

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*
- 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*

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
- Fish Platter** 20.50
Soft shell crab, fried calamari, breaded whitebait, fish goujons, smoked salmon and a baked ciabatta
- Whole Baked Camembert** ^V 18.50
Served with whole roasted garlic, celery, chutneys and a selection of breads

CAFÉ SPECIALS / 12–6pm

Coffee & Cake

A slice of homemade cake with English breakfast tea or Americano coffee

Cream Tea

English breakfast tea or Americano coffee served with a homemade fruit scone with clotted cream and strawberry jam

Savoury Cream Tea

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

8 Sandwich & Scone 11.50

Your choice of sandwich:

- / Smoked salmon and horseradish cream cheese on brown bloomer
 - 8 / Ham and English mustard on white bloomer
 - / Cheese and red onion marmalade on brown bloomer
 - / Coronation chicken on white bloomer
- 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

Baked Apple Charlotte

Salted caramel sauce, vanilla ice cream

Affogato Sundae

Vanilla bean ice cream, Amaretti biscuits, a double espresso and Disaronno

Classic Tiramisu

Lady fingers, coffee, mascarpone, chocolate

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

8 Espresso Martini

Smirnoff Vanilla Vodka, Frangelico, Borghetti Coffee Liqueur, Lee & Fletcher's Espresso

8

The Miracle Man

Our take on a classic Brandy Alexander.

8.50 Jules Clarion Brandy, Baileys, Crème de Cacao, Cream, Milk, Nutmeg

The After Eight

8 Crème de Menthe, Baileys, Borghetti Coffee Liqueur, Chocolate Bitters, Cream

Salted Caramel Shaker

Kraken Spiced Rum, Chocolate, Caramel, Cream, Maldon Sea Salt

Or why not try one of our premium liqueurs to end your night?

XO Café Patrón 7

A delightful Tequila Coffee Liqueur, served with Chocolate Powder and a slice of Orange

Limoncello 5

A classic Italian Lemon Liqueur – the perfect way to end the evening
