashed avocado, roasted beetroot, vegan cheese, tomato and red peppers served on toasted brown bloomer

Cajun Steak GF+ 11
Served in a toasted ciabatta with cherry tomato salsa, watercress and a lemon and garlic mayonnaise

Crispy BBQ Chicken GF+ 10.50
Served in a soft deli roll, with shredded lettuce and coleslaw

Fish Finger Butty 10
Panko breaded haddock goujons on a toasted ciabatta with tartare sauce

Halloumi Wrap V 10.50
Hummus, Mediterranean vegetables, cous cous and spinach 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 Liver Parfait GF+ 7.75
Red onion marmalade, toasted sourdough

Char Siu Belly Pork 8.50
Chargrilled pak choi

Crispy Panko Chicken GF+ 7.75
BBQ sauce

Soft Shell Crab 9
Avocado puree, lemon and garlic mayonnaise

Fried Calamari 8
Sriracha mayonnaise, fresh chillis

Cajun Steak GF+ 8.50
Cherry tomato salsa, lemon and garlic mayonnaise

Vegan Tacos VE 7.25
Crispy chickpeas, cauliflower, pickled cabbage, avocado

Crispy Halloumi Fries V 8
Sweet chilli sauce

Cured Meats GF+ 8.50
Baked ciabatta, olive oil and balsamic

Garlic Mushrooms & Spinach V GF+ 7.50
In a creamy tarragon sauce served on toasted sourdough

Brie Bites 5
Tomato salsa

Medley of Vegetables 5

Rustic Chips 4.50
Chilli and garlic mayonnaise

Truffle & Parmesan Fries 5.50

Warm Pitta Bread 5
Hummus, guacamole and tomato salsa

MAINS / 12–9pm

Fish & Chips 16.50
Battered haddock, triple cooked chips, mushy peas and homemade tartare sauce

Steak, Oyster Mushroom & Red Wine Pie 17.50
Shortcrust pastry case filled with braised steak and oyster mushrooms in a red wine sauce, served with chunky chips or mash, roasted vegetables and gravy

House Burger GF+ 17
Two 3oz beef patties chargrilled and topped with smoked streaky bacon, Emmental cheese served in a homemade milk bun with baby gem, tomato and gherkin served with rustic chips

Gilt Vegan Burger VE GF+ 15.50
Moving Mountains® burger topped with tomato chilli jam and vegan cheese served in a gluten free bun with baby gem, gherkin and tomato served with vegan coleslaw and rustic chips

Pan Fried Seabass GF+ 17
Sun-dried tomato and prawn risotto, parmesan, gremolata dressing

Sausage & Mash GF+ 14
Owen Taylor's chicken sausages, buttered mashed potato, roasted butternut squash, tenderstem broccoli, red wine gravy, crispy onions
/ Vegetarian option available*

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
Panko BBQ chicken, fried calamari, mini veggie chilli, halloumi fries, char siu belly pork and a baked ciabatta

Veggie Chilli V GF+ 14
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

Smoked Bacon Chop 15.50
Chargrilled smoked bacon chop served with 2 fried eggs, chunky chips, pineapple, chilli and mint salsa

Oven Baked Salmon 15
Served on a pak choi, tenderstem broccoli and egg noodle stir-fry tossed in a teriyaki sauce

Gilt Vegan Bowl VE 13.50
Steamed cous cous, oven roasted cauliflower, pickled cabbage, butternut squash, cucumber, sliced avocado, vegan sriracha mayonnaise, 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+ 14
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	8	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	8	/ 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	8	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

Dark Chocolate & Orange Sponge Pudding Candied orange, chocolate custard	8
Baked Apple Charlotte Salted caramel sauce, vanilla ice cream	8
Affogato Sundae Vanilla bean ice cream, Amaretti biscuits, a double espresso and Disaronno	8.50
Classic Tiramisu Lady fingers, coffee, mascarpone, chocolate	8
Cheese Selection for one 8 / for two 12.50 Mature cheddar, creamy Stilton and Brie, served with apple, celery, red onion marmalade and crackers	

DIGESTIF COCKTAILS / All £12

Espresso Martini Smirnoff Vanilla Vodka, Frangelico, Borghetti Coffee Liqueur, Lee & Fletcher's Espresso	
The Miracle Man <i>Our take on a classic Brandy Alexander.</i> Jules Clarion Brandy, Baileys, Crème de Cacao, Cream, Milk, Nutmeg	
The After Eight Crème de Menthe, Baileys, Borghetti Coffee Liqueur, Chocolate Bitters, Cream	
Salted Caramel Shaker Kraken Spiced Rum, Chocolate, Caramel, Cream, Maldon Sea Salt	
<i>Or why not try one of our premium liqueurs to end your night?</i>	
XO Café Patrón A delightful Tequila Coffee Liqueur, served with Chocolate Powder and a slice of Orange	7
Limoncello A classic Italian Lemon Liqueur – the perfect way to end the evening	5

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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